



BAR MENU MENU

COCKTAILS AND WINE

IDEALISM

POMEGRANATE MULE \$11.⁰⁰

Tito's Vodka, Gosling's Ginger Beer, Crisp Pomegranate Juice, Lime

SAINT 75 \$11.⁰⁰

Plymouth Gin, St-Germain Elderflower Liqueur, Prosecco, Fresh Lemon

TOKYO GIMLET \$13.⁰⁰

Aviation Gin, Ty Ku Sake, Fresh Lime, Asian Yuzu Fruit & Cucumber

RED DRAGON \$11.⁰⁰

Bacardi Dragon Berry Rum and Fresh Muddled Strawberries, Mint & Lime

FORTITUDE

THE PERFECT PATRÓN MARGARITA \$13.⁰⁰

Patrón Silver Tequila, Citronge, Fresh Lime, Served Straight Up

GATSBY SOUR \$13.⁰⁰

Woodford Reserve Bourbon, Cabernet, Fresh Lemon And Angostura Bitters

SMOKED OLD FASHIONED \$17.⁰⁰

Basil Hayden's Bourbon, A Dash Of Chocolate Bitters, Served On A Smoked Plank Tableside

MAVERICK \$13.⁰⁰

Hangar 1 Vodka, St-Germain Elderflower Liqueur, Fresh Lime, Cucumber & Jalapeño

DECADANCE

24-KARAT COCKTAIL \$13.⁰⁰

Belvedere Vodka, Grand Marnier, Raspberries, Peach, Ferrari Brut Rosé and Gold Sugar Rim

HOPE DIAMOND \$14.⁰⁰

Grey Goose Vodka, Combier Pamplemousse Rose Liqueur, Lemon, Pea Flower Tea, Diamond Ice Cube

SPARKLING RUBY \$11.⁰⁰

Deep Eddy Ruby Red Vodka, Fresh Squeezed Pink Grapefruit, Sparkling Soda, Basil

BOOZY VIETNAMESE COFFEE \$10.⁰⁰

Gosling's Black Seal Rum, Espresso, Sweet Milk, Served Over Coffee Ice Cubes

EDDIE V'S OYSTER BAR

On Ice with Cocktail and Mignonette Sauces

GULF COAST

CHEF'S SELECTS \$3.⁰⁰

Gulf of Mexico - Medium Brine, Clean Sweet Finish

EAST COAST

THATCH ISLAND \$3.⁰⁰

Barnstable Harbor, MA - Medium Brine, Plump Meat, Clean Ocean Finish

PINK MOON \$3.⁰⁰

PEI, Canada - Medium Brine, Creamy Meat, Balanced Finish

BLUE POINT \$3.⁰⁰

Norwalk, CT - Medium Brine, Springy Meat, Light Mineral Finish

MAYFLOWER POINT \$3.⁰⁰

Dennis, MA - Heavy Brine, Creamy Meat, Gentle Finish

APPETIZERS

MAINE LOBSTER TACOS \$20.⁰⁰

House-Made Fresh Tortillas with Grilled Sweet Corn Pico

POINT JUDITH CALAMARI \$17.⁰⁰

Kung Pao Style with Roasted Cashews and Crisp Noodles

JUMBO LUMP CRAB CAKE \$19.⁰⁰

Sautéed Maryland Style with Spicy Chive Remoulade

POT STICKERS \$13.⁰⁰

Filled with Spicy Shrimp and Pork in a Light Soy Broth

STEAK AND LOBSTER TARTARE \$18.⁰⁰

Truffled Steak Tartare and Chilled Fresh Maine Lobster with Toasted Baguettes

HAWAIIAN YELLOWTAIL SASHIMI \$18.⁰⁰

Cilantro, Red Chiles and Ponzu

CHILLED GULF SHRIMP \$16.⁰⁰

Cocktail Style with Atomic Horseradish and Spicy Mustard

TARTARE OF PACIFIC AHI TUNA \$15.⁰⁰

Curry and Sesame Oils, Avocado, Mango and Citrus

SECOND COURSE

MAINE LOBSTER BISQUE \$12.⁰⁰

Fresh Maine Lobster, Cream and Cognac

CRAB AND CORN CHOWDER	\$10.⁰⁰
Smoked Bacon, Potatoes and Sweet Corn	
HEIRLOOM TOMATO SALAD	\$15.⁰⁰
Italian Burrata Cheese, Basil, EV Olive Oil and Aged Balsamic Vinegar	
FUJI APPLE SALAD	\$12.⁰⁰
Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Ginger-Orange Vinaigrette	
SHRIMP AND CRAB CHOPPED SALAD	\$16.⁰⁰
Avocado, Heirloom Cherry Tomatoes, Blue Cheese, Candied Walnuts	
WARM GOAT CHEESE SALAD	\$14.⁰⁰
Arugula, Wild Mushrooms and Champagne Vinaigrette	
CLASSIC CAESAR SALAD	\$11.⁰⁰
Shaved Parmesan, Garlic Croutons and Tapenade	
ICEBERG BLT	\$12.⁰⁰
Crisp Bacon, Blue Cheese, Buttermilk-Chive Dressing	

