

Dinner Menu



APPETIZERS

- Oysters Rockefeller** \$12
Traditional rockefeller style
- Clams Casino** \$11
Baked with peppers, onions and bacon
- Colossal Crab Cocktail**..... \$12
- Jumbo Shrimp Cocktail**..... \$12
- Bang Bang Shrimp**\$11
Crispy gulf shrimp tossed in our spicy remoulade
- Coconut Shrimp**..... \$12
Mango pico de gallo, sambal mango gelee
- Fried Calamari**.....\$12
Tossed with parmesan, herbs and garlic
- Steamed Clams**..... \$13
- Tuna Tartare***..... \$12
Sashimi grade tuna, sesame soy dressed served over guacamole and chips
- Bacon Wrapped Scallops**.....\$14
Raspberry chipotle compote
- Crab Cake** \$13
Roasted spring onion aioli & crispy shallots
- Grilled Octopus**..... \$15
Green goddess aioli, tabbouleh couscous, grilled cucumber, Fresno peppers
- 1/4 lb Chilled Crab Roll**..... \$15
- Crab Stuffed Mushrooms**.....\$12
- Prince Edward Island Mussels**...\$11
Fra Diablo sauce

RAW BAR OPTIONS

"We offer a daily variety of oysters. Our staff is pleased to inform you of today's selection and particular tasting notes."

- 1/2 Dozen Clams* \$8
- 1/2 Dozen Oysters* \$14
- Dozen Clams*\$13
- Dozen Oysters* \$24

BUILD YOUR SEAFOOD TOWER

Pick 5 or more items

- 6 Oysters*\$12
- 6 Clams*\$6
- 6 Cocktail Shrimp\$12
- 1/4 Colossal Crab Cocktail\$12
- Tuna Tartare*\$10
- 1/2LB Alaskan King Crab\$22
- 1/2LB South African Lobster Tails\$22
- 1LB Mussels\$11

SOUPS & SALADS

- New England Clam Chowder**.....\$8
- Crab Bisque**\$9
- House Salad** \$8
- Caesar Salad**\$10
- Blue Cheese Wedge**.....\$11
Iceberg lettuce, bacon, tomato, frizzled onions, homemade blue cheese dressing

LOBSTER TAILS

South African Lobster Tails

- Two 5oz Tails**.....\$36
- Surf & Surf**\$41
One broiled jumbo lump crab cake w/two 5oz.south african lobster tails
- Seafood Fest**.....\$54
Two south african Lobster tails, 1/2 lb.alaskan king crab, dozen steamed clams

FROM THE TURF

- 6 oz Filet*** \$34
- 8 oz Filet***\$39
- 12 oz Strip***\$29
- 16 oz Ribeye*** \$39

Entrée Additions:

- Sautéed Mushrooms or Onions.....\$3
- Add Pan seared Scallops \$9
- Add 3oz Colossal Crabmeat.....\$9
- Add 5 oz Lobster Tail\$11
- Add 6oz Filet Mignon.....\$25
- Add 6 oz Crab Cake\$17
- Add 2 - 5 oz Lobster Tails\$20
- Add 1/2 lb King Crab\$22
- Add Grilled Shrimp.....\$7

HOUSE SPECIALTIES

- House Specialty Crabcake**.....\$26
All crab, no filler
- Lump Crab**.....\$26
Served warm with brown butter
- Crab Rolls**.....\$27
2 Toasted buns, each stuffed with a quarter pound of chilled crab, served with french fries
- Broiled Seafood Combo #1**.....\$29
Lump crab, haddock, shrimp, scallops and stuffed mushroom
- Broiled Seafood Combo #2**.....\$36
Lump crab, lobster tail, shrimp, scallops and stuffed mushroom
- Fried Seafood Combination** \$29
Crabcake, shrimp, scallops and fillet of haddock
- 1 - 1/4lb Alaskan King Crab legs**..... \$57
Legs, knuckles and claws
- Paella**..... \$33
Lobster tail, clams, shrimp, mussels, scallops, fish, chicken, chorizo, saffron rice, vegetables

PASTAS

- Seafood Fra Diablo**..... \$29
Shrimp, scallops, mussels, calamari and clams sautéed in a spicy red sauce over linguini
- Seafood Bolognese**..... \$30
Colossal lump crab, shrimp, scallops, parmesan crisp, linguini
- Colossal Crab Pasta**.....\$28
Colossal lump crab, white wine garlic, spinach, tomatoes, linguine
- Chicken Alfredo Linguine**.....\$26
- Shrimp Scampi Linguine**.....\$26

