## FROM THE LAND



## FROM THE SEAL

# SHARE-ABLES

CAESAR SALAD

parmigiano reggiano, classic dressing, focaccia croutons

SEASONAL RAVIOLI

seasonal preparation

LIL' BRGS\*
wagyu beef, special sauce, sesame seed bun

CHEESESTEAK EGGROLL

whole grain mustard ranch, sweet pickle fry sauce

SNOW CRAB LOUIE SALAD

asparagus, crab meat, broiled eggs, olives, cucumber, cherry tomatoes, louie sauce

LOBSTER BISQUE

twice baked cheese soufflé

NEW ENGLAND CLAM CHOWDER

CALAMARI FRITTI

rhode island style, banana peppers, hot cherry peppers, lemon, aioli sauce

SPICY YELLOWTAIL CRISPY RICE\* yellowtail, pickled fresno, unagi sauce

## ENTRÉES

RIBEYE SPINALIS 602\* duck fat fries, umami butter

MUSHROOM & TRUFFLE RIGATONI

pecorino, braised mushrooms, shaved black truffle

STEAKHOUSE BURGER\*

1/2LB wagyu beef patty, cheddar cheese, bacon onion jam, duck fat fries

ORA KING SALMON FILET asparagus, confit shiitake mushrooms

MAINE LOBSTER ROLL

poached lobster salad, lemon zest, butter roll, old bay chips

FISH & CHIPS

crispy beer battered cod, chunky fries,

steak & seafood

STEAKS'

choose one

FILET 6oz NY STRIP 12oz RIBEYE FILET 10oz

SKIRT 120Z

includes one rub or butter:

STEAK RUBS

new york santa maria

chimichurri

**BUTTERS** 

truffle umami garlic

SEAFOOD

choose one

GRILLED CHIMICHURRI SHRIMP BEER BATTERED SNOW CRAB CLAW JUMBO LUMP CRAB OSCAR

MAINE LOBSTER THERMIDOR

...... SAUCE PLATTER: STK sauce • STK bold • bearnaise • peppercorn ......

#### SIDES

MASHED YUKON POTATOES | TRIPLE COOKED FRIES chimichurri mayo | TATER TOTS | MAC & CHEESE STIR FRIED VEGETABLES | CREAMED SPINACH | GRILLED ASPARAGUS | MUSHROOM POT PIE

PREMIUM SIDES

POTATO GRATIN | CRAB FRIED RICE | LOBSTER MAC & CHEESE

## nessert —

..... FLAMBÉ BANANA FOSTER ..... dark rum, cinnamon caramel, vanilla ice cream, beignet

....... CHOCOLATE CAKE chocolate ganache sauce

LAVA CAKE chocolate ganache sauce PINEAPPLE CAKE rum caramel sauce

CHEESECAKE CONES raspberry, chocolate, caramel