

DINNER



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★ APPETIZERS ★

**COLOSSAL SHRIMP COCKTAIL** \$16.50  
*horseradish cocktail sauce*

**MARYLAND LUMP CRAB CAKES** \$16.50  
*bouquet of micro greens and mustard sauce*

**ALASKAN KING CRAB AU GRATIN** \$17.50  
*watercress, shrimp and citrus hollandaise*

**FRESH NYY STEAK BACON** \$9.50  
*thick cut from the slab wilted spinach and maple glaze*

**OYSTERS ROCKEFELLER** \$14.50  
*spinach, bacon & béarnaise*

**STEAK TARTARE** \$14.50  
*chopped USDA prime beef with traditional seasonings and garnishes*

**LEMONGRASS LOBSTER BISQUE** \$10  
*toasted star anise, apple and chives*

**FRENCH ONION SOUP AU GRATIN** \$7  
*aged Gruyere cheese and yesterday's bread*

★ From Our RAW BAR ★

*all selections served with horseradish cocktail sauce, lemon & mignonette*

**TODAY'S OYSTER & CLAM SELECTIONS – HALF DOZEN PER ORDER**

*Market Selection & Price*

**RAW BAR SAMPLER**

For Two \$45 ★ For Four \$85

*Alaskan king crab, lobster, colossal shrimp, oysters & clams*

★ SALADS ★

**COMPOSED CAESAR SALAD** \$11.50  
*baby red & green romaine, aged parmesan, garlic toast  
& fresh white anchovies*

**OZZIE'S SPINACH SALAD** \$11.50  
*fresh spinach, dried cherries, pine nuts, roasted bell peppers,  
bacon & Asiago cheese cherry vinaigrette*

**"STEAKHOUSE STAPLE"** \$11.50  
*tomato, red onion & blue cheese crumbles  
house vinaigrette*

**BABY ICEBERG SALAD** \$11.50  
*crumbled blue cheese, tomato, red onion & bacon, French dressing  
& a vodka martini marinated blue cheese stuffed olive*

★ U.S.D.A. PRIME STEAKS & CHOPS ★

**PORTERHOUSE** 28 oz. \$54.75  
**FILET MIGNON** 8 oz. \$37.75 | 16 oz. \$49.75  
**DRY AGED LAMB CHOPS** \$47.75

**LONG BONE RIBEYE** 24 oz. \$47.75  
**NEW YORK STRIP** 14 oz. \$41.75 | 20 oz. \$52.75  
**CHOPPED STEAK** 14 oz. \$23.75

★ ADDITIONS ★

**BLUE CHEESE** \$6  
**HORSERADISH MUSTARD MOUSSE** \$6  
**OSCAR** \$9.50

**AU POIVRE** \$6  
**BEARNAISE** \$6  
**LOBSTER BORDELAISE** \$12

★ SPECIALTIES ★

**SURF AND TURF** \$54.75  
*petite filet mignon, roasted lobster tail & butter duo*

**WHOLE MAINE LOBSTER** \$25 per lb.  
*steamed or broiled*

**BONE-IN VEAL FILET** \$44.50  
*rubbed with fresh rosemary & roasted garlic*

**TWIN COLD WATER LOBSTER TAILS** \$51.75  
*the sweetest lobster in the world*

**FRESH ALASKAN KING CRAB** \$54.75  
*flown in fresh from the Bering Sea*

**LEMON PEPPER HALIBUT** \$31.50  
*braised green beans, charred tomato marmalade and Old Bay aioli*

**GRILLED TUNA CHATEAUBRIAND** \$31.50  
*brown butter roasted fingerling potatoes, Dijon mustard hollandaise*

**CRISPY FREE RANGE ORGANIC CHICKEN** \$27  
*guanciale polenta, wild mushrooms & garlic jus*

★ SIDES ★

**LOADED BAKED POTATO** \$9  
**CREAMED SPINACH** \$9  
**GORGONZOLA POLENTA** \$9  
**AU GRATIN POTATOES** \$9  
**STEAK HOUSE FRIES** \$9

**WILD SEASONAL MUSHROOMS** \$9  
**ONION RING STACK** \$9  
**GARLIC MASHED POTATOES** \$9  
**FRESH ASPARAGUS** \$9  
**LOBSTER MAC & CHEESE** \$10.50