

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. GF - Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

raw bar

iced whole maine lobster ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

colossal shrimp cocktail ^{GF} 9 (ea)
house-made cocktail sauce - atomic horseradish

iced alaskan king crab legs ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

jumbo alaskan king crab claws ^{GF} 23 (ea)
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

appetizers

crispy shrimp 16 / 22
sweet thai chili - garlic aioli

heirloom tomato & king crab ^{GF} 23
fresh avocado - basil puree

wagyu beef tartare* 29
deviled egg mousse - grilled soft bread

new england lobster rolls 29
maine lobster - butter poached
grilled new england roll

sautéed shrimp 22
chardonnay - garlic - butter - paprika

fried deviled eggs 8 / 11
panko - farm fresh egg - sriracha aioli

atlantic calamari & shrimp 18
cherry peppers - buttermilk - seasoned flour

prime steakhouse meatballs 10 / 14
prime beef - berkshire pork

wood roasted shellfish

little neck clams 27
wood oven baked - shallots - chardonnay
chourico sausage

prince edward island mussels 27
wood oven baked - shallots - chardonnay
goat cheese crème fraîche

oysters au gratin 26
parmesan - romano - garlic
mild smoked chili - chipotle

rockefeller style oysters 26
spinach - artichoke - smoked garlic

salads

caesar 14
house made dressing - crisp romaine
warm croutons

chopped ^{GF} 12
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

heirloom tomato & burrata ^{GF} 21
prosecco vinaigrette - pickled onion

the wedge ^{GF} 15
iceberg lettuce - bacon - tomato - blue cheese

superfood ^{GF} 14
baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese
prosecco fig dressing

maine lobster + shrimp ^{GF} 19
butter lettuce - calamari
savory fresh herb dressing



fresh fish + seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* ^{GF} (10oz) 39

fresh basil+herb rubbed arctic char* ^{GF} (14oz) 39

chilean sea bass ^{GF} (10oz) 51

crispy branzino fillet (10oz) 46

new bedford sea scallops* ^{GF} (10oz) 44

linguini and clams (12oz) 38

lobster + crab

whole alaskan king crab cluster ^{GF} (3 lbs) (limited availability) mp

maryland style crab cakes (10oz) 42

new england lobster bake (2lbs) 84

butter poached maine lobster tails ^{GF} (20oz) 84

twin whole live maine lobsters ^{GF} (1.25 lb ea) (limited availability) mp

steak 44

responsibly farmed, wet aged 28 days, hand cut in-house by our master butcher

small

ny strip* ^{GF} (12oz) 44

petite filet mignon* ^{GF} (8oz) 49

bone-in filet mignon* ^{GF} (12oz) 58

domestic wagyu filet* ^{GF} (8oz) (limited availability) mp

tomahawk pork chops* ^{GF} (20oz) 45

regular

filet mignon* ^{GF} (12oz) 58

domestic wagyu filet* ^{GF} (12oz) (limited availability) mp

ny strip* ^{GF} (16oz) 57

bone-in ribeye* ^{GF} (22oz) 59

bone-in kc strip* ^{GF} (18oz) 63

bone-in filet mignon* ^{GF} (18oz) 69

“on top”

truffle butter ^{GF} 8 - crispy shrimp 10 - black truffle sautéed maine lobster ^{GF} 44
butter poached alaskan king crab ^{GF} 18 - black truffle green peppercorn 4

potatoes & . . .

kennebec fries ^{GF} 8
celtic sea salt - truffle oil - shaved parmesan

butter whipped potatoes ^{GF} 9
yukon gold potatoes - sweet cream - butter - sea salt

short rib mac & cheese 19
truffle noir cheese - gruyere - green peppercorn

chive + cream cheese stuffed hashbrown ^{GF} 11
sea salt - bacon - chive cream cheese - sour cream

chef siegfried's au gratin potatoes ^{GF} 16
caramelized onion - gouda - mozzarella

alaskan king crab & shrimp risotto ^{GF} 26
parmesan - fresh parsley - made to order

new bedford sea scallop gnocchi 19
browned butter - bread crumbs - parmesan - scallop mouse - truffle

loaded baked potato ^{GF} 13
wisconsin cheddar - bacon - chives - sour cream



[SUSTAINABILITY: (noun)
avoidance of the depletion of natural
resources in order to maintain an
ecological balance.
]

vegetables

sautéed sweet corn ^{GF} 9
cilantro - chopped parsley

crispy onion strings 8
thin sliced - sea salt - malt vinegar

roasted brussels sprouts ^{GF} 13
sea salt - crispy bacon - get these!

shishito peppers ^{GF} 10
smoked sea salt - olive oil - shaved parmesan

creamed spinach & artichoke 11
chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms ^{GF} 13
seasonal variety - garlic - parsley - thyme

wood oven roasted cauliflower ^{GF} 16
purple + gold + green varieties - shaved truffle noir cheese

broccoli, spinach or asparagus ^{GF} 9
sautéed - olive oil - sea salt - shaved parmesan