

APPETIZERS

SHRIMP COCKTAIL Jumbo shrimp, cocktail sauce 18

CRAB COCKTAIL Colossal lump crab,
champagne vinaigrette 21

OYSTERS ON THE HALF SHELL* ½ dozen,
East Coast oysters, cocktail sauce 18

OYSTERS BISTECCA* Grilled oysters, prosciutto, roasted
peppers, Kalamata olives, cayenne, Parmigiano-Reggiano 18

PROSCIUTTO WRAPPED MOZZARELLA Pan fried,
fresh mozzarella, balsamic reduction 14

SCALLOPS* Blackened day boat scallops, habanero jelly 28

OUR SIGNATURE CRAB CAKE

Colossal lump crab, remoulade sauce 26

SOUP and SALADS

CRAB BISQUE
Grilled croutons 13

BISTECCA WEDGE
Smoked bacon, tomatoes,
onion, Gorgonzola crumbles,
bleu cheese 9

CHOPPED
Iceberg, tomatoes, cucumber,
bacon, green olives, croutons
Parmigiano-Reggiano, 9

CAESAR
Baby romaine,
anchovies, croutons,
Parmigiano-Reggiano 9

MEATS and SEAFOOD

CHICKEN Farm raised, all natural chicken, flour dusted and pan roasted,
tomatoes, garlic, mushrooms, white wine 26

LAMB* Grilled New Zealand petite lamb chops 38

PORK* 14 oz, double cut, bone-in chop, peppercorn cognac cream 32

LOBSTER* Twin cold water lobster tails, drawn butter MKT

SALMON* Grilled Atlantic Salmon 26

SEA BASS Pan roasted Chilean Sea Bass 34

Salmon & Sea Bass available:

Tuscan artichokes, tomatoes, onion, basil, olive oil, parmesan, balsamic reduction 7

Oscar colossal lump crab, asparagus, hollandaise 14

THE STEAKS*

Our steaks are USDA, hand selected, aged a minimum of 28 days to ensure superior marbling and tenderness, finished with garlic basil butter

FILET center barrel cut 7 oz 41

FILET center barrel cut 10 oz 51

RIBEYE 14 oz. center cut 43

NEW YORK STRIP USDA PRIME 14 oz. center cut 51

COWBOY RIBEYE 22 oz. Bone-in 56

MEAT TEMPERATURES

Rare red, very cool center | **Medium rare** red, warm center

Medium pink center | **Medium well** slightly pink center

Well cooked throughout, no pink

NOT RESPONSIBLE FOR WELL DONE STEAK

STEAK ADDITIONS

Cold water lobster tail MKT

Grilled jumbo shrimp 18

Jumbo lump crab cake 26

Blackened scallops 18

BAKED POTATO 7

AU GRATIN POTATOES 9

FRESH CUT SHOESTRING FRIES 7

HERBED MASHED YUKON POTATOES 7

GNOCCHI tomato basil cream sauce 12

SIGNATURE STEAKS

FILET OSCAR Center barrel cut filet, topped with jumbo crab, asparagus, and hollandaise 7 oz 55 | 10 oz 65

CAJUN RIBEYE 14 oz. center cut, Cajun spiced, habanero jelly 49

STEAK NEIL Prime, 14 oz. center cut, New York Strip, topped with sautéed mushrooms & garlic basil bleu cheese sauce 59

TOPPINGS and SAUCES

Oscar colossal lump crab, asparagus, hollandaise 14

Cajun Cajun spiced, habanero jelly 6

Neil sautéed mushrooms, garlic basil bleu cheese sauce 8

Horseradish cream 3 | Peppercorn cognac cream 3

Bearnaise 3 | Habanero jelly 3

SIDES

GRILLED ASPARAGUS with Hollandaise 8

ROASTED BRUSSELS SPROUTS with bacon, roasted red peppers and Parmesan cheese 8

CREAMED OR SAUTÉED SPINACH 8

SAUTÉED MUSHROOMS 8

*These items are cooked to order. Consuming raw or undercooked meat, poultry, egg or seafood may increase the risk of a food borne illness