

THIS WEEKS SPECIALS

RAW BAR SELECTIONS

OYSTERS ON THE HALF SHELL

BLACKBERRY (VA) 6 / 16-, 12/ 32-

CAPE MAY (NJ) 6 / 16-, 12/ 32-

CLAMS ON THE HALF SHELL

LITTLENECK CLAMS (MA) 6 / 8-, 12 / 16-

JUMBO GULF SHRIMP COCKTAIL 15-

APPETIZERS

GRILLED SPANISH OCTOPUS 14-

GARLIC CIABATTA, EGGPLANT CAPONATA

HERBED GOAT CHEESE CROSTINI TRIO 13-

PROSCIUTTO WITH MELON, SMOKED SALMON, AND WINE POACHED PEAR

SHRIMP CEVICHE 14-

CUCUMBER KIMCHEE, CRISPY WONTON

ENTREES

GRILLED VEAL CHOP 36-

HERBED GOAT CHEESE, ROASTED GOLDEN POTATOES

BASIL CRUSTED ATLANTIC COD 29-

HOUSEMADE RATATOUILLE

GRILLED SWORDFISH 29-

SWEET & SPICY TROPICAL PICO DE GALLO, BASMATI RICE

BEEF SHORT RIB RAVIOLI 29-

WHITE TRUFFLE AND WILD MUSHROOM SAUCE, BRAISED BABY BOK CHOY

BLACK ANGUS T-BONE (20 OZ) 36- CHANTERELLE MUSHROOM MEDLEY,
ROASTED GOLDEN POTATOES, ONION RINGS

STEAK SPECIALS

BONE-IN RIB STEAK (20 OZ) 36-

HUDSON VALLEY CATTLE CO

40 OZ. BLACK ANGUS

PORTERHOUSE FOR TWO 79-

MASHED POTATO, STEAK FRIES, STEWED
ONIONS

LIVE LOBSTERS

1 ½ LB 39-

LAZY 44-

SEAFOOD STUFFED 49-

3 LB 69-

LAZY 74-

SEAFOOD STUFFED 84-

5 LB 99-

LAZY 105-

SEAFOOD STUFFED 119-

WE ONLY SERVE
HARD SHELL CANADIAN LOBSTERS