

## 3-COURSE EXPRESS LUNCH \$34.00

CHOICE OF ONE FROM EACH COURSE

### APPETIZERS

Butternut Lobster Bisque  
Chargrilled Oysters  
Ruxton Ceviche  
Caesar Salad  
Wedge Salad

### ENTREES

Steak Salad  
Chicken Paillard  
Dry-Aged Steakhouse Burger  
Jail Island Salmon

### DESSERT

Strawberry Chiffon Cake  
Double Chocolate Brownie

## APPETIZERS

### TENDERLOIN STEAK TARTARE

Cured Egg Yolk, Yuzu Kosho, Gochujang, Puffed Rice,  
Brioche Toast - 22

### BIGEYE TUNA TARTARE

Crème Fraîche, Aged Shoyu, Kaluga Caviar, Gaufrette Chips - 26

### A5 WAGYU BEEF SLIDERS

Garlic-Truffle Aioli, Pickles, Gouda - 21

### CHARGRILLED OYSTERS

Roasted Garlic Herb Butter, Parmesan, Lemon - 19

### LEMON BUTTER PRAWNS

Confit Cherry Tomato, Smoked Trout Roe, Fine Herbs - 20

### FRITO MIXTO

Rock Shrimp, Oysters, Calamari, Lemon-Caper Remoulade - 18

### HOUSE MADE TATER TOTS & CAVIAR

Kaluga Caviar, Chives, Dill, Aged Provolone, Crème Fraîche - 21

### OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce - half dozen 22 dozen 44

### COLOSSAL SHRIMP COCKTAIL

U4 Prawn, Cocktail Sauce - 9 ea

### RUXTON CEVICHE

Olives, Jalapeño, Dill, Chives, Cherry Tomato - 18

### MAINE LOBSTER COCKTAIL

1/2 lbs Lobster, Dijonnaise sauce - 24

### KING CRAB COCKTAIL

Dijonnaise Sauce - half lb 50 one lb 100

*Caviar*

### CHEF'S DAILY SELECTION

Classic Accoutrements - MKT



*Just Dandy*

DAYTIME MARTINI - 10

## SOUP & SALADS

ADD CHICKEN +9 • STEAK +12 • SALMON +14 • PRAWNS +18

**BUTTERNUT LOBSTER BISQUE** Infused Saffron Stock, Brandy Cream, Pepita Crumble - 15

**CHOPPED SALAD** Salami, Aged Provolone, Cauliflower, Olive, Radish, Carrot, Red Wine-Herb Vinaigrette - 15

**CHILLED SHELLFISH SALAD** Poached Shrimp, Jumbo Lump Crab, Citrus, Avocado, Blood Orange Vinaigrette - 22

**WEDGE SALAD** Warm Candied Bacon, Demi Sec Tomato, Burnt Onion, Roquefort, Walnuts - 15

**CAESAR SALAD** Parmigiano Reggiano, Herbed Croutons - 16



HARBOR EAST

## LUNCH ENTRÉES

### NASHVILLE HOT CHICKEN SANDWICH

Buttermilk Marinated Chicken Breast, Tomato, Pickles,  
Shredded Lettuce, Nashville Chili Rub – 16

### DRY-AGED STEAK HOUSE BURGER

10oz Dry-Aged Black Angus Blend, Truffle Aioli,  
Aged Gouda – 19

### ROCK SHRIMP SALAD

Avocado, Blood Orange, Red Watercress – 24

### CRISPY CHICKEN SALAD

Red Cabbage, Red Watercress, Mizuna, Cilantro, Frisée,  
Apple Cider Vinaigrette, Hot Honey Drizzle – 19

### STEAK SALAD

8oz New York Strip, Romaine, Iceberg, Carrot, Radish,  
Cucumber, Cherry Tomato, Red Wine Vinaigrette – 26

### STEAK FRITES

8oz New York Strip, Herb-Garlic Waffle Fries,  
Sauce Au Poivre – 32

### CHICKEN PAILLARD

Olive Tapenade, Cherry Tomatoes, Almond, Arugula, Basil – 17

### CHAR-BROILED CAULIFLOWER STEAK

Black Garlic, Garam Masala, Tahini, Capers Walnut Relish – 29

### CRAB & SHRIMP RISOTTO

Shellfish stock, Mascarpone, saffron, Lemon – 38

### BRANZINO

Cauliflower, Pine Nuts, Curry, Golden Raisin,  
Pomegranate – 42

### JAIL ISLAND SALMON

Glazed Vegetables, Squash, Chimichurri,  
Smoked Trout Roe – 34

### CHICKEN FRIED MAINE LOBSTER TAILS

Nashville Honey Butter – 61

### MARYLAND CRAB CAKES

Pickled Slaw, House Waffle Fries – SINGLE 32 DOUBLE 64

### STEAMED LIVE LOBSTER

Drawn Butter – Mkt

## BUTCHER'S CUTS

<i>Prime Steaks</i>	<i>Dry-Aged</i>	<i>Wagyu</i>
6 OZ FILET MIGNON .....46	12 OZ NEW FRONTIER BISON RIBEYE.. 74	6 OZ AUSTRALIAN STRIP.....96
10 OZ FILET MIGNON ..... 68	22 OZ DRY-AGED COWBOY.....89	12 OZ GOLD LABEL SRF RIBEYE ..... 148
14 OZ NEW YORK STRIP ..... 72	34 OZ BONE-IN CHATEAUBRIAND..... 192	6 OZ A5 FILET .....165
16 OZ BONE-IN DELMONICO.....78	32 OZ PORTERHOUSE.....153	36 OZ TOMAHAWK .....220
8 OZ RIB CAP ..... 76		A5 RIBEYE Priced per ounce   3oz Minimum 36

### WAGYU TASTING

Experience 3oz of All Four of Our Exceptional Wagyu Cuts – 315

### ACCOUTREMENTS

Blue Cheese Herb Crust..... 8	Shrimp Scampi.....12ea
4 Peppercorn Crust..... 6	Truffle Butter ..... 12
Garlic Horseradish Crust..... 6	Maine Lobster Tail..... 29
King Crab..... 22	

### SAUCES

Red Wine.....4	Ruxton Steak Sauce .....4
Au Poivre.....4	Fermented Scotch Bonnet....4
Horseradish Cream.....4	Chimichurri.....4

## ACCOMPANIMENTS

CREAMY GOLD POTATOES .....14	<b>MAC &amp; CHEESE 14.00</b>	ROASTED BROCCOLI .....14
ROASTED MUSHROOMS .....14	Bacon..... 8	GRILLED ASPARAGUS .....14
JALAPEÑO CHEDDAR GRITS .....14	Blue Crab ..... 16	TRUFFLED HASSELBACK POTATO ....14
HERB-GARLIC WAFFLE FRIES.....14	Lobster .....24	
	Truffle ..... Mkt	
	<b>MAC &amp; CHEESE TRIO – 50</b>	

A customary gratuity of 20% will be added to all parties of 6 or more guests. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.