

APPETIZERS

KOBE SLIDERS 15.

AU POIVRE, CARAMELIZED ONION, BÉCHAMEL

CORNMEAL CRUSTED CALAMARI 12.

ROASTED PEPPER AIOLI

LOBSTER SPRING ROLL 16.

DIJON DRIZZLE

GRILLED TUNA SKEWERS 16.

WASABI FOAM, SOY REDUCTION

ARTISANAL CHEESES & CHARCUTERIE

THREE CHEESES 13. SIX CHEESES 21.

CRISPY DUCK LEG CONFIT 15.

WILTED SPINACH, PANCETTA VINAIGRETTE

SMOKED BLACK PEPPER BACON 15.

UNCURED, DRIED CHERRY-MANGO CHUTNEY

COLOSSAL CRABMEAT COCKTAIL 21.

COCKTAIL, DIJONAISE, LEMON AIOLI

CRAB, ARTICHOKE & SPINACH DIP 15.

HOMEMADE TORTILLA CHIPS

SHRIMP COCKTAIL 19.

COCKTAIL SAUCE, HOUSE PICKLES

CRAB & AVOCADO TERRINE 16.

PICO DE GALLO, CRÈME FRAÎCHE

BUTTERMILK FRIED QUAIL 16.

SPINACH, BLACK PEPPER BACON GRAVY

RAW BAR

TUNA TARTARE 15.

WAFFLE CHIPS, TOMATO CONCASSÉ

SEAFOOD SAMPLER FOR TWO 48.

OYSTERS ON THE HALF SHELL 16.

COCKTAIL, MIGNONETTE

SOUPS

LOBSTER BISQUE 15.

CORN & CRAB CHOWDER 9.

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.

70.

SALADS

ARUGULA SALAD 11.

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

WARM SPINACH SALAD 12.

RED ONION, GOAT CHEESE, PANCETTA
VINAIGRETTE

CLASSIC CAESAR 9.

CROUTONS, ANCHOVIES ON REQUEST

HARVEST GREEN SALAD 9.

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

CLASSIC WEDGE 9.

BLUE CHEESE DRESSING, TOMATO, PANCETTA

YELLOW & RED BEET SALAD 12.

ARUGULA, GOAT CHEESE, CITRUS VINAIGRETTE

JERSEY TOMATO &

BUFFALO MOZZARELLA SALAD 15.

BASIL OIL, BALSAMIC GLAZE

SHRIMP COBB SALAD 18.

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

STEAKS & CHOPS

PRIME SIRLOIN 12 OZ 40.

PRIME SIRLOIN 16 OZ 51.

FILET MIGNON 8 OZ 36.

FILET MIGNON 12 OZ 43.

RIBEYE FILET 10 OZ 42.

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

FILET OSCAR 58.

DRY-AGED BONE IN COWBOY 18 OZ 55.

PRIME PORTERHOUSE 24 OZ 68.

HERB-CRUSTED RACK OF LAMB 42.

VIDALIA-CHIPOTLE BORDELAISE, ROSEMARY-SAGE
POTATOES

STUFFED VEAL CHOP 48.

MOZZARELLA, PROSCIUTTO, SPINACH, MUSHROOM
DEMI, FINGERLING POTATOES

CIDER GLAZED BERKSHIRE PORK CHOP 32.

WHIPPED SWEET POTATO AND CHORIZO, CARMELIZED
APPLES AND ONIONS

BRAISED SHORT RIBS 32.

MASHED YUKON GOLD

CHICKEN MILANESE 28.

ARUGULA, TOMATO VINAIGRETTE

SAUCES 2.

AU POIVRE, BERNAISE, BLUE CHEESE BECHAMEL
STEAK SAUCE (ON US)

SEAFOOD & SHELLFISH

PAN SAUTÉED FLOUNDER 34.

CRABMEAT, ASPARAGUS, TOMATO, WILD
MUSHROOM BEURRE BLANC

SEARED FOUR-SPICE TUNA 34.

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

JUMBO LUMP CRAB CAKE 38.

JICAMA SLAW, RED PEPPER COULIS

SEAFOOD RISOTTO 38.

SHRIMP, CRAB, SCALLOPS, ASPARAGUS
WILD MUSHROOMS

BEEF AND REEF 60.

LOBSTER TAIL & FILET MIGNON

LOBSTER THERMIDOR 59.

WHOLE LOBSTER 2.25 LBS 58.

ADD SAUTÉED CRABMEAT 15.

OSCAR AN ENTREE 20.

LUMP CRABMEAT, BÉARNAISE & GRILLED ASPARAGUS

SIDES

MASHED YUKON GOLD POTATOES 7.

GOAT CHEESE AU GRATIN POTATOES 7.

POMMES SOUFFLÉ 7.

HERB ROASTED POTATOES 7.

SAUTÉED WILD MUSHROOMS 9.

BRAISED ROSEMARY CARROTS 6.

LOBSTER RISOTTO 18.

GRILLED ASPARAGUS WITH

BÉARNAISE SAUCE 7.

BEER BATTERED STRING BEANS

LEMON AIOLI 7.

SAUTÉED SPINACH

SHAVED PARMESAN 7.

FRENCH FRIED BEET CHIPS 7.

ONION RINGS 7.

PARMESAN BRUSSELS SPROUTS 8.

HORSERADISH LEMON AIOLI