



## DINNER MENU

## EDDIE V'S OYSTER BAR

On Ice with Cocktail and Mignonette Sauces

## GULF COAST

CHEF'S SELECTS \$3.<sup>00</sup>

Gulf of Mexico - Medium Brine, Clean Sweet Finish

## EAST COAST

THATCH ISLAND \$3.<sup>00</sup>

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

PINK MOON \$3.<sup>00</sup>

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

BLUE POINT \$3.<sup>00</sup>

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

MAYFLOWER POINT \$3.<sup>00</sup>

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

## PETROSSIAN CAVIAR

ROYAL SIBERIAN 20g \$75.<sup>00</sup>KALUGA HUSO 20g \$145.<sup>00</sup>IMPERIAL OSETRA 20g \$115.<sup>00</sup>CAVIAR TASTING 36g \$165.<sup>00</sup>

Experience a Trio of Siberian, Kaluga, Osetra

## CHILLED SHELLFISH

THE SHELLFISH TOWER \$70.<sup>00</sup>

Maine Lobster, Shrimp (6), Oysters (6), Jumbo Lump Crab

THE BIG EDDIE \$120.<sup>00</sup>

Alaskan King Crab Legs, Maine Lobsters, Ahi Tuna Poke, Shrimp (8), Oysters (8)

