

Appetizers

OYSTERS ON THE ½ SHELL* HALF 13 FULL 25

SHRIMP COCKTAIL 14
ABSOLUT COCKTAIL SAUCE

LOBSTER COCKTAIL 19
ABSOLUT COCKTAIL SAUCE

LUMP CRAB COCKTAIL 18
ABSOLUT COCKTAIL SAUCE

SEAFOOD TARTARE* 14
YELLOWFIN TUNA, SALMON, ENGLISH CUCUMBER, NORI
AVOCADO, BLACK SESAME SEEDS, SPICY SOY DRESSING

STEAK TARTARE* 16
FRIED QUALL EGG, RED ONIONS, CAPERS, FRESH HERBS, SEASONAL
GREENS, GRILLED BREAD

SOUP OF THE DAY 10
SEASONAL SELECTION

FRENCH ONION SOUP 9
APPLEJACK BRANDY, GRUYÈRE CHEESE

SEARED DIVER SCALLOPS* 16
CHORIZO, GRILLED CORN, FAVA BEAN

CRISPY CALAMARI 12
LEMON AIOLI, ARRABBIATA

JUMBO LUMP CRABCAKE 16
SUMMER VEGETABLE SLAW, SMOKED PAPRIKA AIOLI

MUSSELS 10
WHITE WINE, GARLIC, SHALLOTS, FRESH HERBS

CHARCUTERIE 16
CURED CAPICOLA, SOPRESSATA, PROSCIUTTO, SMOKED PROVOLONE,
PECORINO, GORGONZOLA, OLIVES, PICKLED VEGETABLES, CROSTINI

FLATBREAD 10
SEASONAL SELECTION

OYSTER ROCKEFELLER 14
SPINACH, CREAM, BACON, HOLLANDAISE

Salads

PANZANELLA 12
GRILLED BREAD, HEIRLOOM TOMATOES, RED ONION, SWEET PEPPERS,
CUCUMBERS, BABY GREENS, CHAMPAGNE VINAIGRETTE

COMPRESSED WATERMELON SALAD 12
ARUGULA, FETA, RADISH, PICKLED RIND, MINT, SHERRY VINAIGRETTE

CAESAR 10
ROMAINE HEARTS, PARMESAN, WHITE ANCHOVY, CROUTONS

BABY SPINACH SALAD 10
AGED CHEDDAR, CANDIED WALNUTS, WARM BACON VINAIGRETTE

WEDGE SALAD 10
ICEBERG, APPLEWOOD SMOKED BACON, PICKLED SHALLOTS,
ROASTED TOMATO, BLEU CHEESE DRESSING

HOUSE SALAD 10
GRAPE TOMATOES, ENGLISH CUCUMBERS, RED ONIONS,
HONEY TOMATO BALSAMIC

CAPRESE 12
HEIRLOOM TOMATOES, HOUSE MADE FRESH MOZZARELLA,
GARDEN BASIL, EVOO, AGED BALSAMIC

CRAB SALAD 14
FINGERLING POTATOES, OLIVES, FRENCH BEANS, HARD BOILED EGGS,
RED ONIONS, SPRING MIX

Parties of 8 or more gratuity of 18% will be included. A split plate charge of \$10 will be applied to entrées
*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Entrées

PAN ROASTED CHICKEN BREAST 26
TOMATO BASIL PAPPARDELLE, PROSCIUTTO, ARUGULA

RACK OF LAMB* 34
CHILLED COUS COUS SALAD, OLIVES, FETA, CUCUMBER, RED ONION, VEGETABLES, LAMB JUS

HANGER STEAK* 28
ROASTED HEIRLOOM TOMATOES, POTATO PAVE, CHIMICHURRI SAUCE, RED WINE THYME JUS

CHILI CRUSTED PORK TENDERLOIN* 28
CHORIZO, GRILLED CORN, FAVA BEAN, SWEET POTATO HASH

Seafood

SKUNA BAY SALMON* 28
CHILLED ORZO SALAD, BABY HEIRLOOM TOMATOES, DILL, CREME FRAICHE

CHILEAN SEA BASS 32
UDON NOODLE, SPICY SHRIMP BROTH, SHITAKE MUSHROOMS, BABY VEGETABLES

FISH OF THE DAY
SEASONAL SELCECTION MARKET PRICE

CIOPPINO 32
LOBSTER, SHRIMP, SCALLOPS, SEA BASS, MUSSELS

TWIN WARM WATER LOBSTER TAILS
12 OZ MARKET PRICE

Andrew's Hand Selected Beef

NY STRIP 14 OZ 44
21 DAY DRY AGED

FILET MIGNON*
8 OZ 33 12 OZ 39

BONE IN RIBEYE* 20 OZ 40

ANDREWS' BEEF BURGER* 18
12 OZ GROUND CHUCK & SHORT RIB, APPLEWOOD BACON, CHEDDAR, RED ONION MARMALADE, FRIES

PORTERHOUSE* 24 OZ 48

Accompaniments

ADD BLEU CHEESE 4 **GRILLED ONIONS** 3

OSCAR STYLE 15 **ROASTED MUSHROOMS** 3

AU POIVRE 4

WARM WATER LOBSTER TAIL
MARKET PRICE

GRILLED JUMBO SHRIMP 16

JUMBO LUMP CRAB CAKES 15

BEARNAISE 4

RED WINE THYME JUS 4

Classic Sides

HAND CUT FRENCH FRIES 8	♠ CREAMED SPINACH 8	♠ BROCCOLINI 8
SWEET POTATO 8 CINNAMON BUTTER	♠ ROASTED FINGERLING POTATOES 8	♠ CREAMED CORN 8
BAKED POTATO 8	♠ ROASTED MUSHROOMS 8	♠ SAUTÉED BABY SPINACH 8
LOBSTER MAC & CHEESE 12	♠ SEASONAL VEGETABLES 8	♠ SUCCOTASH 8
SAUTÉED ASPARAGUS 8	♠ MASHED YUKON GOLD POTATOES 8	

Trio of Sides

TRIO OF SIDES 10
ANY THREE ITEMS W / ♠

Parties of 8 or more gratuity of 18% will be included. A split plate charge of \$10 will be applied to entrées
*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.