

## 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*

### Heirloom Tomato Salad 15

*seasoned jersey fresh tomatoes, burrata,  
frisee, balsamic 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*

## 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 135

## Signatures

### Roasted Beef Wellington 56

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

### Griggstown Farm Chicken Breast 38

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

## 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-glace

## 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*

### 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