PRIME SEAFOOD

MEDITERRANEAN BRANZINO	\$38.⁰⁰
Roasted Sea Bass with Artichokes, Oven-Dried Tomato and Olive Tapenade	
GEORGES BANK SCALLOPS	\$36.⁰⁰
Sautéed with Citrus Fruit, Roasted Almonds and Brown Butter	
CHILEAN SEA BASS	\$45.⁰⁰
Steamed Hong Kong Style with Light Soy Broth	
PARMESAN SOLE	\$31.⁰⁰
Parmesan Crusted with Heirloom Tomato Salad, Lemon Garlic Butter Sauce	
MISOYAKI "BUTTERFISH"	\$39.⁰⁰
Alaskan Black Cod with Sugar Snap Peas, Shiitakes and Miso Broth	
TEXAS RED FISH	\$34.⁰⁰
Sautéed with Jumbo Lump Crab, Meunière Style	
PACIFIC AHI TUNA	\$35.⁰⁰
Tempura with Baby Bok Choy, Kung Pao Sauce and Wasabi Oil	
NORWEGIAN SALMON	\$30.⁰⁰
Sautéed with Young Vegetables and Maille Mustard Vinaigrette	
SWORDFISH STEAK	\$34.⁰⁰
Broiled with Jumbo Lump Crab, Avocado, Cilantro and Red Chile	
JUMBO GULF SHRIMP	\$32.⁰⁰

Grilled "Oreganata Style" with Jumbo Lump Crab	
COLD WATER LOBSTER TAILS	\$88.⁰⁰
Two 9 oz South African Lobster Tails, Broiled with Drawn Butter and Lemon	

CHEF'S CLASSICS

FILET MEDALLIONS	\$50.⁰⁰
Oscar Style with Jumbo Lump Crab, Asparagus and Béarnaise	
DOUBLE BREAST OF CHICKEN	\$26.⁰⁰
Roasted with Mushrooms, Shallots and Natural Jus	
MISO MARINATED TOFU	\$25.⁰⁰
Fried Rice with Baby Bok Choy, Mixed Vegetables, Cashews	
16 oz USDA PRIME NEW YORK STRIP AU POIVRE	\$55.⁰⁰
Cracked Black Peppercorn Cognac Sauce	
8 oz FILET MIGNON AND BROILED COLD WATER LOBSTER TAIL	\$84.⁰⁰
Drawn Butter and Lemon	

PREMIUM HAND-CUT STEAKS

8 oz CENTER CUT FILET MIGNON	\$40.⁰⁰
12 oz CENTER CUT FILET MIGNON	\$48.⁰⁰
22 oz USDA PRIME BONE-IN RIBEYE	\$53.⁰⁰
16 oz USDA PRIME NEW YORK STRIP	\$52.⁰⁰
ADD ALASKAN KING CRAB LEGS INDULGENCE	\$28.⁰⁰
Half Pound Steamed, with Drawn Butter	
ADD CRAB INDULGENCE	\$17.⁰⁰
Three Crab-Stuffed Jumbo Shrimp "Oreganata Style"	
ADD LOBSTER INDULGENCE	\$44.⁰⁰
South African Lobster Tail, Broiled with Drawn Butter	
SAUCES	\$4.⁰⁰

Tarragon Béarnaise • Cognac Peppercorn Crème • Classic Hollandaise • Blue Cheese Fondue

ACCOMPANIMENTS

BRUSSELS SPROUTS, BACON AND SHALLOTS

	\$10. ⁰⁰
AU GRATIN CHEDDAR POTATOES	\$10. ⁰⁰
BROCCOLINI WITH LEMON AND GARLIC	\$10. ⁰⁰
SAUTÉED SPINACH WITH GARLIC AND PARMESAN	\$10. ⁰⁰
TRUFFLED MACARONI AND CHEESE	\$13. ⁰⁰
CRAB FRIED RICE WITH MUSHROOMS AND SCALLIONS	\$14. ⁰⁰
GRILLED ASPARAGUS WITH CRISPY PROSCUITTO AND SHIRRED EGG	\$13. ⁰⁰
BUTTER POACHED LOBSTER MASHED POTATOES	\$18. ⁰⁰
ROASTED BEETS WITH CANDIED WALNUTS	\$10. ⁰⁰

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