

Appetizers Soups and Salads

***Dirty Martini Mussels...12**
PEI Mussels, Vodka Vermouth Sauce with
Manzanilla Olives and Tomato

***Seared Scallops...15**
Potato Croquette, Micro Pea Tendrils and Black
Garlic Balsamic Reduction

Lobster Mac & Cheese...18
Baked to perfection in the Brick Oven

Jumbo Lump Blue Crab Cake...11
Baby Greens, Pickled carrots, tarragon Remoulade

Potato Crab Soup...7
Corn Relish, Chive Oil and Blue Crab

Baked Goat Cheese...11
Roasted Red Pepper and Tomato Coulis

***Beef Carpaccio...10**
Shaved Parmesan, Fried Capers, Upland Cress,
Crostinis, EVOO, Fleur de Sel

Tempura Shrimp Salad...14
Boston Bibb Lettuce, Shaved Radish, Cotija Cheese
with Lemon Red Wine Vinaigrette

Texas Wedge Salad...11
Bacon, Scallions, Blue Cheese, Fried Jalapenos
and Blue Cheese Dressing

Local Green Salad ...6
Carrots, Cucumbers, Grape Tomatoes, Blue Cheese

Whole Live Maine Lobster ...39

Boiled

Grilled

Thermador

The Freshest Maine Lobster available Thursday to Saturday

*Oyster Bar

East Coast Oysters ...3.50

6 Gulf Shrimp Cocktail...12

Gulf Coast Oysters ...2.00

Oysters Rockefeller ...16

8 oz. King Crab Leg Split...32
chilled or roasted

*Chef Cut Steaks

Our Steaks come with choice of Madeira Jus or Sauce Bearnaise and Two Accompaniments

7 oz. Filet Mignon...34

12 oz. Akaushi N.Y. Strip...39

16 oz. Boneless Ribeye ...38

12 oz. Veal Chop...39

Feature Prime Cut 38oz. Tomahawk Ribeye For Two ...90

Seafood Extras

4 oz. King Crab Oscar...16

4 Jumbo Grilled Shrimp ...9

4 oz. Lobster Tail ...16

3 Seared Scallops*...15

4 oz. King Crab Leg ...16

Accompaniments

Grilled Asparagus ...6

Creamed Corn ...5

Lemon Fried Brussel Sprouts ...6

Garlic Mashed Potatoes ...5

Roasted Mushrooms ...5

Bacon Wilted Spinach ...6

Foie Gras Mushroom Sauce ...4

French Fries ...5

Chef Brooks Signatures

Crab Cake Combo ...32

One Jumbo Lump Crab Cake, Grilled Shrimp and
Scallops with Tarragon Remoulade and Seasonal Salad

***Chef Brooks Bouillabaisse ...26**

Tomato-Fennel Stew with Shrimp, Fish and Mussels
served with Sauce Rouille and French Bread

***Grilled Blackened Swordfish Oscar ...32**
Smashed Red Bliss Potatoes, Broccoli and Natural Jus

Lobster Ravioli ...26

House Made Lobster Ravioli in a Spicy Tomato Sauce
served with Saut'e'd Kale

Oak Roasted Salmon ...24

Green Pea Risotto and Saffron Citrus Jus

White Wine Braised Pork Osso Bucco ...23

Roasted Garlic Mashed Potatoes, Grilled Asparagus,
Roasted Tomatoes, Olives, Capers, Basil,
Artichoke Hearts and Sherry Jus

Orange Glazed Airline Chicken ...22

Grilled Chicken Breast and drumette served with
Parsnip and Grilled Asparagus

Pan Seared Trumpet Mushroom ...20

Served with Saut'e'd Zucchini Twirls, Sweet Potatoes
and Black Bean Puerre

* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions