Appetizers

Crispy Calamari 9
Lightly fried, marinara sauce

Prosciutto Wrapped Mozzarella * 9
Served warm, with roasted tomatoes

Tenderloin Meatballs 9
House tomato gravy, ricotta, baby arugula

Applewood Smoked Bacon * 12
Thick cut & glazed with brown sugar

Long Island Littleneck Clams * 16
Steamed with garlic, white wine & lemon

Chipotle Orange Scallops * 14
Day boat sea scallops, pan seared & glazed

Yellowfin Tuna Tartare 14
Honey, soy, scallion, ginger, & toasted sesame

Cilantro Lime Shrimp * 14
Chargrilled shrimp tossed in a zesty marinade

Jumbo Lump Crab Martini * 16
Baby greens, lemon vodka, horseradish cocktail

Jumbo Lump Crab Cake 16
Broiled, served with ginger slaw & dijonnaise

Colossal Shrimp Cocktail * 18
Served on ice, horseradish cocktail

Soup & Salads

Onion Soup 9
Broiled with Gruyere Swiss cheese

Lobster Bisque 9/11
Kicked up with a touch of Remy XO

Soup of the Day mkt
Our culinary team's creation of the day

Baby Iceberg Lettuce * 9
Blue cheese, tomatoes, bacon

Roasted Beets & Goat Cheese * 9
Baby arugula, toasted pine nuts, red wine vinaigrette

Baby Spinach Salad * 9
Vidalia vinaigrette, bacon, hard boiled eggs

Hearts of Romaine Caesar 9
Parmesan croutons, white anchovies

Honeycrisp Apple Salad * 9
Cranberries, candied pecans, Manchego & honey

Raw Bar

Malpaques	~ P.E.I.	2.75
Cape May Salts	~ New Jersey	2.75
Blue Point	~ Connecticut	2.50
Kumamoto	~ California	3.00
Littleneck Clams	~ Long Island	8/16

Chilled Seafood Towers

Served on ice, with assorted dipping sauces

Two Tier Tower

1 pound snow crab
8 green lip mussels
3 shrimp cocktail
8 assorted oysters
6 clams on the half shell

75

Grand Tower

2 pounds snow crab
16 green lip mussels
6 shrimp cocktail
16 assorted oysters
12 clams on the half shell

125

All of our seafood is personally hand selected daily from the Fulton Fish Market, by our owner Matty

Live Maine lobsters are available upon request, with 48 hours notice

Steaks, Chops, Etc...

Filet Mignon 12 oz — 49
Classic, center cut, Angus tenderloin

Petite Filet Mignon 8 oz — 39
A smaller version of our tender filet

Cowboy Ribeye 18 oz — 49
A bone in, center cut, well marbled ribeye

Dry Aged Delmonico 14 oz — 49
Well marbled, flavorful cut, aged 35 days

Dry Aged Strip Steak 16 oz — 49
Center cut strip, aged 28 days and hand cut

The Tomahawk Chop 26 oz — 55
Bone in rib chop, dry aged 28 days, encrusted with a garlic blue cheese rub & a rich cabernet bordelaise

Free Range Pork Chop 16 oz — 28
Charbroiled pork chop from Leidy's of Lancaster

Roasted Chicken Breast — 28
Roasted eggplant ratatouille, tomato jus

Black Angus Burger — 16
Cast iron seared, shoestring fries, choice of cheese

Sirloin 8 oz — 26
Sliced, roasted garlic dipping sauce, fries

The PorterHOUSE 40 oz — 85
Aged 14 days, and presented sliced off the bone

Classic Surf & Turf — 59
A 8 oz Prime Angus filet mignon, paired with a 6 oz cold water lobster tail, lemon & drawn butter

The Kings Platter

A 26oz Tomahawk Chop, paired with twin 6 oz South African lobster tails

99

Additions

Our "85" Steak Sauce	
Bearnaise Sauce *	2
Maytag Blue Cheese *	2
Horseradish Sauce	2
Au Poivre Style *	2
Oscar Style *	16
Seared Foie Gras *	19
Foie Gras Butter *	9
6 oz Lobster Tail *	26
10 oz King Crab *	38

Side Dishes

Yukon Mashed *	6	Vidalia Onion Rings	6
Scallopped Potatoes *	7	Sauteed Asparagus *	9
Shoestring Fries *	6	Creamed Spinach	7
Steak Cut Fries *	6	Broccoli Au Gratin	7
Skillet Hash Browns *	6	Sauteed Spinach *	6
Sweet Potato Casserole	7	Sauteed Mushrooms *	6
Macaroni & Cheese	6	Lobster Risotto	18
Truffle Tater Tots	10	Lobster Mac & Cheese	18

Classic Seafood

Jumbo Lump Crab Cakes
Broiled with ginger slaw, dijonnaise
38

Crab Stuffed Shrimp
Broiled, and draped with a lemon beurre blanc
38

Twin Lobster Tails *
Twin 6oz South African cold water tails
52

An automatic gratuity of 20% will be added to parties of 6 or more
* Indicates gluten free options