

## FOR STARTERS

### JUMBO SHRIMP COCKTAIL

CHILLED OVER ICE WITH LEMON IN CHEMISE  
COCKTAIL SAUCE  
FOURTEEN DOLLARS

### SWEET CRAB COCKTAIL

SUCCULENT COLOSSAL CRAB MEAT WITH OUR  
ENGLISH MUSTARD SAUCE  
FOURTEEN DOLLARS

### OYSTERS ON THE HALF-SHELL

OUR CHEF FEATURES A WEEKLY FAVORITE  
WITH TRADITIONAL ACCOMPANIMENTS  
TWELVE DOLLARS

### HAWAIIAN TUNA

FRESH CUT AND BLACKENED  
SESAME LO MEIN NOODLES, WASABI SAUCE  
TWELVE DOLLARS

### SHEILAS FAVORITE OYSTERS

SIX FRESH SHUCKED OYSTERS  
ROASTED WITH HERBED CHEESE, FINE DICED CAJUN SAUSAGE  
FIFTEEN DOLLARS

### CALAMARI FRITTI

TENDER BATTERED RINGS PAN TOSSED WITH GARLIC HERB BUTTER AND  
SPICY CHERRY PEPPER  
SERVED WITH A SPLASH OF TUONG AND MARINARA SAUCES  
ELEVEN DOLLARS

### CRISPY BACON WRAPPED SHRIMP

STUFFED WITH BASIL, WRAPPED WITH APPLE SMOKED BACON  
FINISHED WITH A CHIPOTLE BBQ SAUCE AND FLORIDIAN FRUIT SALSA  
SIXTEEN DOLLARS

### ASIAN DUMPLING PLATTER

PAN SEARED CHICKEN, PORK AND VEGETABLE DUMPLINGS  
SERVED WITH THAI PEANUT SLAW  
SWEET SOY AND RED CHILI DIPPING SAUCES  
NINETEEN DOLLARS

### KONA CRUSTED LOLLIPOP LAMB CHOPS

OUR SIGNATURE BLEND BRINGS OUT THE NATURAL FLAVORS OF OUR  
DOMESTIC LAMB CHOPS  
AGED BALSAMIC AND EXTRA VIRGIN OLIVE OIL  
3 CHOPS SEVENTEEN DOLLARS  
7 CHOPS THIRTY NINE DOLLARS

### SEASIDE PLATTER

CHILLED LOBSTER TAIL, JUMBO SHRIMP, FRESHLY SHUCKED OYSTERS &  
COLOSSAL SWEET CRAB  
GRANDE SIXTY NINE PETIT TWENTY NINE

## SOUPS

### LOBSTER BISQUE

CHUNKS OF FRESH LOBSTER MEAT, A HINT OF SHERRY, A TOUCH OF CREAM  
AND A PINCH OF FRESH DILL  
EIGHT DOLLARS

### FORESTIERE MUSHROOM & LEEK

WILD MUSHROOMS AND TENDER AROMATIC LEEKS IN A RICH BEEF BROTH  
PURÉED AND FINISHED WITH A TOUCH OF CREAM  
SIX DOLLARS

## SALADS

### VINE RIPENED BEEFSTAKE TOMATO SALAD

LOCALLY GROWN FLORIDA TOMATOES  
SLICED WITH SWEET ONIONS AND DRESSED WITH CRACKED BLACK PEPPER  
VINAIGRETTE  
ELEVEN DOLLARS

### CAESAR SALAD

HEARTS OF ROMAINE, GRANA PADANO CHEESE, TRADITIONAL DRESSING  
GARLIC HERB FOCACCIA CROUTONS  
NINE DOLLARS

### INSALATA CAPRESE SALAD

TENDER VINE RIPENED TOMATOES, FRESH MOZZARELLA CHEESE, ROASTED  
GARLIC CLOVES, TOASTED PINE NUTS AND BASIL LEAVES, COATED WITH  
DROPLETS OF BLACK TRUFFLE OIL. TOPPED WITH A LADLE OF OUR WARM  
APPLE BALSAMIC DRESSING FROM OUR SIGNATURE CROCK  
TEN DOLLARS

### THE WEDGE

CRISP ICEBERG, GORGONZOLA,  
BEEFSTEAK TOMATO, APPLE SMOKED BACON AND  
BLEU CHEESE DRESSING  
NINE DOLLARS

## AGED BEEF

WE CAREFULLY SELECT OUR STEAKS AND HAND TRIM THEM DAILY TO ENSURE  
THE BEST CUTS OF GRAIN FED BEEF  
NO ARTIFICIAL INGREDIENTS OR HORMONES EVER ADDED

