

\*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

colossal shrimp cocktail <sup>GF</sup> 9 (ea)  
house-made cocktail sauce - atomic horseradish

iced alaskan king crab legs <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard

## appetizers

crispy shrimp 16 / 22  
sweet thai chili - garlic aioli

sautéed shrimp 22  
chardonnay - garlic - butter - paprika

heirloom tomato & king crab <sup>GF</sup> 24  
fresh avocado - basil puree

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

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

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

prime steakhouse meatballs 10 / 14  
prime beef - white marble farms pork

## wood roasted shellfish

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

rockefeller style oysters 26  
spinach - artichoke - smoked garlic

## salads

caesar 14  
poached farm fresh egg - crisp romaine  
warm croutons

the wedge <sup>GF</sup> 15  
iceberg lettuce - bacon - tomato - blue cheese

chopped <sup>GF</sup> 12  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

superfood <sup>GF</sup> 14  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese  
prosecco fig dressing

heirloom tomato & burrata <sup>GF</sup> 21  
prosecco vinaigrette - pickled onion

maine lobster + shrimp <sup>GF</sup> 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\* <sup>GF</sup> (10oz) 39

chilean sea bass <sup>GF</sup> (10oz) 51

new bedford sea scallops\* <sup>GF</sup> (10oz) 44

linguini and clams (12oz) 38

## lobster + crab

whole alaskan king crab cluster <sup>GF</sup> (3 lbs) (limited availability) mp

maryland style crab cakes (10oz) 42

new england lobster bake (2lbs) 84

butter poached maine lobster tails <sup>GF</sup> (20oz) 84

## steak 44

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

### small

ny strip\* <sup>GF</sup> (12oz) 44

petite filet mignon\* <sup>GF</sup> (8oz) 49

bone-in filet mignon\* <sup>GF</sup> (12oz) 58

domestic wagyu filet\* <sup>GF</sup> (8oz) (limited availability) mp

tomahawk pork chops\* <sup>GF</sup> (20oz) 45

### regular

filet mignon\* <sup>GF</sup> (12oz) 58

domestic wagyu filet\* <sup>GF</sup> (12oz) (limited availability) mp

ny strip\* <sup>GF</sup> (16oz) 57

bone-in ribeye\* <sup>GF</sup> (22oz) 59

## “on top”

truffle butter <sup>GF</sup> 8 - crispy shrimp 10 - black truffle sautéed maine lobster <sup>GF</sup> 44  
butter poached alaskan king crab <sup>GF</sup> 18 - black truffle green peppercorn 4

## potatoes & . . .

kennebec fries <sup>GF</sup> 8  
celtic sea salt - truffle oil - shaved parmesan

butter whipped potatoes <sup>GF</sup> 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 <sup>GF</sup> 11  
sea salt - bacon - chive cream cheese - sour cream

chef siegfried's au gratin potatoes <sup>GF</sup> 16  
caramelized onion - gouda - mozzarella

alaskan king crab & shrimp risotto <sup>GF</sup> 26  
parmesan - fresh parsley - made to order

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

loaded baked potato <sup>GF</sup> 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 <sup>GF</sup> 9  
cilantro - chopped parsley

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

roasted brussels sprouts <sup>GF</sup> 13  
sea salt - crispy bacon - get these!

shishito peppers <sup>GF</sup> 10  
smoked sea salt - olive oil - shaved parmesan

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

sautéed wild mushrooms <sup>GF</sup> 13  
seasonal variety - garlic - parsley - thyme

wood oven roasted cauliflower <sup>GF</sup> 16  
purple + gold + green varieties - shaved truffle noir cheese

broccoli or asparagus <sup>GF</sup> 9  
sautéed - olive oil - sea salt - shaved parmesan