

EDDIE V'S OYSTER BAR

MARKET OYSTERS*

Half Dozen, on Ice, with Cocktail and Mignonette Sauces

MKT

HAWAIIAN YELLOWTAIL SASHIMI*

Cilantro, Red Chiles and Ponzu

16

JUMBO LUMP CRAB

Remoulade, Fresh Lime, Chives and Sliced Avocado

16

CHILLED GULF SHRIMP

Cocktail Style with Atomic Horseradish and Spicy Mustard

15

TARTARE OF PACIFIC AHI TUNA*

Curry and Sesame Oils, Sliced Avocado, Mango and Citrus

14

CHILLED SHELLFISH TOWER*

Maine Lobster, Shrimp (8), Oysters (8), Jumbo Lump Crab

MKT

APPETIZERS

MAINE LOBSTER TACOS

House Made Fresh Tortillas with Grilled Sweet Corn Pico

19

POINT JUDITH CALAMARI

Kung Pao Style with Roasted Cashews and Crisp Noodles

15

JUMBO LUMP CRAB CAKE

Sautéed Maryland Style with Spicy Chive Remoulade

18

POT STICKERS

Filled with Spicy Shrimp and Pork in a Light Soy Broth

12

BATTERFRIED OYSTERS

Light Curry, Cilantro and Pickled Asian Cucumbers

12

STEAK AND LOBSTER TARTARE*

Truffled Steak Tartare and Chilled Fresh Maine Lobster with Toasted Baguettes

17

COLD WATER LOBSTER TAIL*

Thin Crisp Batter with Lemon, Drawn Butter and Honey Mustard

23

SECOND COURSE

MAINE LOBSTER AND SHRIMP BISQUE

Fresh Maine Lobster, Cream and Cognac

10

CRAB AND CORN CHOWDER

Smoked Bacon, Potatoes and Sweet Corn

9

WILD MUSHROOM SALAD

Warm Goat Cheese, Arugula and Champagne Vinaigrette

13

ICEBERG BLT

Crisp Bacon, Maytag Blue Cheese, Buttermilk-Chive Dressing

10

FUJI APPLE SALAD

Green Beans, Baby Beets, Candied Walnuts, Maytag Blue, Ginger-Orange Vinaigrette

9

CLASSIC CAESAR SALAD

Shaved Parmesan, Garlic Croutons and Tapenade

9

HEIRLOOM TOMATO SALAD

Bufala Mozzarella, Basil, EV Olive Oil and Aged Balsamic Vinegar

14

SHRIMP AND CRAB CHOPPED SALAD

Avocado, Hearts of Palm, Tomato, Mushrooms, Maytag Blue, Candied Walnuts

16

MAIN COURSES

HALIBUT FILET

Sautéed with Sweet Corn, Morels, Edamame and Smoked Pork Shank

34

NORTH ATLANTIC LEMON SOLE

Parmesan Crust with Tomato and Herb Salad, Lemon Garlic Butter

30

CHILEAN SEA BASS

Steamed Hong Kong Style with Light Soy Broth

MKT

SCOTTISH SALMON*

Sautéed with Young Vegetables and Maille Mustard Vinaigrette

28

PACIFIC AHI TUNA*

Seared with Green Papaya Salad and Roasted Cashews

34

SWORDFISH STEAK*

Broiled with Fresh Lump Crab, Avocado, Cilantro and Red Chile

33

FLORIDA GROUPER

Roasted Crisp, Lemon-White Wine Broth with Garlic and Scallions

30

GEORGES BANK SCALLOPS*

Sautéed with Citrus Fruit, Roasted Almonds and Brown Butter

33

JUMBO GULF SHRIMP

Grilled "Oreganata Style" with Fresh Jonah Crab

31

SAUTÉED RED FISH

Fresh Lump Crab, Meuniere Style

30

COLD WATER LOBSTER TAILS

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

MKT

ROASTED DOUBLE BREAST OF CHICKEN

Pan Roasted Mushrooms, Shallots and Natural Jus

22

FRESH MARKET VEGETABLES

An Entrée of Six Different Fresh Market Vegetable Preparations

20

PRIME CLASSICS

FILET MEDALLIONS*

Oscar Style with Fresh Crab, Asparagus and Hollandaise

49

8 oz FILET MIGNON*

Seared Hudson Valley Foie Gras, Truffled Madeira Sauce

54

16 oz USDA PRIME NEW YORK STRIP AU POIVRE*

Cracked Black Peppercorn Cognac Sauce

50

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*

39

12 oz CENTER CUT FILET MIGNON*

46

22 oz USDA PRIME BONE-IN RIBEYE*

48

16 oz USDA PRIME NEW YORK STRIP*

48

SAUCES

Tarragon Béarnaise • Cognac Crème • Classic Hollandaise

4

ADD OYSTER INDULGENCE

"Carpet Bag Style" with Batterfried Oysters and Béarnaise Sauce

11

ADD CRAB INDULGENCE

Three Crab Stuffed Jumbo Shrimp "Oreganata Style"

15

ADD LOBSTER INDULGENCE

Broiled Half Pound South African Lobster Tail with Drawn Butter

MKT

SIDE DISHES

PARMESAN AND CHIVE FRENCH FRIES

10

AU GRATIN POTATOES

10

BROCCOLINI WITH LEMON AND GARLIC

10

SAUTÉED MONTERREY STYLE SWEET CORN

10

TWICE BAKED POTATO WITH BACON AND CHIVES

10

SUGAR SNAP PEAS WITH PORTOBELLOS

10

STEAMED ASPARAGUS

10

ROASTED BABY BEETS AND CANDIED WALNUTS

10

SAUTÉED SPINACH WITH GARLIC AND PARMESAN

10

TRUFFLED MACARONI AND CHEESE

12

CRAB FRIED RICE WITH MUSHROOMS AND SCALLIONS

12

PAN ROASTED WILD MUSHROOMS

12

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consumer information: there is a risk associated with

consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.