

DINNER

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EDDIE V'S OYSTER BAR

ON ICE WITH COCKTAIL AND MIGNONETTE SAUCES

EAST COAST

HALF DOZEN 18 | EACH 3

EEL LAKE

Yarmouth, NS — Plump, Crunchy, Grassy Finish, Light Brine

COPPS ISLAND

Long Island Sound, CT — Supple and Full Meat, Savory Finish, Medium Brine

CHINCOTEAGUE SALT

Leeward Channels, Mid-Atlantic — Clean, Earthy, Heavy Brine

KATAMA BAY

Martha's Vineyard, MA — Sweet as Candy, Heavy Brine

WEST COAST

HALF DOZEN 24 | EACH 4

GIGAMOTO

British Columbia, Canada — Sweet Green Melon, Earthy Finish, Light Brine

PICKERING PASS

Pickering Inlet, WA — Crisp, Cucumber Finish, Medium Brine

APPETIZERS

MAINE LOBSTER TACOS

House-Made Fresh Tortillas with Grilled Sweet Corn Pico

20

POINT JUDITH CALAMARI

Kung Pao Style with Roasted Cashews and Crisp Noodles

17

JUMBO LUMP CRAB CAKE

Sautéed Maryland Style with Spicy Chive Remoulade

19

POT STICKERS

Filled with Spicy Shrimp and Pork in a Light Soy Broth

13

BATTER-FRIED OYSTERS

Light Curry, Cilantro and Pickled Asian Cucumbers

STEAK AND LOBSTER TARTARE	14
Truffled Steak Tartare and Chilled Fresh Maine Lobster with Toasted Baguettes	
HAWAIIAN YELLOWTAIL SASHIMI	18
Cilantro, Red Chiles and Ponzu	
CHILLED GULF SHRIMP	18
Cocktail Style with Atomic Horseradish and Spicy Mustard	
TARTARE OF PACIFIC AHI TUNA	16
Curry and Sesame Oils, Avocado, Mango and Citrus	
CHILLED SHELLFISH TOWER	15
Maine Lobster, Shrimp (8), Oysters (8), Jumbo Lump Crab	
	73
SECOND COURSE	
MAINE LOBSTER BISQUE	
Fresh Maine Lobster, Cream and Cognac	
	11
CRAB AND CORN CHOWDER	
Smoked Bacon, Potatoes and Sweet Corn	
	9
WILD MUSHROOM SALAD	
Warm Goat Cheese, Arugula and Champagne Vinaigrette	
	14
ICEBERG BLT	
Crisp Bacon, Blue Cheese, Buttermilk-Chive Dressing	
	12
FUJI APPLE SALAD	
Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Ginger-Orange Vinaigrette	
	11
CLASSIC CAESAR SALAD	
Shaved Parmesan, Garlic Croutons and Tapenade	
	11
HEIRLOOM TOMATO SALAD	
Bufala Mozzarella, Basil, EV Olive Oil and Aged Balsamic Vinegar	
	15
SHRIMP AND CRAB CHOPPED SALAD	
Avocado, Heirloom Cherry Tomatos, Blue Cheese, Candied Walnuts	
	16
PRIME SEAFOOD	
PARMESAN LEMON SOLE	
Parmesan Crust with Tomato and Herb Salad, Lemon Garlic Butter	
	31
ALASKAN SABLEFISH	
Seared with Sugar Snap Peas, Shiitake Mushrooms, Miso Broth	

CHILEAN SEA BASS	38
Steamed Hong Kong Style with Light Soy Broth	
	MKT
NORWEGIAN SALMON	
Sautéed with Young Vegetables and Maille Mustard Vinaigrette	
	30
PACIFIC AHI TUNA	
Tempura with Baby Bok Choy, Kung Pao Sauce and Wasabi Oil	
	35
SWORDFISH STEAK	
Broiled with Fresh Lump Crab, Avocado, Cilantro and Red Chile	
	34
GEORGES BANK SCALLOPS	
Sautéed with Citrus Fruit, Roasted Almonds and Brown Butter	
	36
JUMBO GULF SHRIMP	
Grilled "Oregonata Style" with Jumbo Lump Crab	
	32
COLD WATER LOBSTER TAILS	
Two 9 oz South African Lobster Tails, Broiled with Drawn Butter and Lemon	
	MKT
CHEF'S CLASSICS	
FILET MEDALLIONS	
Oscar Style with Jumbo Lump Crab, Asparagus and Béarnaise	
	50
DOUBLE-CUT MIDWESTERN LAMB CHOPS	
Mint Pesto Marinated with Natural Jus	
	46
DOUBLE BREAST OF CHICKEN	
Roasted with Mushrooms, Shallots and Natural Jus	
	24
MISO MARINATED TOFU	
Fried Rice with Baby Bok Choy, Mixed Vegetables, Cashews	
	25
16 OZ USDA PRIME NEW YORK STRIP AU POIVRE	
Cracked Black Peppercorn Cognac Sauce	
	54
8 OZ FILET MIGNON AND BROILED COLD WATER LOBSTER TAIL	
Drawn Butter and Lemon	
	MKT
PREMIUM HAND-CUT STEAKS	
8 OZ CENTER CUT FILET MIGNON	
	40
12 OZ CENTER CUT FILET MIGNON	
	48
22 OZ USDA PRIME BONE-IN RIBEYE	

16 OZ USDA PRIME NEW YORK STRIP	52
ADD OYSTER INDULGENCE	50
"Carpet Bag Style" with Batterfried Oysters and Béarnaise Sauce	
ADD CRAB INDULGENCE	12
Three Crab-Stuffed Jumbo Shrimp "Oreganata Style"	
ADD LOBSTER INDULGENCE	17
Broiled Half Pound South African Lobster Tail with Drawn Butter	
	MKT
SAUCES	
Tarragon Béarnaise • Cognac Peppercorn Crème • Classic Hollandaise • Blue Cheese Fondue	
	4
ACCOMPANIMENTS	
ROASTED BEETS WITH CANDIED WALNUTS	10
AU GRATIN CHEDDAR POTATOES	10
BROCCOLINI WITH LEMON AND GARLIC	10
BRUSSELS SPROUTS, BACON AND SHALLOTS	10
SAUTÉED SPINACH WITH GARLIC AND PARMESAN	10
TRUFFLED MACARONI AND CHEESE	13
CRAB FRIED RICE WITH MUSHROOMS AND SCALLIONS	14
GRILLED ASPARAGUS WITH CRISPY PROSCUITTO AND SHIRRED EGG	13
BUTTER POACHED LOBSTER MASHED POTATOES	18