

FIRST COURSE *(select one)*

CURRY COCONUT SWEET POTATO SOUP

sweet potatoes, coconut milk, crispy sweet potato straws

CAESAR SALAD

classic Caesar dressing, croutons, grana Padano parmesan

POACHED PEAR SALAD

mixed greens, candied pecans, blue cheese, port wine vinaigrette, raisin walnut baguette

CHOPHOUSE STEAK SATAY

2 skewers of tender steak served with chimichurri sauce

HOUSE MADE MUSHROOM LEEK RAVIOLI *(one-half order)*

filled with ricotta and parmesan cheeses, black truffle cream sauce

FRIED CALAMARI*+3

sautéed peppers & tomatoes, marinara sauce or roasted garlic aleppo pepper aioli for dipping

OYSTERS ROCKEFELLER*+4

3 oysters on the half shell roasted with shallot-garlic butter, spinach, breadcrumbs, and a splash of pernod

SECOND COURSE *(select one)*

BLACKENED SALMON

sautéed swiss chard, julienne leeks, rainbow carrots, & fennel, served with a saffron cream sauce

SMOKED CAPON GUMBO

shrimp, andouille sausage, duck fat roux, the trinity: onions, celery, bell pepper, saffron rice

SQUID INK PASTA WITH JUMBO LUMP CRAB

house made pasta, leeks, uni butter sauce, toasted breadcrumbs

HOUSE MADE MUSHROOM LEEK RAVIOLI

filled with ricotta and parmesan cheeses, black truffle cream sauce

GRILLED 6oz. BLACK ANGUS FLAT IRON STEAK

house steak sauce, french fries, petit house salad

GRILLED BONE-IN PORK CHOP

sweet potato puree, roasted brussels sprouts, ginger-cranberry gastrique

MISO MARINATED CAULIFLOWER "STEAK"

smoked carrot puree, curry foam, crispy adzuki beans

BRAISED LAMB SHANK*+8

creamy polenta, glazed carrots, brussels sprouts, braising jus

PAN SEARED SCALLOPS*+15

grilled bok choy, black rice, pomegranate seeds, citrus beurre blanc

12 OZ. PRIME ANGUS NY STRIP STEAK*+20

creamed spinach & gruyere gratin, roasted kabocha squash, chimichurri sauce

SURF AND TURF*+25

angus beef tenderloin filet, stone crab claws, potato gruyere croquette, green beans, sauce au poivre

THIRD COURSE *(select one)*

CHOCOLATE POTS DE CREME

WARM APPLE CRISP

served with vanilla ice cream

CHAI CRÈME BRULEE

spice infused custard with crisp crackling layer of caramelized sugar

**RESTAURANT WEEK
DINNER**

RAW BAR

a la carte + not included in prix-fixe

OYSTERS

daily selection of oysters

smoked cocktail sauce, mignonette, lemon
half dozen **18** /dozen **33**

LITTLENECK CLAMS

smoked cocktail sauce, mignonette, lemon
half dozen **9** /dozen **16**

CEVICHE

guacamole, plantain chips

15

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon

15

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce

21

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6), half lobster, ceviche, horseradish creme, smoked cocktail sauce, mignonette, lemon

58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10), ceviche, whole lobster, horseradish creme, smoked cocktail sauce, mignonette, lemon

110

SIDES

MAC AND CHEESE+9

ROASTED BRUSSELS SPROUTS+8

CREAMED SPINACH & GRUYER GRATIN+8

GREEN BEANS & LEEKS+8

FRENCH FRIES+7

THREE-COURSE PRIX-FIXE

\$40 per person**

**Tax and gratuity are not included.

*Upcharges will be added to the starting price of \$40

Please Note: Menu is subject to change based on availability and seasonality.

20% gratuity will be added to parties of six or more. We are happy to accept up to three credit cards per table.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.