

APPETIZERS

KOBE SLIDERS 14.

AU POIVRE, CARAMELIZED ONION, BLUE CHEESE BÉCHAMEL

CORNMEAL CRUSTED CALAMARI 9.

ROASTED PEPPER AIOLI

LOBSTER SPRING ROLL 12.

DIJON DRIZZLE

GRILLED TUNA SKEWERS 12.

WASABI FOAM, SOY REDUCTION

OYSTERS ON THE HALF SHELL 12.

JALAPEÑO SORBET

TUNA TARTARE 10.

WAFFLE CHIPS & TOMATO CONCASSÉ

COLOSSAL SHRIMP COCKTAIL 15.

CRAB & AVOCADO TERRINE 12.

PICO DE GALLO, CRÈME FRAÎCHE, ROASTED PEPPER PUREE

COLOSSAL CRABMEAT COCKTAIL 16.

4 DIPPING SAUCES

ARTISANAL CHEESES & CHARCUTERIE 14.

SEAFOOD SAMPLER FOR TWO 37.

SALADS

ARUGULA SALAD 8.

POMEGRANATE VINAIGRETTE, FETA, PINE NUTS,
GOLDEN RAISINS & CRANBERRIES

WARM SPINACH SALAD 9.

RED ONION, GOAT CHEESE & PANCETTA VINAIGRETTE

CLASSIC CAESAR 7.

HOUSE MADE CROUTONS, ANCHOVIES ON REQUEST

SPRING GREEN & CHERRY TOMATO SALAD 7.

GLAZED WALNUTS, PECORINO ROMANO & BASIL VINAIGRETTE

CLASSIC WEDGE 7.

ICEBERG, BLUE CHEESE DRESSING, TOMATO & PANCETTA

TOMATO & BUFFALO MOZZARELLA 11.

BASIL INFUSED OLIVE OIL, BALSAMIC GLAZE

YELLOW & RED BEET SALAD 9.

GOAT CHEESE, ARUGULA AND CITRUS VINAIGRETTE

SOUPS

WAYNE'S WILD ASPARAGUS & CRAB SOUP 7.

ROASTED FRENCH ONION 5.

STEAKS AND CHOPS

SIRLOIN 16 OZ 36.

DRY-AGED COWBOY 18 OZ 37.

FILET MIGNON 8 OZ 28.

FILET MIGNON 12 OZ 33.

FILET OSCAR 45.

JUMBO LUMP CRABMEAT, BÉARNAISE & GRILLED ASPARAGUS.

PORK SIRLOIN 28.

BOURBON-GLAZED WITH SHRIMP-CHORIZO JAMBALAYA

BRAISED SHORT RIBS 26.

MASHED YUKON GOLD

CHICKEN MILANESE 25.

ARUGULA, TOMATO VINAIGRETTE

HERB-CRUSTED RACK OF LAMB 31.

VIDALIA-CHIPOTLE BORDELAISE, ROSEMARY-SAGE POTATOES

SAUCES

AU POIVRE 2.

BÉARNAISE 2.

BLUE CHEESE BÉCHAMEL 2.

KNIFE AND FORK STEAK SAUCE (ON US)

SIDES

MASHED POTATOES 6.

GOAT CHEESE GRATIN POTATOES 6.

POMMES SOUFFLÉ 6.

HERB ROASTED YUKON GOLD POTATOES 6.

SAUTÉED WILD MUSHROOMS 6.

SHRIMP-CHORIZO JAMBALAYA 7.

SEAFOOD AND SHELLFISH

PAN SAUTÉED FLOUNDER 29.

CRABMEAT, ASPARAGUS, TOMATO, WILD MUSHROOM BEURRE BLANC

ROASTED HALIBUT 28.

WILD MUSHROOMS & TOMATO VINAIGRETTE

SPICE-RUBBED SALMON 28.

CORN RELISH, TOMATILLO PURÉE

JUMBO LUMP CRAB CAKE 28.

ASIAN PEAR SLAW, SPICY RED PEPPER COULIS

BRAZILIAN LOBSTER TAIL 18 OZ 48.

BROILED OR POACHED IN GARLIC, LEMON & TARRAGON BUTTER

BEEF AND REEF 52.

BROILED BRAZILIAN LOBSTER TAIL 8OZ & FILET MIGNON 8OZ

SEARED FOUR-SPICE TUNA 28.

SAUTÉED CARROTS, ZUCCHINI, YELLOW SQUASH & WILD MUSHROOMS

LOBSTER THERMIDOR 2.25 POUNDS 45.

WHOLE LOBSTERS 2.25 LBS 41

BROILED OR STEAMED

STUFFED WITH SAUTÉED CRABMEAT ADD 10.

BRAISED ROSEMARY CARROTS 5.

GRILLED ASPARAGUS WITH BÉARNAISE SAUCE 6.

BEER BATTERED STRING BEANS, LEMON AIOLI 6.

SAUTÉED SPINACH WITH SHAVED PARMESAN 6.

ONION RINGS 6.

FRENCH FRIED BEET CHIPS 6.