

FIRST COURSE *(select one)*

CURRY COCONUT SWEET POTOTO SOUP

sweet potatoes, coconut milk, crispy sweet potato straws

MIXED GREEN SALAD

winter radishes, roasted beets, shredded carrots,
toasted goat cheese crostini

VEGETABLE TEMPURA

tempura battered, chef's selection of local vegetables,
chili ponzu sauce

FRIED CALAMARI* +4

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

CHOPHOUSE STEAK SATAY* +5

2 skewers of tender steak served with chimichurri sauce

OYSTERS ROCKEFELLER* +6

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

SECOND COURSE *(select one)*

BLACKENED SALMON

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

SMOKED CAPON GUMBO* +5

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

CHOPHOUSE BURGER

6 oz. Allen Brothers, angus short rib/brisket blend beef
burger, lettuce, tomato, onions, house made pickles,
chophouse sauce, brioche bun, french fries
add cheddar cheese +2, add bacon +3

SPICY BUTTERMILK FRIED CHICKEN SANDWICH

boneless chicken thigh, french fries, coleslaw, hot honey

HOUSE MADE MUSHROOM LEEK RAVIOLI

filled with ricotta and parmesan cheeses,
black truffle cream sauce

SQUID INK PASTA WITH JUMBO LUMP CRAB* +5

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

6 oz. TENDERLOIN FILET* +20

creamed spinach, potato gruyere croquette,
sauce au poivre

ENTRÉE CAESAR SALAD WITH BOQUERONES

classic caesar dressing, croutons, grana padano cheese
add

grilled flat iron steak * +10

grilled jumbo shrimp * +10

buttermilk fried oysters* +10

THIRD COURSE *(select one)*

CHOCOLATE MOUSSE

whipped cream, berry garnish

WARM APPLE CRISP

served with vanilla ice cream

LEMON POSSET

delicate lemon cream

RESTAURANT WEEK LUNCH

Please Note: The brunch buffet will replace lunch
service on Sunday, January 25.

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

\$25** per person

**Tax and gratuity are not included.

*Upcharges will be added to the starting price of \$25

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.