

— Soups —

Butternut Squash Soup

Garnished with Candied Walnuts and Crème Fraîche \$8

Manhattan Clam Chowder

Local Chopped Clams with Tomatoes, Peppers, Bacon, Onions and Potatoes \$8

Hearty French Onion Soup

Three Onion Soup made with Red Onions, White Onions and Chives, baked with Gruyere, Provolone and Parmesan \$8

— Salads —

Steak Knife Salad

Baby Iceberg, Chopped Bacon, Tomatoes, Red Onions and Blue Cheese Dressing, finished with Crumbled Gorgonzola \$11

Classic Spinach Salad

Baby Organic Spinach, Bacon, Red Onions, Fresh Mushrooms and Chopped Hardboiled Egg, tossed in a Warm Bacon Vinaigrette \$11

Chopped Salad

Iceberg Lettuce with Salami, Provolone, Mixed Olives, Cherry Peppers, Tomatoes and Red Onions, tossed in Extra Virgin Olive Oil and Red Wine Vinegar, topped with Homemade Croutons \$14

ADD TO ANY SALAD: Grilled Chicken \$6 • Grilled Shrimp \$12
Salmon (Blackened or Grilled) \$16 • Grilled Sliced Steak \$16

— Raw Bar —

Tuna Tartare

Asian Sesame Style, served over diced Avocado \$14

Seasonal Oysters

On the half shell MP

Middle Neck Clams

On the half shell \$16

Colossal Gulf Shrimp

Wild Caught, served with Cocktail Sauce, Lemon Wedge and Horseradish \$17

Seafood Tower for Four

Shrimp, Clams, King Crab Legs, Oysters, Colossal Crab Meat, Stone Crab Claws and 4oz Lobster Tail \$120

— Signature Starters —

Charcuterie for Two

Chef's Selection of Artisanal Meats and Cheeses, paired with Traditional Accompaniments \$18

Clams Arrabiata

Local Middle Neck Clams Sautéed with Sliced Garlic, Fennel and Spicy Sausage in Pomodoro Sauce \$16

Mediterranean Octopus

Marinated and Grilled, served with Mixed Olives, Lemon and Capers \$18

Steakhouse Bacon

Thick Sliced Applewood Smoked Bacon, finished with a Maple Bourbon Glaze, served over Citrus Fennel Slaw \$14

Sacchetti

Ricotta and Parmesan stuffed Pasta Purses in a Tomato Blush Vodka Sauce, topped with Crispy Prosciutto \$14

**Not Available Gluten Free*



3oz A5 Miyazaki Japanese Wagyu

Top Rated Japanese Black Wagyu Beef, "The Best Japan has to Offer" Pan Seared and served with Ponzu Sauce \$35

Grilled Shrimp and Corn

Served in Southwestern-Infused Tomato Bisque, topped with a Corn and Cilantro Salsa \$14

Baked Oysters Florentine

Freshly Shucked and Stuffed with Lemon Zested Baby Spinach, finished with Imported Parmesan \$15

Waterman's Crab Cake

Colossal Crab Meat combined with Onions, Peppers, Corn Puree and Corn Bread, baked and served over Avocado Crema \$14

**Not Available Gluten Free*

— Chef Specialties —

Berkshire Pork Chop

Grilled and Glazed with Smoked Peach and Honey, served with Whipped Potato and Roasted Baby Carrots \$32

Merlot Braised Short Rib

Fall off the Bone, Slow Braised in Natural Jus, served over Mashed Cauliflower and drizzled with a Red Wine Reduction \$36

North Atlantic Cod

Roasted with Broccoli Rabe, Idaho Potatoes and White Beans in a Garlic Broth \$27

Seafood Cacciucco

Fresh Day Boat Scallops, Shrimp, Cod and Clams stewed in a Garlic Tomato Saffron Broth, finished with a hint of Basil, served over Homemade Tagliatelle \$34

Surf and Turf Kebobs

Marinated Grilled Shrimp, Grass Fed Filet Mignon, Red Onions, Bell Peppers and Pineapple, served with Chipotle Ranch over Festival Rice topped with Sliced Almonds \$39

Colorado Rack of Lamb

Grass Fed, Herb Crusted, and Pan Seared with Apple Cider Demi-Glace, served with Whipped Potato and Roasted Baby Carrots \$42

Poulet Roti

Roasted Semi-Boneless Organic Bell & Evans Half Chicken, seasoned with Lemon and Thyme, served with Corn, Sweet Peas, Diced Red Peppers and Dijon Chicken Jus over Whipped Potato \$29

Asian Glazed Salmon

Maple Brown Sugar and Rice Wine-Glazed Salmon, with a Sherry Reduction, served with Charred Asparagus and Festival Rice, topped with Sliced Almonds \$32

Waterman's Crab Cake Duo

Dual Colossal Crab Meat Cakes combined with Onions, Peppers, Corn Puree and Corn Bread, baked and served over Avocado Crema with Mashed Potatoes and Baby Carrots \$29

**Not Available Gluten Free*

— Signature Steaks —

All Steaks garnished with Roasted Zucchini and a Demi-Glace Drizzle

8oz Filet Mignon 100% Grass Fed

Center Cut, Grilled and topped with Cabernet Compound Butter \$42

12oz Boneless Bison NY Strip

Seasoned and Seared, topped with Gorgonzola Butter \$44

16oz Chateaubriand For Two

100% Grass Fed Center Cut Tenderloin, Seared and Sliced Tableside \$85

14oz Prime NY Strip, Dry Aged 45 Days

Steak Lovers Steak, Grilled to Perfection \$49

18oz Bone in Ribeye

Prime Cowboy Steak, Dry Aged 45 Days Seasoned and Grilled \$53

42oz Porterhouse Steak For Two

Prime, Dry Aged 45 Days New York Strip and Tenderloin Filet \$135

— ADD TO ANY STEAK —

Au Poivre Sauce \$3

Blue Cheese Demi \$3

Sautéed Onions and Mushrooms \$3

Oscar Style (Colossal Crabmeat, Hollandaise and Asparagus) \$15

4oz Lobster Tail \$18

— Signature Sides to Share —

Colossal Baked Potato

Sour Cream, Cheddar, Chives and Crumbled Bacon \$10

Glazed Carrots

Grilled with Agave and Beer \$8

Smoked Creamed Corn

Diced Bacon, Poblano Peppers and a touch of Cream \$10

Brussels Sprouts

Butter Basted and Roasted, topped with Parmesan \$12

Classic Mashed Potatoes

Butter and a touch of Cream \$8

Creamed Baby Spinach Casserole

With a hint of Nutmeg and Parmesan \$12

Skillet Tavern Potatoes

Fried then Sautéed with Garlic, Onions, Hot Cherry Peppers and Parmesan \$12

Grilled Asparagus

Topped with Parmesan MP

Mashed Cauliflower

Topped with Cheddar \$12

Potato Medley Au Gratin

Sweet and Idaho Potatoes, baked with Swiss and Parmesan \$12

Festival Rice

Amaranth, Brown Rice, Quinoa, Cranberries, Lentils and Sliced Almonds \$8