

APPETIZERS

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CFH OYSTERS ROCKEFELLER

CRISPY FRIED OYSTERS, CREAMED SPINACH, BACON, BEARNAISE SAUCE

-

- **18.00**

- **17.00**

CLASSIC JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, LEMON

- **12.00**

MEATBALLS & PEPPERS

VIDALIA ONIONS, ANAHEIM PEPPERS, WHITE WINE GARLIC SAUCE

- **18.00**

CRAB CAKES

JUMBO LUMP CRAB MEAT, FENNEL AND FRISÉE SALAD, RÉMOULADE

-

FRIED CALAMARI

POINT JUDITH CALAMARI, PICKLED PEPPER, HOUSE-MADE TARTAR SAUCE. COCKTAIL SAUCE

-

- **13.00**

- **13.00**

MUSHROOM ARANCINI

MUSHROOM DUXELLE, ASIAGO, TRUFFLE AIOLI

-

GRILLED OCTOPUS

ROASTED POTATOES, PEA SHOOTS, PUTTANESCA SAUCE

-

- **16.00**

OYSTERS ON THE HALF SHELL

MIGNONETTE, COCKTAIL SAUCE, LEMON

- MP
-
-

LAMB LOLLIPOPS

GREEK YOGURT AND CUCUMBER SAUCE, CHIMICHURRI, CARAMELIZED LEMON

-
- **16.00**

THE LADDER

JUMBO SHRIMP, OYSTERS ON THE HALF SHELL, LOBSTER TAIL, ALASKAN KING CRAB

- MP
-

SOUPS & SALADS

SOUP OF THE DAY

- Cup
- **5.00**
- Bowl
- **8.00**
- **11.00**

OXTAIL & ONION SOUP

SOURDOUGH TOAST, GRUYÈRE CHEESE

- **11.00**

SIGNATURE LOBSTER BISQUE

PUFF PASTRY

- **10.00**

KNIFE & FORK CAESAR

HEARTS OF ROMAINE, GARLIC CROUTON, PARMIGIANO-REGGIANO

- **12.00**

CHOPPED SALAD

ROMAINE, ICEBERG, TOMATOES, ONIONS, RADISHES, CUCUMBER, AVOCADO, OLIVES, CHICKPEAS, TUBETTI PASTA, CHICKEN, SOPPRESSATA, CHEDDAR, ITALIAN VINAIGRETTE

- **9.00**

ARUGULA SALAD

SHAVED FENNEL, GRAPE, PECAN, LEMON-HONEY VINAIGRETTE

- **12.00**

BABY ICEBERG WEDGE

BACON LARDON, MAYTAG BLEU CHEESE, TOMATO, RED ONION

LOCAL FAVORITES

- **24.00**

BRAISED SHORT RIBS

MUSHROOM, CIPOLLINI ONIONS, ROASTED BABY CARROTS

- **24.00**

8 OZ PRIME SKIRT STEAK

SHOESTRING FIREHOUSE FRIES, BORDELAISE

- **23.00**

LOBSTER PUTTANESCA

BUCATINI, MAINE LOBSTER, SPINACH, GARLIC, HOUSE-MADE TOMATO PUTTANESCA SAUCE

- **26.00**

18 OZ DOUBLE-CUT BERKSHIRE PORK CHOP

CIDER BRINE, CREAMY HERB POLENTA, APPLE NAGE

- **38.00**

HERB-CRUSTED PRIME RIB

16 OZ, LIMITED AVAILABILITY

- **15.00**

PRIME CHEESEBURGER

8 OZ PRIME BEEF, AMERICAN CHEESE, HOUSE PICKLES, BRIOCHE BUN, DIJONNAISE, FIREHOUSE FRIES

- **21.00**

AMISH HALF CHICKEN

MUSHROOMS, CARROTS, POTATOES, CHICKEN JUS

- **18.00**

FARRO RISOTTO

SUN-DRIED TOMATOES, KALE, MUSHROOMS, PARMESAN-REGGIANO

SURF

- **30.00**

SEA SCALLOPS & APPLE-BRINED PORK BELLY

CAULIFLOWER PURÉE, PORK DEMI-GLACE

-

ROASTED LOCH DUART SALMON & WHITE BEAN RAGU

CANNELLINI BEANS, CONFIT TOMATO, KALE, HERB BUTTER

-
- **27.00**
- **34.00**

HALIBUT

SHOESTRING POTATOES, SMOKED GARLIC AND PEA VELOUTE

- **47.00**

ROASTED WHOLE DOVER SOLE

BROWN BUTTER, GRAPES, LEMON, ALMONDS

8 OZ LOBSTER TAIL

LEMON, DRAWN BUTTER

- MP
-

TURF

ALL TURF CAN SURF

- MP
-
- +8 oz lobster tail
- +8 oz alaskan king crab legs
- +3 shrimp

CENTER CUT FILET MIGNON

- 6oz
- **35.00**
- 10oz
- **46.00**
- **90.00**

TOMAHAWK FOR TWO

WITH ROASTED POTATOES

- **49.00**

16 OZ NEW YORK STRIP

USDA PRIME

- **47.00**

16 OZ DELMONICO

USDA PRIME

- **57.00**

18 OZ KANSAS CITY STRIP

USDA PRIME

- **58.00**

20 OZ DRY-AGED BONE-IN RIB EYE

USDA PRIME

PRIME STEAKS - ENHANCEMENTS

- **3.00**

BÉARNAISE SAUCE

- **3.00**

BORDELAISE SAUCE

- **2.00**

CRÈME FRAÎCHE HORSERADISH SAUCE

- **2.00**

RAW HORSERADISH

- **2.00**

BLUE CHEESE CRUST

- **3.00**

AU POIVRE & PEPPERCORN CRUST

- **12.00**

CRAB OSCAR

COMPLEMENTS

- **11.00**

GRILLED ASPARAGUS

- **8.00**

CREAMED SPINACH

- **8.00**

SAUTÉED MUSHROOMS

- **8.00**

POTATO GRATIN

- **8.00**

SAUTÉED SPINACH

- **7.00**

GARLIC WHIPPED POTATOES

- **8.00**

BAKED POTATO

- **6.00**

FRENCH FRIES

- **9.00**

BRUSSELS SPROUTS

- **10.00**

ROASTED CAULIFLOWER

- **8.00**

MAC & CHEESE

- +Add Lobster
- **6.00**

Chef de Cuis