Consuming raw or undercooked foods has the potential to cause foodborne illness. All items that fall under this category will be marked by an asterisk by the item

"An 18% gratuity will be added for parties of 5 or more"

MARTINIS

Blood Orange \$11

Citrus vodka, blood orange vodka, fresh blood orange, white cranberry

White Peach \$10

Peach vodka, triple sec, lime, white cranberry

Bloodytini \$12

Ketel one, house bloody mix, cointreau, lemon

The Mar-Tea-Ni \$11

Gin, earl grey, honey, lemon,

Youell's Elite \$15

Stoli elite vodka, brine, blue cheese stuffed olives

The Sparkling Pear \$13

Grey Goose LaPoire, elderflower liquor, champagne

COCKTAILS

House Recipe Sangria \$9

Choice of Red, White or Peach Sweet Tea

Mojito - Blackberry or Mango \$10

Rum, lime, mints, simple

Gus's Old Fashioned \$13

Bulleit Bourbon, house honey syrup, bitters, luxardo cherries, orange

Very Cherry Mule \$9

Cherry vodka, lime, ginger beer, luxardo cherries,

Honey "B" Tea \$11

Jim beam honey, mint, lemonade, fresh tea

Tito's Cucumber Gimlet \$10

Tito's Vodka, muddled cucumber, fresh lime, soda

Strawberry Jalapeno Margarita \$11

Jalapeno infused tequila, fresh jalapeno & strawberry, cointreau, sour, chili salt rim

Lavender Collins \$9

Lavender infused gin, lemon, simple, soda

Makers Mule - \$11.00

Makers mark bourbon, lime, ginger beer

WINE POURS

-REDS-

PINOT NOIR

PROVERB-CA 8
BROWNSTONE-CA 10
ERATH - WILLAMETTE VALLEY 13

CABERNET

PROVERB - CA 8
SHOOTINGSTAR - CA 11
DAOU- PASOROBLES 13

MERLOT

PROVERB MERLOT-CA 8
HYATT VINYARDS-WA 11

OTHER REDS

APOTHIC RED BLEND-CA 9
ALAMOS MALBEC-ARGENTINA 11

-WHITES-

PINOT GRIGIO

PROVERB-CA 8
ALTO VENTO-ITALY 10
JOSH CELLARS -CA 12

CHARDONNAY

PROVERB-CA 8
WILLIAM HILL - CA 10
BUTTER-CA 13

SAUVIGNON BLANC

PROVERB-CA 8
JOEL GOTT-CA 11
KIM CRAWFORD - NZ 13

OTHER WHITES

PROVERB ROSE-CA 8
FLEUR DE MER ROSE - FRANCE 11
Blue MOON RIESLING 9
PIO CESARE MOSCOTO - ITALY 11
ELMO PROSECCO - ITALY 10

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BEER OFFERINGS

DRAFT BEER-\$4

MILLERLITE
YUENGLING

DRAFT BEER-\$7

FUNK - ROTATING TAP
TROEGS-ROTATING TAP
BLANCHE DE BRUXELLES
STELLA ARTOIS
PERONI
GUINNESS
VICTORY-ROTATING TAP

BY THE BOTTLE-\$5

HEINEKEN
MICHELOB ULTRA
HEINEKEN N/A
COORS LIGHT
ANGRY ORCHARD
CORONA
BUDLIGHT

OYSTER SHOOTERS

Classic - \$9

Titos, oyster, cocktail sauce,
Tabasco, lemon

Smokey Shooter - \$9

Mezcal, lime, chili salt rim

TODAY'S DESSERTS -\$8

New York Style Cheesecake

Graham cracker crust, cream cheese filling

Classic Crème Brûlée

Traditional vanilla bean custard
underneath brittle caramelized sugar
(GF)

Chocolate Peanut Butter Crunch

A sweet layer of peanut butter with a
crunchy corn chex crust with a thick
ganache top (GF)

Blueberry Carrot Cake

Layered, frosted and filled with sweet
lemon cream cheese frosting 2x Winner
Best of Philadelphia

Brown Butter Upside Down Cake

Served warm, topped with cinnamon ice
cream and a brown butter caramel sauce

After Dinner Drinks

Espresso Martini- \$11

Vanilla Vodka, Kahula, Espresso

Chocolate Martini - \$11

Vanilla Vodka, Godiva Chocolate
Liqueur

The Perfect Ending - \$12

Baileys, kahula, amaretto, up or on the
rocks

BRUNCH WITH US!

Brunch Hours
Saturdays & Sundays
10am - 1:30pm



LUNCH WITH US!

Lunch Hours
Monday - Friday
11am - 4pm