

SIGNATURE SEAFOOD STARTERS

BAJA SHRIMP 14

Crispy shrimp, avocado, cilantro, chili aioli

GF BLOODY MARY JUMBO SHRIMP 16.5

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

SASHIMI TUNA TACOS 16.5

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

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

VEGETABLE FUTOMAKI SUSHI ROLL 14

Tempura sweet potato, asparagus, avocado, carrots

GUY'S ULTIMATE RAW BAR

KICK IT UP

BUILD YOUR OWN SEAFOOD TOWER **GF**

(Priced by the piece to customize your experience)

Choose from East and West Coast Oysters \$3.5
Local Little Neck Clams \$1.5
Half Lobster, poached and chilled \$22

Split King Crab Legs 1/4 lb \$20
Jumbo Shrimp \$5
Tuna Tartar \$9

THE ONLY WAY TO START

GUY'S SIGNATURE BUFFALO WINGS 13.5

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

TRIPLE "T" FRIES 14

Truffle, truffle, and more truffle... sidewinder fries tossed with black truffle, truffled cheese, white truffle aioli

POTBELLY SLIDERS 13

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

CRISPY TUSCAN CALAMARI 13

Kalamata olives, sliced cherry peppers, garlic parmesan, spicy marinara

SMOKED BBQ PORK TOSTADAS 15

Roasted corn relish, avocado, tequila lime crema, cotijo cheese

V Vegetarian option:

BBQ Mushroom Tostadas 13.5

CHOPHOUSE SOUP & 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

V WARM ROASTED BEET SALAD 12

Beet vinaigrette, honey crisp apples, feta cheese, glazed walnuts, frisée lettuce

SMOKED CHICKEN TORTILLA SOUP 13

House made hearty broth, charred peppers and tomatoes, avocado, tequila lime crema, crispy tortillas, cilantro

V "CHOPHOUSE" ONION SOUP 10

Gruyère and Emmentaler cheese, sourdough crisp