

CHOICE OF ONE FROM EACH COURSE

DESSERT

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

Strawberry Chiffon Cake
Double Chocolate Brownie

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

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

Garlic-Truffle Aioli, Pickles, Gouda - 21

Roasted Garlic Herb Butter, Parmesan, Lemon - 19

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

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

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

Mignonette, Cocktail Sauce - half dozen 22 dozen 44

U4 Prawn, Cocktail Sauce – 9 ea

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

1/2 lbs Lobster, Dijonnaise sauce – 24

Dijonnaise Sauce - half lb 50 one lb 100



Fine & Dandy

DAYTIME MARTINI – 10

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

CLAM CHOWDER *Seafood Stock, Red Bliss Potato, Leeks, Bacon Crumb, Chives - 15*

CHOPPED SALAD *Salami, Aged Provolone, Cauliflower, Olive, Radish, Carrot, Red Wine 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, Herbs – 15

CAESAR SALAD *Parmigiano Reggiano, Herbed Croutons – 16*

BEET SALAD Caracara Orange, Lemon Yogurt, Watercress, Radish -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, Shoyu Mustard 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

Steak, Tahini Sauce, Golden Raisin, Garam Masala – 29

CRAB & SHRIMP RISOTTO

Shellfish stock, Mascarpone, saffron, Lemon – 38

BRANZINO

Couscous, Tomato, Garbanzo Beans, Dill, Capers, Beurre
Blanc– 42

JAIL ISLAND SALMON

Sunchokes, Beech Mushroom, Wild Ramps, Salsa Verde – 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

Prime Steaks	Dry-Aged	Wagyu
6 OZ FILET MIGNON46	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 FILET165
16 OZ BONE-IN DELMONICO.....78	32 OZ PORTERHOUSE.....153	36 OZ TOMAHAWK220
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 Sauce4
Au Poivre4	Fermented Scotch Bonnet....4
Horseradish Cream.....4	Chimichurri.....4

ACCOMPANIMENTS

CREAMY GOLD POTATOES.....14	MAC & CHEESE 14.00	GRILLED ASPARAGUS14
ROASTED MUSHROOMS.....14	Bacon.....8 Lobster24	TRUFFLED HASSELBACK POTATO14
JALAPEÑO CHEDDAR GRITS.....14	Blue Crab 16 Truffle Mkt	BABY ARTICHOKE..... 14
HERB-GARLIC WAFFLE FRIES14	MAC & CHEESE TRIO – 50	CREAMED CORN14
ROASTED BROCCOLI.....14		CREAMED SPINACH.....14

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.