

STARTERS

SHRIMP COCKTAIL
Jumbo shrimp, cocktail sauce

CRAB COCKTAIL
Colossal lump crab, champagne vinaigrette

OYSTERS ON THE HALF SHELL
½ dozen, cocktail sauce

OYSTERS BISTECCA
Grilled oysters, prosciutto, roasted peppers,
Kalamata olives, cayenne, Parmigiano-Reggiano

PROSCIUTTO WRAPPED MOZZARELLA
Pan fried, fresh mozzarella, balsamic reduction

SCALLOPS*
Blackened day boat scallops, habanero jelly

OUR SIGNATURE CRAB CAKE
Colossal lump crab, remoulade sauce

SOUPS & SALADS

CRAB BISQUE
Grilled croutons

BISTECCA WEDGE
Smoked bacon, tomatoes, onion,
Gorgonzola crumbles, bleu cheese

CHOPPED
Iceberg, tomatoes, cucumber, bacon,
green olives, Parmigiano-Reggiano, croutons

CAESAR
Baby romaine, Parmigiano-Reggiano, anchovies, croutons

MEATS

CHICKEN
Farm raised, all natural chicken, flour dusted and pan roasted,
tomatoes, garlic, mushrooms, white wine

LAMB*
Grilled New Zealand petite lamb chops

PORK*
14 oz, double cut, bone-in chop, peppercorn cognac cream

SEAFOOD

SALMON*
Grilled Atlantic Salmon

SEA BASS
Pan roasted Chilean Sea Bass

SALMON & SEA BASS AVAILABLE:
TUSCAN: artichokes, tomatoes, onion, basil,
olive oil, Parmesan, balsamic reduction
Oscar: colossal lump crab, asparagus, hollandaise

LOBSTER*
Twin cold water lobster tail, drawn butter

*These items are cooked to order.
Consuming raw or undercooked meat, poultry, egg or seafood
may increase the risk of a food borne illness.
MENU SUBJECT TO CHANGE WITH AVAILABILITY

THE STEAKS*

*Our steaks are USDA, hand selected, aged a minimum of 28 days
to ensure superior marbling and tenderness, and finished
with garlic basil butter.*

FILET
center barrel cut 7 oz.

FILET
center barrel cut 10 oz.

RIBEYE
center cut 14 oz.

NEW YORK STRIP
USDA PRIME center cut 14 oz.

COWBOY RIBEYE
Bone-in 22 oz

SIGNATURE STEAKS

FILET OSCAR
Center barrel cut filet, topped with jumbo crab, asparagus & hollandaise
7 oz. | 10 oz.

CAJUN RIBEYE
14 oz. center cut, Cajun spiced, habanero jelly

STEAK NEIL
Prime, 14 oz. center cut, New York Strip, topped with
sautéed mushrooms & garlic basil bleu cheese sauce

STEAK ADDITIONS

COLD WATER LOBSTER TAIL
GRILLED JUMBO SHRIMP
JUMBO LUMP CRAB CAKE
BLACKENED SCALLOPS

STEAK TOPPING & SAUCES

OSCAR: colossal lump crab, asparagus, hollandaise
CAJUN: Cajun spiced, habanero jelly
NEIL: sautéed mushrooms, garlic basil bleu cheese sauce
HORSERADISH CREAM
PEPPERCORN COGNAC CREAM
BEARNAISE
HABANERO JELLY

SIDES

BAKED POTATO
AU GRATIN POTATOES
FRESH CUT SHOESTRING FRIES
HERBED MASHED YUKON POTATOES
GNOCCHI
tomato basil cream sauce
GRILLED ASPARAGUS
with Hollandaise
ROASTED BRUSSELS SPROUTS
with bacon, roasted red peppers and Parmesan cheese
CREAMED SPINACH
SAUTÉED MUSHROOMS