

## OYSTERS

### Broiled Oysters Rockefeller

( 6 ) 23. ( 12 ) 46.  
Crabmeat + Spinach + Pernod

### Grilled East-Coast Oysters

( 6 ) 23. ( 12 ) 46.  
Garlic Parmesan Butter  
Baguette Crouton

## RAW BAR

SHUCKED TO ORDER - SERVED O.T.H.S.  
**Daily Selection of Fresh Raw Oysters**  
( 6 ) 24. ( 12 ) 48.

Served with House-Made Cocktail Sauce  
Cucumber-Pepper Mignonette

### Fresh Rhode Island Clams

( 6 ) 12. ( 12 ) 22.  
Served with House-Made Cocktail Sauce

## CLAMS

### Broiled Clams Casino

( 6 ) 15. ( 12 ) 23.  
Smoked Bacon + Casino Butter

### Steamed Rhode Island Clams

( 12 ) 16.  
Drawn Butter + Lemon

## APPETIZERS

Lobster Bisque.....Cup ( 6 ). Bowl ( 9 ).

Gulf Shrimp Cocktail.....6 ( 16 ). 12 ( 24 ).

Stuffed Spicy Banana Peppers.....18.

Ricotta + Garlic + Olive Oil

Yellow Pike Fingers.....18.

Creamy Slaw + Cajun Remoulade

Almond Crusted Shrimp.....18.

Cajun Remoulade

Crispy Fried Calamari .....20.

Arugula + Sweet Chili Sauce

Crab Cake.....18.

Roasted Corn Salad + Tartar Sauce

Hand Cut French Fries .....12.

Truffle Parmesan Fries.....12.



RESY

Book Your Reservation Online!  
Via [resy.com](https://resy.com)

## MAINS

Twin Lobster Tails.....54.

Broiled 5 oz. Lobster Tails + Drawn Butter

Sesame Crusted Yellow Fin Tuna.....44.

Orzo + Soy + Ginger + Wasabi

Blackened Salmon.....39.

Sweet & Sour Cabbage + Roasted Potatoes

Faroe Island Stuffed Salmon.....48.

Crab Stuffed + Lemon Caper Cream Sauce

Roasted Potatoes + Vegetable

Swordfish Oscar.....46.

Lump Crab + Hollandaise + Asparagus

Rigatoni Bolognese.....30.

Red Wine Braised Beef + Pork + Pancetta

Creole Pasta.....31.

Gulf Shrimp + Andouille Sausage + Tomato Cream

Chicken Breast alla Milanese .....29.

Arugula Salad + Balsamic Vinaigrette

## PRIME STEAKS & CHOPS

### 14oz USDA Prime New York Strip

“Steak Frites”

Shallot Butter

Hand-Cut French Fries + Aioli

70.

### 14oz USDA Prime New York Strip

Shallot Butter

Broccolini + Mashed Potatoes

70.

### 9oz Filet Mignon

Demi-Glace

Mashed Potatoes + Vegetable

72.

### Cider-Brined Pork Chop

Apple & Pear Chutney

Mashed Potatoes + Vegetable

41.

### 16oz USDA Prime

### Grilled Rib-Eye Steak

Tobacco Onions

Mashed Potatoes + Vegetable

69.

### 16oz USDA Prime

### Blackened Rib-Eye Steak

Gorgonzola Butter

Mashed Potatoes + Vegetable

69.

## SALADS

House Mixed Greens Salad (v).....15.

Candied Pecan + Balsamic Vinaigrette

Classic Caesar Salad .....15.

Crouton + Romaine + Parmesan

Wedge Salad.....15.

Blue Cheese + Bacon + Tomato

## ADDITIONS

Bread Service ( 3 )

5oz Canadian Lobster Tail ( 26 ).

Oscar Preparation ( 19 ).

Scallop ( 10 ).

Gulf Shrimp or Chicken ( 10 ).

Add Steak or Salmon ( 15 ).

