

## • SOUPS

- 9 Roasted Tomato
- 12 Lobster Bisque

## • COLD

- 18 Jumbo Shrimp Cocktail
- 18 Oysters on the Half Shell
- 18 Jumbo Lump Crab Cocktail
- 18 Sliced Norwegian Smoked Salmon
- 15 Cherrystone Clams
- Market Price Petrossian Caviar

## • HOT

- 16 Jumbo Fried Shrimp
- 18 Escargots
- 18 Jumbo Lump Crab Cake
- 18 Clams Casino (6)
- 18 Oysters Rockefeller (4)
- 18 Imperial Crab
- 22 Oysters Chesapeake (2)
- Market Price Soft Shell Crab (in season)
- 10 Our Famous Potato Skin Basket

## • SALADS

- 10 House
  - Our Famous House Dressing
- 10 Caesar
  - Romaine Hearts, Egg-free dressing
- 10 Buzz's
  - Romaine, Avocado, Tomato, Chopped Egg with White Balsamic, Vinaigrette, Extra Virgin Olive Oil, and Pecorino Romano
- 10 Hearts of Lettuce
  - Blue Cheese Dressing and Sliced Tomato
- 10 Vine Ripe Tomatoes
  - Vidalia Onions and Grated Feta Cheese
- 10 Hearts of Palm
  - Brazilian Palm Hearts with Deviled Eggs

## STARTERS

Chilled Shrimp Tasting

*Remoulade · Italian Marinade · Cocktail*

15 / 19

Crab Cake

*Cajun Lobster Sauce*

20

Shanghai-Style Fried Calamari

*Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions*

17

Onion Rings

*Beer Battered, Thick Cut*

11

Ahi Tuna Tartare

*Citrus, Capers, Kalamata Olive Spread & Crostinis*

17

Duo of Frites

9

Clam Chowder

*Potatoes, Bacon, Cream*

(cup) 8 / (bowl) 11

Seafood Soup

(cup) 8 / (bowl) 11

## BUSINESS LUNCH

3 Course

*Served with Chateau Potatoes, French Fried Potatoes or Skillet Chips*

29.5

## ENTREE SALADS

Chopped Chicken

*Chopped Grilled Chicken, Crisp Iceberg, Avocado, Tomatoes, Blue Cheese, Bacon & Creamy Basil Dressing*

17

Chicken Caesar	
<i>Crisp Romaine Leaves, Shaved Parmesan &amp; House-made Caesar Dressing</i>	18
Greek Farmers Salad	
<i>Vine-Ripe Tomatoes, Baby Arugula, Cucumber, Kalamata Olives, Red Onion, Feta Cheese &amp; Lemon Herb Vinaigrette</i>	16
Classic Caesar Salad	
<i>Crisp Romaine Leaves, Shaved Parmesan, Croutons &amp; House-Made Caesar Dressing</i>	15
Asian Prime Steak salad	
<i>Thin-Sliced Soy &amp; Ginger Marinated Skirt Steak, Baby Arugula, Bean Sprouts, Carrots, Roasted Cashews &amp; Citrus Vinaigrette</i>	19

## SANDWICHES

Prime Cheeseburger	
<i>Prime Beef Burger with American Cheese, Lettuce, Tomatoes, Red Onions &amp; Pickles</i>	14
Steak Sandwich	
<i>Broiled, Sliced Filet Mignon, Griddled Thin Red Onions, Sun-Dried Tomatoes, Horseradish Herb Spread, served with French Fried Potatoes or Skillet Potato Chips</i>	16
Lobster Shrimp Club	
<i>Chilled Maine Lobster Meat, Gulf Shrimp, Diced Tomato, Hickory-Smoked Bacon, Micro Greens, &amp; Lemon Tarragon Aioli on Toasted Focaccia, served with French Fried Potatoes or Skillet Potato Chips</i>	21

## LUNCH ENTREES

Filet Medallions	
<i>Scallion Mashed Potatoes, Thin Green Beans &amp; Lemon Butter Sauce</i>	25
Sauteed Salmon	
<i>Tchoupitoulas Sauce</i>	

Sesame Seared Tuna	24
<i>Soy Ginger Glaze &amp; Wasabi Cream</i>	28

## **STEAKS & CHOPS**

Filet Mignon 8 oz.	41
Filet Mignon 12 oz.	48
Prime Strip 16 oz.	48
Prime Ribeye 16 oz.	48
Veal Porterhouse	45
Lamb (2 Double Cut 8 oz. Chops)	46