



Our Classic Steakhouse Menu

*Oysters on the Half

Rappahannock river oyster company...13

*Jumbo Shrimp Cocktail

horseradish cocktail...13

*Chilled Lobster Salad

chilled Maine lobster...endive...citrus...15

*Eastern Shore Clams

ipa...blue cheese...cilantro...12

*Seasonal Soup of the Day

ask server for details...mkt

*Point Judith Calamari

lightly fried served with herb aioli...11

*Steak Tartare

classic preparation...crostini...tarragon...15

*Simple House Salad

mixed greens...red grapes...
barbecue sunflower seeds...8

*Caesar Salad

leafed romaine...pecorino...croutons...9

*The Wedge

butter milk blue cheese...bacon
marinated tomatoes...11

*Traditional Seafood

Salmon...29

7 oz seared – choice one side

Crabcake ...30

100% crab – no bread – choice one side

Jumbo Scallops ...28

seared / fried – choice one side

Seafood Pasta...28

ask server for details

Jumbo Fried Shrimp...28

house sauce – choice one side

Catch of the Day...mkt

choice one side

*Prime Grade Cuts

14 oz NY Strip...32

24 oz Porterhouse...49

8 oz Sirloin...23

12 oz Wagyu Eye of Ribeye...55

*Steaks

Petite Filet...33

20 oz Cowboy Ribeye...45

10 oz King Cut Filet...43

Pepper-crusted Flat Iron...19

*Chops

Whole New Zealand Rack of Lamb...34

Cider-brined Berkshire Pork Chop...24

Sauces: House Steak Sauce / Béarnaise / Peppercorn Bourbon Cream

*Additions

3 ea Jumbo Shrimp...10

½ Maine Lobster...15

...with crabcake stuff...29

Blue Cheese Crust...4

Wild Mushrooms...4

add crabcake...15

add fried Jumbo shrimp..13

2 ea Scallops...12

Half & Half...5

*Sides...\$5

Brandied Mushrooms

French Fries

Sautéed Local Greens

Salt Crusted Baked Potato

Sesame Bok Choy

Butter Whipped Potatoes

Mac n Cheese

Ginger Sweet Potatoes

Sautéed Green Beans

Please alert your server to any food allergies or dietary restrictions.
20% gratuity will automatically be added to parties of 5 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.