



ARTFULLY SERVING QUALITY MEATS AND  
SUSTAINABLE SEAFOOD SINCE 1981.

## FROM THE MIXOLOGIST

### Cucumber-Elderflower Smash

Botanist gin, St. Germain Elderflower liqueur, cucumber, mint 13

## SHAREABLES

### Oven Roasted Crab and Artichoke Dip

Sweet onion, Parmesan, warm house bread 18

### Oysters on the Half Shell\* gf

Bloody Mary cocktail sauce, mignonette, lemon 22

### Country Fried Calamari

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 16

### Warm Brie with Macadamia Nut Crust veg

Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 16

### Seared Teriyaki Beef Tidbits\*

Sushi rice, daikon spouts, pickled ginger sesame seeds 17

### Shrimp and Grits

New Orleans BBQ sauce, white Cheddar grits, bacon, green onion 15

### Tasting Sampler\*

Oven Roasted Crab & Artichoke Dip,  
Seared Teriyaki Tenderloins, Shrimp & Grits 39

### Tipsy Clams

White wine, butter, fresh herbs, garlic, lemon, tomato 16

## HOMEMADE SOUPS

### New England Clam Chowder

House-made bacon bread crumbs, Italian parsley 11

### French Onion Soup

House-made bone broth, caramelized onions, toasted baguette, Swiss and Parmesan cheese 11

## MIXED GREENS

### Point Reyes Farmstead Blue Cheese gf

Romaine, slivered almonds, chopped egg, blue cheese crumbles 10

### Hearts of Romaine Caesar

Crisp romaine, house-made olive oil croutons, Asiago cheese 10

### Broadway Pea Salad gf

Water chestnuts, bacon, creamy white pepper dressing 8

### Caprese

Heirloom tomatoes, fresh mozzarella, fresh basil, black pepper, kosher salt, balsamic glaze 13

## ACCOMPANIMENTS

### Dungeness Crab & Béarnaise gf 16

### New Orleans BBQ Prawns 9

### North Atlantic Lobster & Beurre Blanc 28

### Almond Crusted Sea Scallops 12

## SIDES

### Roasted Garlic Mushrooms gf/veg 8

### White Cheddar Mac & Cheese veg 10

### 1/2 lb. Chargrilled Asparagus & Béarnaise gf/veg 12

### Lobster Mac & Cheese 18

## FRESH FISH

Served with seasonal market vegetables and  
Yukon Gold mashed potatoes  
Grilled | Baked | Pan Seared | Blackened

### Coho Salmon 24

### Steelhead 22

### Halibut 34

### Sole 20

## SEAFOOD SPECIALTIES

### Fish & Chips

Beer batter, French fries, house-made tartar, lemon 20

### Prawn and Scallop Fettucine

Pan seared scallops, prawns, white wine, clam broth, garlic cream, Parmesan 27

### Grilled Salmon with Fennel Relish

Roasted Fingerling potatoes, cardamom beurre blanc, spinach, bacon 26

### Pan Seared Halibut with Pea Puree

Risotto cakes, shaved asparagus, beurre blanc 37

### Almond Crusted Sea Scallops

Pan seared, asiago and almond crust, mashed potatoes, caramelized onions, asparagus, fire roasted red peppers, beurre blanc 28

### Grilled Prawn Scampi

Mashed potatoes, garlic butter, asparagus, beurre blanc, fried capers 25

### Roasted Northern Atlantic Lobster Tails

Fingerling potatoes, seasonal vegetables, garlic butter, beurre blanc 60

## SIGNATURE LAND

### Rock Salt Roasted Prime Rib\*

Mashed Yukon potatoes, au jus, spicy horseradish,  
chef's seasonal vegetables 12 oz. 44 | 16 oz. 50.5

### Oven-Roasted Chicken Dijon

Asiago and panko crust, Yukon Gold mashed potatoes, wilted spinach,  
bacon bread crumbs 26

### BBQ Baby Back Ribs

House-made sauce, French fries, coleslaw  
half rack 21 | full rack 29

### Char-Grilled Chophouse Burger\*

All-natural hormone free hand-formed patty, smoked truffle mushrooms,  
aged Cheddar, thick bacon, grilled onion, house sauce, brioche bun 20  
- Gluten-free bun available for an additional \$1 -

### Rigatoni Bolognese

Italian sausage, garlic cream, tomatoes, Parmesan 21

### Char-Grilled Steaks

Steak-house butter, Yukon gold mashed potatoes,  
market fresh vegetables  
Filet Mignon 7 oz.\* 43  
American Wagyu Sirloin 8 oz.\* 39  
Ribeye 16 oz.\* 56

gf – Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.  
veg – vegetarian. May contain eggs and/or dairy. Please ask your server for details.

A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary.

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

We include a living wage charge in your bill to offset the local minimum wage. This is not a charge for services provided.