

Shellfish & Raw Bar

Oysters on the Half Shell 18

Half dozen East and West coast selection

Clams on the Half Shell 14

Half dozen Barnegat Bay NJ middle-neck clams

Colossal Lump Crab Cocktail 24

Cocktail, Key Lime mustard, lemon

Dutch Harbor Alaskan King Crab 45

half pound

Shrimp Cocktail 24

bloody Mary cocktail, lemon,
piquillo pepper salsa

Soups

Roasted Yellow Tomato Soup 15

brie & gruyere arancini, basil crème fraiche

Salads

Market Wedge 14

baby Iceberg, crisp Applewood smoked bacon,
heirloom tomatoes, English cucumber,
shaved onion, Stilton blue cheese dressing

Caesar Salad 14

parmesan cheese, garlic croutons, Scotch egg

Burrata Salad 14

Baby red beets, burrata, toasted hazelnuts,
blood orange vinaigrette

Appetizers

Smoked Wagyu Beef Tartare 22

lemon zest, red onion, caper, quail egg yolk,
Yukon Gold herb chips

Jumbo Lump Crab Cake 22

Donio Farms sweet corn fondue,
avocado, Hackleback caviar, lobster oil

Kurobuta Pork Belly 19

smoked tomato grits, kale,
pear mostarda, pork jus

Signatures

Roasted Beef Wellington 56

served medium rare, glazed root vegetables,
potato purée, red wine demi-glaze

Griggstown Farm Chicken Breast 38

dandelion greens & grapes, creamy polenta,
boudin blanc, foie gras chicken jus

Japanese A5

Triple Seared Japanese A5

35 per ounce

4 oz minimum

American Wagyu

beef marbling score of 9 or higher

American Rib Cap 8oz 60

American Filet 8oz 84

Prime Beef

aged for a minimum of 40 days

Filet 8oz 54

Delmonico 18oz 74

Bone-in Ribeye 24oz 77

New York Strip 16oz 68

T-Bone 32oz 90

Royal Long-Bone Chop 40oz 155

Fish

Chilean Sea Bass 44

Seared Day Boat Scallops 42

Chops

Kurobuta Double Pork Chop 44

Lamb Chops 49

lamb jus

Steak Accompaniments

Butter Poached Lobster Tail 27

Alaskan King Crab Legs 4oz 24

Grilled Shrimp 16

Sauces 5 Each

béarnaise

peppercorn

red wine demi-glaze

Sides 13 Each

Spinach

sautéed or gratinéed with parmesan cream

Potato Purée

Yukon Gold potato, crème fraiche, chives

Mushrooms

Shiitake mushrooms, soy glaze,
fried garlic, scallions

Fingerling Potatoes

parmesan, truffle butter, chives

Loaded Baked Potato

smoked Gouda béchamel, sour cream,
bacon, chives

Mac and Cheese

Gruyere, cheddar, parmesan, Emmental,
mozzarella, truffle

Sautéed Asparagus

brown butter hollandaise

French Fries

truffle salt, black truffles, truffle aioli

“Perfect Ten” Specialty Cocktails

Bar Flies & Cocktails 15

Makers Mark Bourbon, Sweet Vermouth, Campari Ice Cube
“Cocktails are a present you give to yourself”

Atlantic Holiday 16

Kettle One Vodka, Luxardo Marischino Liqueur, Sage Syrup,
Lime Juice,Pineapple Juice

Sunart Margarita 15

Don Julio, Coconut Water, Monin Hibiscus Syrup,
Fresh Lemon Juice,Orange Bitters

Remember the Date 15

Bacardi Superior Rum, Disaronno Amaretto, Lavaza Espresso,
Cardamom Bitters, Date Puree

Supersonic G&T 16

Hendrick’s Gin, Yuzu, Grapefruit Syrup, Grapefruit Juice,
Fever Tree Mediterranean Tonic
“Cockney slang for Gin and Tonic”

French 76 15

Lillet Blanc, Elderflower Sugar Cube, Champagne
“Pleasure without Champagne is purely artificial.” - Oscar Wilde

Ramsay New-Fashioned 15

Patron Select Barrel Tequila, Demerara Syrup, Lavender Bitters
“If you want to make memories, add some tequila”

Dirty Mouth 16

Titos Handmade Vodka, Spicy Green Beans Vrine, Dry Vermouth

Norman’s Conquest 15

Mt. Gay Black Barrel, Apple Infused St. Germain, Fresh Lime Juice,
Cardamom Bitters, Egg White Powder, Ginger Beer

On The Lash 15

Jameson Irish Whiskey, IPA Syrup, Passion Fruit,
Cointreau, Citru, Mint
“More than one of these and you’ll be on the lash!”

Bottled Beer

Domestic

Miller Lite, ABV 4.2%	7
Coors Light, ABV 4.2%	7
Blue Moon, ABV 5.4%	8
Sharps, ABV 0.40%	6

Imported

Guinness Stout, ABV 4.2%	8
Corona, ABV 4.6%	8
Stella Artois, ABV 5%	8
Heineken, ABV 5%	8
Belhaven Scottish Ale, ABV 5.2%	9
Innis & Gunn Bourbon Barrel Aged, ABV 6.6%	9
Chimay Trappist, ABV 9%	15

Craft

Dog Fish Head 60 minute IPA 6%	8
Stone IPA Seasonal Rotation, ABV 6.9%	8
Firestone Walker Union Jack IPA, ABV 7%	8
Dog Fish Head Namaste, ABV 4.8%	8
New Belgium Glutiny, Low Gluten, ABV 6%	9
New Belgium Abbey Dubbel, ABV 7%	11