

APPETIZERS

KOBE SLIDERS 14.

AU POIVRE, CARAMELIZED ONION, BLUE CHEESE
BÉCHAMEL

CORNMEAL CRUSTED CALAMARI 10.

ROASTED PEPPER AIOLI

LOBSTER SPRING ROLL 14.

DIJON DRIZZLE

GRILLED TUNA SKEWERS 14.

WASABI FOAM, SOY REDUCTION

ARTISANAL CHEESES & CHARCUTERIE

THREE CHEESES 11. SIX CHEESES 19.

CRISPY DUCK LEG CONFIT 13.

WILTED SPINACH, PANCETTA VINAIGRETTE

SMOKED BLACK PEPPER BACON 13.

UNCURED, DRIED CHERRY-MANGO CHUTNEY

COLOSSAL CRABMEAT COCKTAIL 19.

COCKTAIL, DIJONAISE, LEMON AIOLI

CRAB, ARTICHOKE & SPINACH DIP 14.

HOMEMADE TORTILLA CHIPS

COLOSSAL SHRIMP COCKTAIL 18.

CRAB & AVOCADO TERRINE 14.

PICO DE GALLO, CRÈME FRAÎCHE

RAW BAR

TUNA TARTARE 14.

WAFFLE CHIPS, TOMATO CONCASSÉ

SEAFOOD SAMPLER FOR TWO 44.

OYSTERS ON THE HALF SHELL 14.

JALAPEÑO SORBET

SOUPS

LOBSTER BISQUE 13.

CORN & CRAB CHOWDER 8.

TUSCAN THREE BEAN SOUP 8.

ROASTED FRENCH ONION 7.



KNIFE & FORK INN

DINNER

CORN AND CRAB CHOWDER

JERSEY TOMATO & BUFFALO

MOZZARELLA SALAD

LOBSTER THERMIDOR 1 LB &

FILET MIGNON 8OZ.

67.

SALADS

ARUGULA SALAD 9.

SOPRESSATA, CHERRY TOMATOES, BALSAMIC
PINE NUTS, LEMON PARMESAN DRESSING

WARM SPINACH SALAD 10.

RED ONION, GOAT CHEESE, PANCETTA
VINAIGRETTE

CLASSIC CAESAR 8.

CROUTONS, ANCHOVIES ON REQUEST

HARVEST GREEN SALAD 8.

GLAZED WALNUTS, DRIED CRANBERRIES, GOAT
CHEESE, WHITE BALSAMIC HERB VINAIGRETTE

CLASSIC WEDGE 8.

BLUE CHEESE DRESSING, TOMATO, PANCETTA

YELLOW & RED BEET SALAD 10.

ARUGULA, GOAT CHEESE, CITRUS VINAIGRETTE

JERSEY TOMATO & BUFFALO

MOZZARELLA SALAD 13.

BASIL OIL, BALSAMIC GLAZE

SHRIMP COBB SALAD 15.

SHRIMP, AVOCADO, GORGONZOLA, TOMATO,
CUCUMBER, HARD EGG APPLE WOOD BACON, RED
ONION, CHOPPED ROMAINE, GREEN GODDESS
DRESSING

STEAKS & CHOPS

SIRLOIN 12 OZ 38.

SIRLOIN 16 OZ 49.

FILET MIGNON 8 OZ 32.

FILET MIGNON 12 OZ 39.

RIBEYE FILET 10 OZ 38.

BROCCOLI RABE, MUSHROOMS, LONG HOTS, GARLIC
AND SHAVED PARMESAN

FILET OSCAR 54.

DRY-AGED BONE IN COWBOY 18 OZ 52.

HERB-CRUSTED RACK OF LAMB 38.

VIDALIA-CHIPOTLE BORDELAISE, ROSEMARY-SAGE
POTATOES

STUFFED VEAL CHOP 44.

MOZZARELLA, PROSCIUTTO, SPINACH, MUSHROOM
DEMI, FINGERLING POTATOES

CIDER GLAZED BERKSHIRE PORK CHOP 28.

WHIPPED SWEET POTATO AND CHORIZO, CARMELIZED
APPLES AND ONIONS

BRAISED SHORT RIBS 28.

MASHED YUKON GOLD

CHICKEN MILANESE 27.

ARUGULA, TOMATO VINAIGRETTE

SAUCES

AU POIVRE 2.

BÉARNAISE 2.

BLUE CHEESE BÉCHAMEL 2.

KNIFE & FORK STEAK SAUCE (ON US)

SEAFOOD & SHELLFISH

PAN SAUTÉED FLOUNDER 32.

CRABMEAT, ASPARAGUS, TOMATO, WILD
MUSHROOM BEURRE BLANC

SEARED FOUR-SPICE TUNA 30.

SESAME BOK CHOY, SCALLION, RED
PEPPER, SHIITAKE MUSHROOM, COCONUT
RICE, WASABI DRIZZLE

JUMBO LUMP CRAB CAKE 36.

ASIAN PEAR SLAW, RED PEPPER COULIS

SEAFOOD RISOTTO 35.

SHRIMP, CRAB, SCALLOPS, ASPARAGUS
WILD MUSHROOMS

BEEF AND REEF 55.

LOBSTER TAIL & FILET MIGNON

LOBSTER THERMIDOR 56.

WHOLE LOBSTER 2.25 LBS 54.

ADD SAUTÉED CRABMEAT 12.

OSCAR AN ENTREE 15.

LUMP CRABMEAT, BÉARNAISE & GRILLED ASPARAGUS

SIDES

MASHED YUKON GOLD POTATOES 6.

GOAT CHEESE AU GRATIN POTATOES 6.

POMMES SOUFLÉ 6.

HERB ROASTED POTATOES 6.

SAUTÉED WILD MUSHROOMS 8.

BRAISED ROSEMARY CARROTS 5.

LOBSTER RISOTTO 15.

GRILLED ASPARAGUS WITH

BÉARNAISE SAUCE 6.

BEER BATTERED STRING BEANS

LEMON AIOLI 6.

SAUTÉED SPINACH

SHAVED PARMESAN 6.

FRENCH FRIED BEET CHIPS 6.

ONION RINGS 6.

PARMESAN BRUSSELS SPROUTS 7.

HORSERADISH LEMON AIOLI