## APPETIZERS

MAINE LOBSTER TACOS \$20.<sup>00</sup>

House-Made Fresh Tortillas with Grilled Sweet Corn Pico

POINT JUDITH CALAMARI \$17.<sup>00</sup>

Kung Pao Style with Roasted Cashews and Crisp Noodles

JUMBO LUMP CRAB CAKE \$19.<sup>00</sup>

Sautéed Maryland Style with Spicy Chive Remoulade

POT STICKERS \$13.<sup>00</sup>

Filled with Spicy Shrimp and Pork in a Light Soy Broth

STEAK AND LOBSTER TARTARE \$18.<sup>00</sup>

Truffled Steak Tartare and Chilled Fresh Maine Lobster with Toasted Baguettes

HAWAIIAN YELLOWTAIL SASHIMI \$18.<sup>00</sup>

Cilantro, Red Chiles and Ponzu

CHILLED GULF SHRIMP \$16.<sup>00</sup>

Cocktail Style with Atomic Horseradish and Spicy Mustard

TARTARE OF PACIFIC AHI TUNA \$15.<sup>00</sup>

Curry and Sesame Oils, Avocado, Mango and Citrus

## SECOND COURSE

MAINE LOBSTER BISQUE \$12.<sup>00</sup>

Fresh Maine Lobster, Cream and Cognac

CRAB AND CORN CHOWDER \$10.<sup>00</sup>

Smoked Bacon, Potatoes and Sweet Corn

HEIRLOOM TOMATO SALAD \$15.<sup>00</sup>

Italian Burrata Cheese, Basil, EV Olive Oil and Aged Balsamic Vinegar

FUJI APPLE SALAD \$12.<sup>00</sup>

Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Ginger-Orange Vinaigrette

SHRIMP AND CRAB CHOPPED SALAD \$16.<sup>00</sup>

Avocado, Heirloom Cherry Tomatoes, Blue Cheese, Candied Walnuts

WARM GOAT CHEESE SALAD \$14.<sup>00</sup>

Arugula, Wild Mushrooms and Champagne Vinaigrette

CLASSIC CAESAR SALAD \$11.<sup>00</sup>

Shaved Parmesan, Garlic Croutons and Tapenade

ICEBERG BLT \$12.<sup>00</sup>

Crisp Bacon, Blue Cheese, Buttermilk-Chive Dressing

## PRIME SEAFOOD

<b>MEDITERRANEAN BRANZINO</b>	<b>\$38.<sup>00</sup></b>
Roasted Sea Bass with Artichokes, Oven-Dried Tomato and Olive Tapenade	
<b>GEORGES BANK SCALLOPS</b>	<b>\$36.<sup>00</sup></b>
Sautéed with Citrus Fruit, Roasted Almonds and Brown Butter	
<b>CHILEAN SEA BASS</b>	<b>\$45.<sup>00</sup></b>
Steamed Hong Kong Style with Light Soy Broth	
<b>PARMESAN SOLE</b>	<b>\$31.<sup>00</sup></b>
Parmesan Crusted with Heirloom Tomato Salad, Lemon Garlic Butter Sauce	
<b>MISOYAKI "BUTTERFISH"</b>	<b>\$39.<sup>00</sup></b>
Alaskan Black Cod with Sugar Snap Peas, Shiitakes and Miso Broth	
<b>TEXAS RED FISH</b>	<b>\$34.<sup>00</sup></b>
Sautéed with Jumbo Lump Crab, Meunière Style	
<b>PACIFIC AHI TUNA</b>	<b>\$35.<sup>00</sup></b>
Tempura with Baby Bok Choy, Kung Pao Sauce and Wasabi Oil	
<b>NORWEGIAN SALMON</b>	<b>\$30.<sup>00</sup></b>
Sautéed with Young Vegetables and Maille Mustard Vinaigrette	
<b>SWORDFISH STEAK</b>	<b>\$34.<sup>00</sup></b>
Broiled with Jumbo Lump Crab, Avocado, Cilantro and Red Chile	
<b>JUMBO GULF SHRIMP</b>	<b>\$32.<sup>00</sup></b>
Grilled "Oreganata Style" with Jumbo Lump Crab	
<b>COLD WATER LOBSTER TAILS</b>	<b>\$88.<sup>00</sup></b>
Two 9 oz South African Lobster Tails, Broiled with Drawn Butter and Lemon	

## CHEF'S CLASSICS

<b>FILET MEDALLIONS</b>	<b>\$50.<sup>00</sup></b>
Oscar Style with Jumbo Lump Crab, Asparagus and Béarnaise	
<b>DOUBLE BREAST OF CHICKEN</b>	<b>\$26.<sup>00</sup></b>
Roasted with Mushrooms, Shallots and Natural Jus	
<b>MISO MARINATED TOFU</b>	<b>\$25.<sup>00</sup></b>
Fried Rice with Baby Bok Choy, Mixed Vegetables, Cashews	
<b>16 oz USDA PRIME NEW YORK STRIP AU POIVRE</b>	<b>\$55.<sup>00</sup></b>
Cracked Black Peppercorn Cognac Sauce	
<b>8 oz FILET MIGNON AND BROILED COLD WATER LOBSTER TAIL</b>	<b>\$84.<sup>00</sup></b>

Drawn Butter and Lemon

## PREMIUM HAND-CUT STEAKS

<b>8 oz CENTER CUT FILET MIGNON</b>	<b>\$40.<sup>00</sup></b>
<b>12 oz CENTER CUT FILET MIGNON</b>	<b>\$48.<sup>00</sup></b>
<b>22 oz USDA PRIME BONE-IN RIBEYE</b>	<b>\$53.<sup>00</sup></b>
<b>16 oz USDA PRIME NEW YORK STRIP</b>	<b>\$52.<sup>00</sup></b>
<b>ADD ALASKAN KING CRAB LEGS INDULGENCE</b>	<b>\$28.<sup>00</sup></b>
Half Pound Steamed, with Drawn Butter	
<b>ADD CRAB INDULGENCE</b>	<b>\$17.<sup>00</sup></b>
Three Crab-Stuffed Jumbo Shrimp "Oreganata Style"	
<b>ADD LOBSTER INDULGENCE</b>	<b>\$44.<sup>00</sup></b>
South African Lobster Tail, Broiled with Drawn Butter	
<b>SAUCES</b>	<b>\$4.<sup>00</sup></b>

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

## ACCOMPANIMENTS

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