

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

Siberian Sturgeon , 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, Serrano , 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

Fine & Dandy

DAYTIME MARTINI – 10

SOUP & SALADS

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

BUTTERNUT LOBSTER BISQUE Infused Lobster Stock, Brandy Cream, Pepita Crumble– 15

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, Maine Lobster, Citrus, Avocado, Blood Orange Vinaigrette – 32

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, 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, Pistachio Gremolata
, Basil – 17

CHAR-BROILED CAULIFLOWER

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

6 OZ FILET MIGNON 46
10 OZ FILET MIGNON 68
14 OZ NEW YORK STRIP 72
16 OZ BONE-IN DELMONICO..... 78
8 OZ RIB CAP 76

Dry-Aged

12 OZ NEW FRONTIER BISON RIBEYE.. 74
22 OZ DRY-AGED COWBOY..... 89
34 OZ BONE-IN CHATEAUBRIAND..... 192
32 OZ PORTERHOUSE..... 153

Wagyu

6 OZ AUSTRALIAN STRIP..... 96
12 OZ GOLD LABEL SRF RIBEYE 148
6 OZ A5 FILET 165
36 OZ TOMAHAWK 220
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
4 Peppercorn Crust..... 6
Garlic Horseradish Crust..... 6
Shrimp Scampi..... 12ea
Truffle Butter 12
Maine Lobster Tail..... 29
King Crab..... 22

SAUCES

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

ACCOMPANIMENTS

CREAMY GOLD POTATOES..... 14
ROASTED MUSHROOMS..... 14
JALAPEÑO CHEDDAR GRITS..... 14
HERB-GARLIC WAFFLE FRIES..... 14
ROASTED BROCCOLI..... 14
MAC & CHEESE 14.⁰⁰
Bacon..... 8 Lobster 24
Blue Crab 16 Truffle Mkt
MAC & CHEESE TRIO – 50
GRILLED ASPARAGUS 14
TRUFFLED HASSELBACK POTATO 14
BABY ARTICHOKE..... 14
CREAMED CORN 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.

EST. 2024