

# BAR MENU

- [PRINT](#)

COCKTAILS AND WINE	
MARTINIS	
STRAIGHT UP OR ON THE ROCKS	
THE .380 MARTINI Double Cross Vodka, A Kiss of Vermouth, & 3 Blue Cheese Olives	14
AVIATOR Aviation Gin, Lemon Sour, Maraschino Liqueur	11
THE VESPER Grey Goose & Bombay Sapphire Gin, with M&R Bianco, Shaken Not Stirred, A La Casino Royale	13
MANHATTAN Woodford Reserve Single Barrel Bourbon, A Splash of Antica Formula, A Dash of Bitters	14
CLASSIC COCKTAILS	
THE SIDECAR Rémy V.S.O.P. Cognac, Cointreau, Fresh Sour Mix	9
CHAMPAGNE COCKTAIL Rémy V.S.O.P. Cognac, Marques De Gelida Cava, Angostura Bitters	10
MOSCOW MULE Russian Standard Platinum Vodka, Ginger Beer & Lime	11
CRUSHED AND MUDDLED	
RASPBERRY RICKEY Bluecoat Gin, Lime, Fresh Raspberries & Mint	12
ORANGE MOJITO Atlantico Platino Rum, a Splash Of Grand Marnier, Muddled Florida Oranges & Fresh Mint	12
RED DRAGON Bacardi Dragon Berry Rum and Muddled Strawberries, Mint & Lime	9
MARGARITAS	

THE MODERN

Corzo Reposado Tequila, Cointreau, Ruby Red Grapefruit Juice & Fresh Lime, On The Rocks

10

THE FOUNDERS'

Herradura Silver Tequila, Cointreau, Fresh Lemon & Lime On The Rocks

10

THE PERFECT

Patrón Silver Tequila, Citronge, Fresh Lime, Served Straight Up

11

WINE BY THE GLASS

ROEDERER ESTATE, BRUT, ANDERSON VALLEY, N.V.

MARKHAM, MOSCATO

HONIG, SAUVIGNON BLANC, NAPA, 2015

INDABA, CHARDONNAY, SOUTH AFRICA, 2013

SONOMA-CUTRER, CHARDONNAY, RUSSIAN RIVER RANCHES, SONOMA, 2012

MER SOLEIL, CHARDONNAY, SANTA LUCIA HIGHLANDS, 2014

MACEDON, PINOT NOIR, MACEDONIA, 2015

FRANCIS FORD COPPOLA, MERLOT, CALIFORNIA, 2012

CATENA, MALBEC, MENDOZA, 2013

H3, CABERNET SAUVIGNON, HORSE HEAVEN HILLS, WA, 2014

RAMEY, CLARET, NAPA, 2013

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	14
STEAK AND LOBSTER TARTARE Truffled Steak Tartare and Chilled Fresh Maine Lobster with Toasted Baguettes	18
HAWAIIAN YELLOWTAIL SASHIMI Cilantro, Red Chiles and Ponzu	18
CHILLED GULF SHRIMP Cocktail Style with Atomic Horseradish and Spicy Mustard	16
TARTARE OF PACIFIC AHI TUNA Curry and Sesame Oils, Avocado, Mango and Citrus	15
CHILLED SHELLFISH TOWER Maine Lobster, Shrimp (8), Oysters (8), Jumbo Lump Crab	73
<b>SECOND COURSE</b>	
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	

CLASSIC CAESAR SALAD	11
Shaved Parmesan, Garlic Croutons and Tapenade	
HEIRLOOM TOMATO SALAD	11
Bufala Mozzarella, Basil, EV Olive Oil and Aged Balsamic Vinegar	
SHRIMP AND CRAB CHOPPED SALAD	15
Avocado, Heirloom Cherry Tomatos, Blue Cheese, Candied Walnuts	
	16
<b>PRIME SEAFOOD</b>	
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	
	38
CHILEAN SEA BASS	
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 "Oreganata Style" with Jumbo Lump Crab	
	32
COLD WATER LOBSTER TAILS	
Two 9 oz South African Lobster Tails, Broiled with Drawn Butter and Lemon	
	MKT
<b>CHEF'S CLASSICS</b>	
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
<b>PREMIUM HAND-CUT STEAKS</b>	
8 OZ CENTER CUT FILET MIGNON	40
12 OZ CENTER CUT FILET MIGNON	48
22 OZ USDA PRIME BONE-IN RIBEYE	52
16 OZ USDA PRIME NEW YORK STRIP	50
ADD OYSTER INDULGENCE "Carpet Bag Style" with Batterfried Oysters and Béarnaise Sauce	12
ADD CRAB INDULGENCE Three Crab-Stuffed Jumbo Shrimp "Oreganata Style"	17
ADD LOBSTER INDULGENCE Broiled Half Pound South African Lobster Tail with Drawn Butter	MKT
SAUCES Tarragon Béarnaise • Cognac Peppercorn Crème • Classic Hollandaise • Blue Cheese Fondue	4
<b>ACCOMPANIMENTS</b>	
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

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## COCKTAILS AND WINE

### MARTINIS

#### STRAIGHT UP OR ON THE ROCKS

##### THE .380 MARTINI

Double Cross Vodka, A Kiss of Vermouth, & 3 Blue Cheese Olives

14

##### AVIATOR

Aviation Gin, Lemon Sour, Maraschino Liqueur

11

##### THE VESPER

Grey Goose & Bombay Sapphire Gin, with M&R Bianco, Shaken Not Stirred, A La Casino Royale

13

##### MANHATTAN

Woodford Reserve Single Barrel Bourbon, A Splash of Antica Formula, A Dash of Bitters

14

### CLASSIC COCKTAILS

##### THE SIDECAR

Rémy V.S.O.P. Cognac, Cointreau, Fresh Sour Mix

9

##### CHAMPAGNE COCKTAIL

Rémy V.S.O.P. Cognac, Marques De Gelida Cava, Angostura Bitters

10

##### MOSCOW MULE

Russian Standard Platinum Vodka, Ginger Beer & Lime

11

### CRUSHED AND MUDDLED

##### RASPBERRY RICKEY

Bluecoat Gin, Lime, Fresh Raspberries & Mint

12

ORANGE MOJITO

Atlantico Platino Rum, a Splash Of Grand Marnier, Muddled Florida Oranges & Fresh Mint

12

RED DRAGON

Bacardi Dragon Berry Rum and Muddled Strawberries, Mint & Lime

9

MARGARITAS

THE MODERN

Corzo Reposado Tequila, Cointreau, Ruby Red Grapefruit Juice & Fresh Lime, On The Rocks

10

THE FOUNDERS'

Herradura Silver Tequila, Cointreau, Fresh Lemon & Lime On The Rocks

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THE PERFECT

Patrón Silver Tequila, Citronge, Fresh Lime, Served Straight Up

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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

14

STEAK AND LOBSTER TARTARE

Truffled Steak Tartare and Chilled Fresh Maine Lobster with Toasted Baguettes

18

HAWAIIAN YELLOWTAIL SASHIMI

Cilantro, Red Chiles and Ponzu

18

CHILLED GULF SHRIMP

Cocktail Style with Atomic Horseradish and Spicy Mustard

16

TARTARE OF PACIFIC AHI TUNA

Curry and Sesame Oils, Avocado, Mango and Citrus

15



CHILLED SHELLFISH TOWER

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

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FUJI APPLE SALAD

Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Ginger-Orange Vinaigrette

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CLASSIC CAESAR SALAD

Shaved Parmesan, Garlic Croutons and Tapenade

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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

38

CHILEAN SEA BASS

Steamed Hong Kong Style with Light Soy Broth

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NORWEGIAN SALMON

Sautéed with Young Vegetables and Maille Mustard Vinaigrette

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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 "Oreganata Style" with Jumbo Lump Crab

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COLD WATER LOBSTER TAILS

Two 9 oz South African Lobster Tails, Broiled with Drawn Butter and Lemon

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### 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

52

16 OZ USDA PRIME NEW YORK STRIP

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17

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SAUCES

Tarragon Béarnaise • Cognac Peppercorn Crème • Classic Hollandaise • Blue Cheese Fondue

4

## ACCOMPANIMENTS

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10

BROCCOLINI WITH LEMON AND GARLIC

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