

Masks must be worn at all times up until your food arrives. Thank you for your cooperation.



SIGNATURE SEAFOOD STARTERS

BAJA SHRIMP 14

Crispy shrimp, avocado, cilantro, chili aioli

BLOODY MARY JUMBO SHRIMP 17.5

Colossal shrimp, Bloody Mary cocktail sauce
Add Jumbo Lump Crab 15

JERSEY SHORE STUFFED CLAMS 15

Applewood smoked bacon, peppers, onions,
Provolone cheese, garlic butter

GF SIGNATURE SUSHI ROLLS

LOBSTER LOADED CALIFORNIA ROLL 17.5

Fresh jumbo crab, avocado, cucumber,
wasabi lobster knuckle salad, tobiko, tempura
crunch

RODEO SHRIMP DRAGON SUSHI ROLL 16

Crispy shrimp tempura, crab salad,
spicy tuna, avocado, garlic mayo

SASHIMI TUNA TACOS 16.5

Big eye tuna, seaweed salad, mango, jicama,
chilies, wasabi crema, sweet soy

GUY'S ULTIMATE RAW BAR ^{GF}

BUILD YOUR OWN SEAFOOD TOWER

(Priced by the piece to customize your experience)

Split King Crab Legs 1/4 lb. \$20

Jumbo Shrimp \$5

Choose from East and West Coast Oysters \$3.5

Local Little Neck Clams \$1.5

THE ONLY WAY TO START

GUY'S SIGNATURE BUFFALO WINGS 13.5

Lollipop buffalo wings, Guy's signature hot sauce,
blue-sabi dip

POTBELLY SLIDERS 13

48-hr. slow cooked Heritage pork belly, orange-
chipotle glaze, baby arugula, pickled cucumbers,
donkey sauce

STUFFED AND STACKED TATER SKINZ 12

House Smoked pulled Q'd chicken, SMC, Bourbon
BBQ sauce

Vegetarian option:

Stuffed with garlic parmesan broccoli 10

CHOPHOUSE SALADS

CALIFORNIA CAESAR 11.5

Hearts of romaine, avocado mousse, "AMPP"
stuffed croutons, Parmesan

THE WEDGE 11

Iceberg lettuce, tomatoes, Humboldt Fog blue
cheese, Applewood bacon

SIDES

MAC DADDY BACON MAC 'N CHEESE 11

SAUTEED OR CREAMED SPINACH 7/9

BAKED POTATO 6

ROASTED SWEET POTATO with honey butter 9

BRUSSEL SPROUTS with crispy prosciutto 9

SPAGHETTI SQUASH Toasted garlic, piquillo peppers,
shaved parmesan 8

ENTREES

BLACKENED SALMON 35

Scottish salmon, fingerlings, roasted garlic
butter

CAJUN CHICKEN ALFREDO 26

Pan blackened chicken, Parmesan and white
wine Alfredo sauce, sundried tomatoes,
Fettuccine

BACON MAC 'N CHEESEBURGER 19

8oz. house blend burger of sirloin, chuck, &
brisket, six-cheese mac 'n cheese, applewood
bacon, LTOP, Served with kettle chips

