

Appetizers

Crispy Calamari Lightly fried, marinara sauce	12
Prosciutto Wrapped Mozzarella * Served warm, with roasted tomatoes	12
Tenderloin Meatballs House tomato gravy, ricotta, baby arugula	12
Applewood Smoked Bacon * Thick cut & glazed with brown sugar	16
Crispy Short Rib Dumplings Horseradish truffle cream, onion straws	16
Long Island Littleneck Clams * Steamed with garlic, white wine & lemon	18
Cilantro Lime Shrimp * Chargrilled shrimp tossed in a zesty marinade	19
Jumbo Lump Crab Martini * Baby greens, horseradish cocktail	20
Jumbo Lump Crab Cake Broiled, served with ginger slaw & dijonaise	22
Black Truffle Burrata * Fire roasted tomatoes, balsamic reduction	20
Colossal Shrimp Cocktail *	20

Soup & Salads

Onion Soup Broiled with Gruyere Swiss cheese	12
Lobster Bisque Kicked up with a touch of Remy XO	14/16
Baby Iceberg Lettuce * Blue cheese, tomatoes, bacon	12
Roasted Beets & Goat Cheese * Baby arugula, toasted pine nuts, red wine vinaigrette	11
Baby Spinach Salad * Vidalia vinaigrette, bacon, hard boiled eggs	11
Hearts of Romaine Caesar Parmesan croutons, white anchovies	11

Raw Bar

Malpaques - P.E.I.	3.50
Cape May Salts - New Jersey	3.50
Blue Point - Connecticut	3.50
Kumamoto - California	4.25
Littleneck Clams - Long Island	10/18

Chilled Seafood Towers

Served on ice, with assorted dipping sauces

Two Tier Tower

1 pound snow crab
8 green lip mussels
3 shrimp cocktail
8 assorted oysters
6 clams on the half shell

85

Grand Tower

2 pounds snow crab
16 green lip mussels
6 shrimp cocktail
16 assorted oysters
12 clams on the half shell

135

An automatic 20% gratuity will be added to parties of 6 or more

* Indicates gluten free options

Steaks, Chops, Etc...

Filet Mignon 12 oz	62	Free Range Pork Chop 16 oz	34
Classic, center cut, Angus tenderloin		Charbroiled pork chop from Leidy's of Lancaster	
Petite Filet Mignon 8 oz	47	Roasted Chicken Breast	32
A smaller version of our tender filet		Roasted eggplant ratatouille, tomato jus	
Cowboy Ribeye 18 oz	59	Black Angus Burger	24
A bone in, center cut, well marbled ribeye		Cast iron seared, shoestring fries, choice of cheese	
Dry Aged Delmonico 14 oz	55	Sirloin 8 oz	34
Well marbled, flavorful cut, aged 35 days		Sliced, roasted garlic dipping sauce, fries	
Dry Aged Strip Steak 16 oz	56	The PorterHOUSE 40 oz	120
Center cut strip, aged 28 days and hand cut		Aged 14 days, and presented sliced off the bone	
The Tomahawk Chop 26 oz	89	Classic Surf & Turf	76
Bone in rib chop, dry aged 28 days, encrusted with a garlic blue cheese rub & a rich cabernet bordelaise		A 8 oz Prime Angus filet mignon, paired with a 6 oz cold water lobster tail, lemon & drawn butter	

The Kings Platter

A 26oz Tomahawk Chop, paired with twin 6 oz South African lobster tails

145

Additions

Our "85" Steak Sauce	
Bearnaise Sauce *	4
Blue Cheese *	4
Horseradish Sauce	4
Au Poivre Style *	4
Oscar Style *	22
Seared Foie Gras *	20
Foie Gras Butter *	10
6 oz Lobster Tail *	29
10 oz King Crab *	mp

Side Dishes

Yukon Mashed *	9	Vidalia Onion Rings	9
Scalloped Potatoes *	10	Sauteed Asparagus *	12
Shoestring Fries *	9	Creamed Spinach	10
Steak Cut Fries *	9	Broccoli Au Gratin	10
Sauteed Mushrooms *	9	Sauteed Spinach *	9
Sweet Potato Casserole	10	Lump Crab Fried Rice	20
Macaroni & Cheese	10	Lobster Risotto	20
Truffle Tater Tots	12	Lobster Mac & Cheese	20

Classic Seafood

Jumbo Lump Crab Cakes	44	Twin Lobster Tails *	58
Broiled with ginger slaw, dijonaise		Twin 6oz South African cold water tails	
Crab Stuffed Shrimp	44	Crab Encrusted Grouper	42
Broiled & topped with a lemon beurre blanc		Pan broiled with lemon, butter & capers	