

Dinner Menu



APPETIZERS

- Oysters Rockefeller** \$12
Traditional rockefeller style
- Clams Casino** \$11
Baked with peppers, onions and bacon
- Colossal Crab Cocktail**..... \$13
- 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**.....\$14
- 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** \$15
Spring onion aioli
- Grilled Octopus**..... \$15
Green goddess aioli, tabbouleh couscous, grilled cucumber,
- 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\$13
 - Tuna Tartare*\$10
 - 1/2LB Alaskan Snow Crab\$19
 - 1/2LB South African Lobster Tails\$24
 - 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

- Two 5oz Tails**.....\$37
- Surf & Surf**.....\$42
One 4oz jumbo lump crab cake w/ two 5oz. south African lobster tails
- Seafood Fest**.....\$52
Two south African Lobster tails, 1/2LB Alaskan snow 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.....\$4
- Add Pan seared Scallops \$10
- Add 3oz Colossal Crabmeat.....\$10
- Add 5 oz Lobster Tail\$13
- Add 6oz Filet Mignon.....\$25
- Add 4oz Crab Cake\$15
- Add 2 - 5 oz Lobster Tails\$24
- Add 1/2lb Snow Crab.....\$19
- Add 6 Grilled Shrimp.....\$9

Sharable Sides - \$7

- Grilled Asparagus
- Honey Roasted Carrots
- Homemade Coleslaw
- Roasted Brussel Sprouts

HOUSE SPECIALTIES

- House Specialty Crabcakes**.....\$29
Two twin 4oz crab cakes, all crab no filler, sping onion aioli
- Lump Crab**.....\$28
Colossal lump crab meat. 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
- 1.5lb Alaskan Snow Crab legs**..... \$54
- 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

Espresso \$12

Vanilla vodka, kahula, espresso

Blood Orange Manhattan \$13

Woodford Reserve, Orange bitters, blood orange liquor, luxardo cherry

Youell's Elite \$15

Stoli elite vodka, brine, blue cheese stuffed olives

The Sparkling Pear \$13

Grey Goose La Poire, elderflower liquor, champagne

COCKTAILS

House Recipe Sangria \$9

Choice of Red, White or Peach Sweet Tea

Mojito - Blackberry or Mango \$10

Rum, lime, mint, 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,

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

WINE POURS

-REDS-

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PINOT NOIR

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

CABERNET

PROVERB - CA SHOOTING 8
STAR - CA 11
ROBERT HALL- PASO ROBLES 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

BEER OFFERINGS

DRAFT BEER-\$4

Millerlite
Yuengling

DRAFT BEER- \$7

Funk Citrus
Funk - Rotating tap
Victory Golden Monkey
Victory Summer Love
Troegs Perpetual
Sweet Water Hazy IPA
Troegs Sunshine Pilsner
Stella Artois
Big Oyster - Belgian Wit
Peroni
Guinness

BOTTLED BEER-\$5

Heineken
Michelob Ultra
Coorslight
Angry Orchard Corona
Budlight
Heineken N/A

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

Key Lime Pie

Refreshing key lime custard in a classic graham cracker crust

Brown Butter Upside Down Cake

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