Vegetarian Option: Impossible Burger

PAN SEARED DIVER SCALLOPS 35

Andouille sausage, roasted butternut squash
tossed with orzo pasta, sage

COLD WATER LOBSTER TAIL 48

Wood-grilled, sautéed spinach

WOOD GRILLED FILET MIGNON 48

8oz., Brown butter

NEW YORK STRIP 49

14oz., Five peppercorn sauce

COCKTAILS

LIGHTS OUT MANHATTAN 15

Woodford Reserve, red wine, orange, plum root beer bitters

OSAKA MOJITO 15

Bacardi White Rum, Cucumber Sake, hibiscus syrup, peach, fresh mint

THE BITTER ROSE 15

Gentleman Jack, Solerno Blood Orange, Campari, rosemary-orange honey

SEASONAL SANGRIA 12

White cinnamon apple, Red rosemary orange

A PEAR-FECT MULE 14

Spiced Pear Liqueur, Gentleman Jack, lemon juice, Ginger beer, cardamom bitters

THE CADILLAC MARGARITA 16

Patron Silver Tequila, Homemade margarita recipe, Grand Marnier

FLIP FLOP DROP 14

Tanqueray, Blood orange puree, sage syrup, egg white, Fever Tree Tonic

LEMON DROP OR NOT 14

Grey Goose Le Citron, St-Germain, Rosemary & lemon bitters

FLAVORTOWN FISHBOWLS

NOT YOUR EIGHTH GRADE PUNCH 24

Captain Morgan Spiced Rum, Cruzan Aged Rum, peach, orange, iced tea, POM

THE BULL'S BOWL 24

New Amsterdam Peach Vodka, Bacardi Mango Rum, Jack Daniels Honey, Blue Curacao, kiwi syrup, pineapple, orange, Coconut Berry Red bull

WINE

GUY FIERI'S SIGNATURE WINES

White Blend, Hunt & Ryde, 2015, North Coast	16	60
Red Blend, Hunt & Ryde, 2015, North Coast	16	60
Zinfandel, Hunt & Ryde, 2013, Sonoma	18	75
Pinot Noir, Hunt & Ryde, 2014, Russian River	19	78

BUBBLY BY THE GLASS & BOTTLE

Bubbly, Prosecco, La Marca, Italy	12	50
Champagne, Domaine Chandon, Brut, Napa	15	58
Champagne, Domaine Chandon, Rose, Napa	15	58

WHITE WINE BY THE GLASS & BOTTLE

Moscato, Capsaldo, Italy	11	42
Riesling, Eroica, 2017, Columbia Valley	16	60
Pinot Grigio, Santa Margherita, 2018, Italy		70
White Blend, Orvieto, 2018, Italy	12	46
Sauvignon Blanc Emmolo, 2017, Napa	17	65
Sauvignon Blanc, Kim Crawford, 2018, New Zealand	15	56
Chardonnay, St. Francis, 2017, Sonoma	15	50
Chardonnay, Hartford Court, 2017, Sonoma	18	72
Rose, Caymus Conundrum, 2017, California	14	55

RED WINE BY THE GLASS & BOTTLE

Chianti Classico, Borgo Scopeto, 2017, Italy	13	46
Malbec, Alta Vista Estate, 2017, Medoza	14	55
Red Blend, Caymus Conundrum, 2017, California	13	50
Pinot Noir, Erath, 2018, Oregon	13	50
Pinot Noir, Willakenzie Estate, 2016, Willamette	18	70
Merlot, St. Francis, 2016, Napa		60
Merlot, Silverpalm, 2014, Napa	13	46
Cabernet Sauvignon, Louis Martini, 2016, Sonoma	13	46
Cabernet Sauvignon, Newton Skyside, 2017, Napa	18	75
Cabernet Sauvignon, Joel Gott, 2017 Napa		95
Cabernet Sauvignon, Orin Swift Palermo, 2015, Napa		100



BOTTLED

		ABV
Miller Lite	8	4.20%
Coors Light	8	4.20%
Blue Moon	9	5.40%
Yuengling	9	4.50%
Corona Extra	9	4.60%
Heineken	9	7.00%
Angry Orchard	9	5.00%
Sharp's Miller	8	0.40%

DRAUGHT/CRAFT

	16oz	23oz	ABV
Miller Lite	8	10	4.20%
Coors Light	8	10	4.20%
Corona Light	9	12	4.20%
Dos Equis Lager	9	10	4.10%
Blue Moon Belgian White	9	10	5.40%
New Belgium	9	12	5.20%
Leinenkugel's	9	12	5.60%
Strongbow Cider	9	12	5.00%
Sam Adam's	9	12	5.00%
Stella Artois	9	12	5.00%
Dogfish 90 Min IPA	10	12	8.50%
Stone IPA	9	12	6.90%
Sierra Nevada	9	12	6.70%
Lagunitas	9	12	6.80%

BEER