*Suggested Gratuity Of 20% Will Be Added To Parties Of 6 or More / No More Than 4 Forms Of Payment For Parties / Split Plate Charge (\$5.00) For All Entrées*

## REDS ( GL | BTL )

### PULL

CABERNET SAUVIGNON - CALIFORNIA [12/39]

### OAK FARM VINEYARDS

CABERNET SAUVIGNON - CALIFORNIA (15/48)

### VALLEY OF THE MOON

PINOT NOIR - CALIFORNIA [13/42]

### SAN MICHELE A TORRI

CHIANTI - ITALY [12/39]

### DE NOCHE

MALBEC - ARGENTINA [10/35]

## WHITES ( GL | BTL )

### CASTELLER

CAVA BRUT - SPAIN [12/39]

### ELIO PERRONE

MOSCATO D'ASTI - ITALY (11/38)

### BORGO AD EST

PINOT GRIGIO - ITALY [11/38]

### FAMILLE PERRIN

RHÔNE VALLEY WHITE BLEND - FRANCE [10/35]

### H&B PROVANCE

ROSÉ - FRANCE [13/43]

### BERNIER

CHARDONNAY - FRANCE [10/35]

### J. DE VILLEBOIS

SAUVIGNON BLANC - FRANCE [12/39]

## COCKTAILS

### AVIATION

BOMBAY SAPPHIRE GIN, MARASCHINO LIQUER,  
CRÈME DE VIOLET

### PEAR PICKER

GREY GOOSE PEAR VODKA,  
ST. GERMAN ELDERFLOWER, PEAR NECTAR

### BLOOD ORANGE NEGRONI

PATRON BLANCO TEQUILA, APEROL,  
CNIA MATA VERMOUTH, BLOOD ORANGE PUREE

### SANGRIA — RED OR WHITE

SPANISH DRY WINE, FRESH FRUIT,  
PASSIONFRUIT RUM, CITRUS VODKA

### PINEAPPLE EXPRESS

HOUSE BOURBON,  
HEIRLOOM PINEAPPLE AMARO, APEROL

### FLANNEL SHIRT

MONKEY SHOULDER SCOTCH, AVERNA,  
ALLSPICE DRAM, APPLE CIDER, ANGOSTURA BITERS

### GOLD RUSH

HOUSE BOURBON, HONEY SYRUP,  
ANGOSTURA ORANGE BITTERS, FEE FOAM

### REMINGTON MANHATTAN

HOUSE BOURBON, SWEET VERMOUTH,  
ANGOSTURA BITTERS, MARASCHINO LIQUER

### BARREL AGED MANHATTAN

E.H. TAYLOR SMALL BATCH BOURBON, SWEET VERMOUTH, ANGOSTURA BITTERS

## DRAFT BEER

### REMINGTON TAVERN LAGER

LAGER ~ 4.3%

### BLUE MOON

BELGIAN WHITE ~ 5.4%

### WAYLAND BREWING CO.

SUPER DELUXE IPA ~ 6.2%

### GAFFEL

GERMAN KOLSCH ~ 4.8%

### GREAT LAKES BREWING CO.

CHRISTMAS ALE ~ 7.5%

### GUINNESS

IRISH STOUT ~ 4.5%

### OTHER HALF BREWING

GREEN CITY IPA ~ 7.0 %

### COMMUNITY BEER WORKS

"THE WHALE" BROWN ALE ~ 5.9 %

### BRICKYARD BREWING CO.

WHITE BRONCO IPA ~ 6.8%

### STELLA ARTOIS

BELGIAN LAGER ~ 5.0%

## BOTTLED BEER / SELTZER'S

### BUDWEISER

BUD LIGHT

BLUE

BLUE LIGHT

MILLER LIGHT

MILLER HIGH LIFE

MICHELOB ULTRA

COORS LIGHT

CORONA EXTRA

CORONA NA

### SANDBAGGER

LEMON LIME

GRAPEFRUIT

TRANSFUSION

CRANFUSION