

Starters

Today's Oysters • East & West Coast* 18.

3 each coast - champagne mignonette, cocktail sauce, horseradish

Jumbo Florida Gulf Shrimp Cocktail 19.

cayenne pink brandy mayo, cocktail sauce, fresh horseradish

"Sweet Heat" • Rhode Island Crispy Calamari 17.

fresno chillies, sweet red & yellow peppers, edamame

Hawaii • Ahi Tuna Tartare* 19.

lemon peel, shallot, medjool dates, castelvetrano olives, saffron yogurt, kataifi crunch

Specialty • Char-Grilled Mediterranean Octopus 21.

pickled red onion, Santorini capers, Greek olives

Lobster Morsels 36.

lightly fried, Greek honey-mustard aioli 8 oz (4 morsels)

Soups | Salads

Lobster Bar • Maine Lobster Bisque Au Cognac 15.

Crab and Gazpacho Andalous 17.

jumbo lump crab, green tomato, basil oil

Velvety Blue Crab Bisque au Sherry 13.

Chops® Chopped Salad 14.

triple cream blue cheese wedge, hearts of palm, lemon-basil ranch

The Caesar 13.

parmigiano reggiano, white Sicilian anchovy

Entree Salads

Riviera Seafood Salad 30.

lobster, octopus, squid, scallops, mussels, arcadian lettuces, avocado, lemon vinaigrette

Today's Grilled "Fresh Catch" & Petite Salad Platter Mkt.

Santorini capers, Greek e.v. olive oil, lemon

Seared Ahi "Tuna Nicoise" Salad* 29.

mixed greens, fingerling potato, haricot verts, tomato, boiled egg, nicoise olives, sherry vinaigrette

Florida Shrimp & Jumbo Lump Crab Chopped Salad 29.

lemon-basil dressing

Sandwiches

Jumbo Maine Lobster Roll 30.

celery, tarragon mayo, petite salad vinaigrette

Maine Lobster "BLT" 29.

crispy lobster tail, bibb lettuce, tomato, thick cut bacon, old bay mayonnaise, house-baked country toast

Maine Lobster Burger 28.

tomato aioli, butter pickles, mixed greens, gruyère cheese, sesame brioche bun

Greek Lemon Chicken Pita 27.

grilled, cucumber, tomato, feta, tzatziki, arugula, grilled pita, hand-cut fries

Smoked Salmon Tarte & Petite Salad* 22.

lemon crème fraîche, capers, red onion, chive

The Club Burger & Hand Cut Fries 23.

Custom Blend • Chuck, Brisket & Short Rib
bibb lettuce, tomato jam, pickled red onion, mayo, brioche bun
add - swiss gruyère or danish blue cheese 2. supp

Entrees

Lobster & Frites 34.

*signature lightly crisped S.A. lobster tail 1/2 Lb.,
hand cut fries, drawn butter, thyme honey-mustard aioli*

Steak & Wedge 29.

sliced broiled tenderloin, colossal onion ring, loaded iceberg wedge

Chicken Paillard 27.

*thinly pounded chicken breast, arugula, endive, tomato,
french green beans, sherry vinaigrette*

Faroe Islands Salmon Sauté 31.

braised kale & golden quinoa, citrus olive oil emulsion

Jumbo Lump Maryland Style Crab Cake Platter 1/4 Lb. 31.

hand cut fries, petite salad vinaigrette

USDA Prime Steaks

CUSTOM AGED

Filet Mignon 6oz 48 8oz 56 12oz 72

New York Strip 14oz 64

Bone-In Ribeye 20oz 82

“Tomahawk” Long Bone Ribeye For Two 40oz 148

DRY AGED 35 DAYS

Porterhouse For Two 40oz 162

ENHANCEMENTS

Alba Truffle Butter 6.

Maître d’Hôtel Parsley Garlic Butter 4.

Seared Foie Gras 18.

Lobster Bar Lobsters

Our Whole Lobsters are “Steamed & Cracked”

for your ease & enjoyment 2 - 5 lbs mkt

Broiled & Stuffed

with savory Maryland style crab cake stuffing 16. supp

Whole “Chili Lobster” 2 - 5 lbs

mkt mild chili lobster sauce grilled shishito peppers 10. supp.

Twin South African Cold Water Lobster Tails 1 lb 79.

We Made Famous in 1979

lightly fried, lemon, drawn butter, thyme honey-mustard aioli

Sides 8.

French Green Beans

Hand Cut Fries

Lightly Creamed Spinach & Grated Feta

Broccolini *garlic, e.v olive oil, red pepper flakes*

Crispy Hashted Potato “Tots” *truffle blue cheese aioli +2*

Buttery Yukon Potato Puree

LOBSTER BAR

SEA GRILLE