### YOUR STEAK WITH STYLE

#### PORCINI RUBBED

BEFORE CHARBROILING WE GENEROUSLY DREDGE YOUR STEAK WITH OUR  
PORCINI MUSHROOM SEASONING. AFTER COOKING WE CONTINUE TO  
ENHANCE THE STEAK WITH EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC  
SEVEN DOLLARS

#### PRIME STEAK AU POIVRE

WE WILL CRUSH FRESH BLACK PEPPERCORNS THEN HAND RUB THE STEAK ON  
ALL SIDES BEFORE CHAR BROILING. WE FINISH THE STEAK WITH A LIGHT  
BRANDY PEPPERCORN CREAM SAUCE  
FOUR DOLLARS

#### OSCAR

ENHANCE YOUR STEAK WITH A TRADITIONAL OSCAR TOPPING OF ASPARAGUS  
AND CLASSIC BÉARNAISE SAUCE  
SIX DOLLARS

#### PIZZAIOLA STYLE

CHEF'S PIZZAIOLA SLOW-COOKED STYLE WITH SWEET ONIONS, PEPPERS  
GARLIC, FRESH OREGANO & VERMOUTH  
SIX DOLLARS

### OUR STEAK OFFERINGS

#### 16 OUNCE NEW YORK STRIP

CHARBROILED TO PERFECTION  
THIRTY THREE DOLLARS

#### FILET MIGNON

TENDER AND HAND CUT, LIGHTLY SEASONED BEFORE CHARBROILING.  
ENHANCE YOUR STEAK WITH A TRADITIONAL OSCAR TOPPING OF CRAB,  
ASPARAGUS & BÉARNAISE SAUCE  
8 OUNCES – TWENTY EIGHT DOLLARS  
12 OUNCES – THIRTY NINE DOLLARS

#### DELMONICO

OUR MOST FLAVORFUL CUT. THIS 22 OUNCE CUT IS GRILLED TO YOUR LIKING  
AND IS TRULY A STEAK LOVERS DREAM.  
THIRTY NINE DOLLARS

#### VEAL CHOP

BONE IN 16 OUNCE STEAK CHARBROILED TO PERFECTION.  
COATED WITH A RICH BLEU CHEESE SAUCE  
THIRTY NINE DOLLARS

#### ANGUS BEEF PORTERHOUSE

THIS 28 OUNCE CUT, LIGHTLY SEASONED & CHARBROILED  
OUR RICH BEEF AU JUS  
FORTY FIVE DOLLARS

## CHEFS CREATIONS

### TWICE BAKED CHICKEN- PROSCIUTTO PARMIGIANO

HERBED CHEESE STUFFING

WHOLE WHEAT LINGUINI WITH ALFREDO SAUCE

TWENTY THREE DOLLARS

### ROASTED LAMB CHOPS

CHARBROILED TO PERFECTION. THIS DOMESTIC CUT FEATURES A FULL RACK THAT WE COVER WITH A GARLIC-HERB-DIJON CRUST

DATE MINT JUS

FORTY ONE DOLLARS

### PORK TENDERLOIN

ENHANCED WITH OUR SIGNATURE ROSEMARY CITRUS GLAZE

FRESH GOLDEN DELICIOUS APPLE SLAW

TWENTY TWO DOLLARS

### VERMICELLI & MEATBALLS

TENDER AL DENTE NOODLES WITH THE BEST CHICKEN MEATBALLS YOU EVER TASTED. THE MARINARA OR ALFREDO SAUCES ARE GREAT FOR DIPPING YOUR GARLIC BREAD.

EIGHTEEN DOLLARS

## FROM THE OCEANS

### LOBSTER TAIL

OUR SWEET COLD WATER TAIL IS LIGHTLY SEASONED AND BROILED OR HAVE IT CHEF'S WAY, THERMIDOR STYLE WITH LARGE PIECES SMOTHERED IN A CREAMY GRUYERE CHEESE GRATINÉE

8 OUNCES THIRTY NINE

### CHEFS DAILY FISH FEATURE

MARKET PRICE

## A LA CARTE SIDE DISHES

GRUYERE SCALLOPED POTATOES

EIGHT DOLLARS

GRILLED JUMBO STEAK HOUSE ASPARAGUS

TEN DOLLARS

GARLIC MASHED POTATOES

FIVE DOLLARS

BAKED CHICKEN MEATBALLS

SEVEN DOLLARS

SHOESTRING SEASONED FRIES

SIX DOLLARS

BAKED POTATO

FOUR DOLLARS

CREAM SPINACH

NINE DOLLARS

OVEN ROASTED HERB MUSHROOMS

NINE DOLLARS

### CHEF DE CUISINE - ANDREW CONIGLIO

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK FOR SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE.