

APPETIZERS

TOMATO BISQUE	6.99
VIDALIA ONION SOUP AU GRATIN	8.99
LOBSTER BISQUE	10.99
ONE ELEVEN WINGS	11.99
CLAMS CASINO	10.99
FRIED CALAMARI	10.99
SERVED WITH MARINARA SAUCE	
LOBSTER WONTONS	10.99
PONZU AND HONEY WASABI CREAM DIPPING SAUCES	
STEAK TARTARE	15.99
CHOPPED FILET ACCENTED BY LEMON PEEL AND OLIVE OIL WITH PICKLED WATERMELON RADISH, CHARRED ONION OIL, CROSTINI, QUAIL EGG YOLK AND HOUSE-MADE PEPPER JELLY	
BANG BANG SHRIMP	9.99
LIGHTLY FRIED BABY SHRIMP WITH A SPICY SWEET THAI CHILI SAUCE AND CILANTRO MICRO GREENS	
MEAT AND CHEESE BOARD	14.99
BLUEBERRY VENISON SAUSAGE, NORTH COUNTRY TASSO HAM, HOUSE PREPARED PATE, AGED CHEDDAR FROM GRAFTON VERMONT, LONDON BLEU STILTON, DUTCH STYLE SMOKED GOUDA	

SLICED AHI TUNA	14.99
LIME AND SOY MARINATED AHI TUNA, GARNISHED WITH AVOCADO AND A CHILLED VEGETABLE AND SOBA NOODLE SALAD	
PORTABELLO MUSHROOM FRITTERS	9.99
SERVED WITH RADICCHIO AIOLI AND PARMESAN CHEESE	
CRISPY MARYLAND BLUE CRAB CAKES	12.99
WARM BOURBON JALAPEÑO CREAMED CORN AND TRADITIONAL REMOULADE	
YELLOWFIN TUNA ROLL	14.99
SWEET AND SPICY GLAZED YELLOWFIN TUNA, HONEY DEW MELON, CUCUMBER AND AVOCADO SERVED INSIDE-OUT WITH SESAME SEEDS	
FIRECRACKER SUSHI ROLL	14.99
LOBSTER, AVOCADO, FRIED SWEET POTATO AND SPICY MAYONNAISE, SERVED INSIDE-OUT WITH SESAME SEEDS	
APPLEWOOD SMOKED STEAK HOUSE BACON, VINE RIPE TOMATOES, AGED BALSAMIC, AND STILTON CHEESE	10.99

RAW BAR

JUMBO SHRIMP COCKTAIL (4)	12.99
SERVED WITH HOUSE MADE COCKTAIL SAUCE	
HALF DOZEN	18.99
DOZEN	29.99
OYSTERS ON THE HALF SHELL - EACH	2.65
HALF DOZEN	15.00
DOZEN	28.00

CHILLED SEAFOOD PLATTER	29.99
6 SHRIMP AND 6 OYSTERS	
ADD CHILLED LOBSTER	49.99
ADD 1 LB. ALASKAN KING CRAB LEG	64.99
ADD CHILLED LOBSTER & 1 LB. ALASKAN KING CRAB LEG	79.99

SALADS

ALL ENTRÉES INCLUDE MIXED GREENS SALAD. OTHER SALADS ADD - 5

MIXED GREEN SALAD	4.99
CAESAR SALAD	7.99
WEDGE SALAD	7.99
ICEBERG HEARTS WITH CRUMBLY STILTON BLUE CHEESE DRESSING, RIPE CHERRY TOMATOES AND CRUMBLED BACON	
111 CHOPPED SALAD	7.99
CRISP LETTUCE, ROASTED ASPARAGUS, AVOCADO, HEARTS OF PALM, GARBANZO BEANS, DICED RADISH AND CAPERS, IN A SHALLOT HONEY MUSTARD VINAIGRETTE, TOPPED WITH PARMESAN CHEESE	
BABY ARUGULA SALAD	7.99
DRIED CRANBERRIES, CANDIED WALNUTS, LEMON DIJON VINAIGRETTE, AND GOAT CHEESE	
RIPE TOMATO AND FRESH MOZZARELLA SALAD	7.99
WITH BALSAMIC REDUCTION	

SIDE DISHES

BRUSSELS SPROUTS, CHARRED CIPOLLINI	7.99
ONIONS, & NORTH COUNTRY BACON	
SAUTÉED BUTTON & PORTABELLO MUSHROOMS,	
WITH GARLIC BUTTER & VERMOUTH	6.99
ROASTED PEPPERS, TOMATO AND SPINACH	6.99
ROASTED ASPARAGUS WITH BASIL OIL	8.99
RED BLISS GARLIC MASHED POTATO	6.99
OVEN ROASTED RED BLISS POTATO	6.99
MACARONI AND FOUR CHEESES	8.99
BROCCOLI WITH HOLLANDAISE	6.99
RED BLISS MASHED POTATO	6.99
CAULIFLOWER AU GRATIN	7.99
AU GRATIN POTATO	8.99
CREAMED SPINACH	7.99
FRIES	5.99

⌘BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY⌘

WE COOK OUR STEAKS AND CHOPS TO THE FOLLOWING SPECIFICATIONS

RARE - COOL RED CENTER **MED RARE** - WARM RED CENTER **MEDIUM** - PINK THROUGHOUT
MED WELL - SLIGHT PINK CENTER **WELL** - NO COLOR