

APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC 12

lobster morsels add 10

FRENCH ONION SOUP AU GRATIN 11

ALL JUMBO LUMP CRAB CAKE, MARYLAND STYLE

lemon, grain mustard emulsion 22

THAI CHILI RHODE ISLAND CALAMARI

thin beans, sweet peppers, edamame 18

***NY STRIP CARPACCIO, ARUGULA**

smoked vidalia aioli, crisp capers, parmesan 20

WILD BURGUNDY ESCARGOTS

garlic butter, pernod, petite pastry crocks (6) 16

***SUSHI GRADE AHI TUNA TARTARE**

hass avocado, ponzu, lemon foam 22

SIGNATURE ICY WATER NOVA SCOTIA LOBSTER TAIL

lightly fried, drawn butter, greek honey-mustard aioli ¼ lb 26

MORSELS OF SIGNATURE LOBSTER TAIL

flash fried, drawn butter, greek honey-mustard aioli 7 oz 34 (serves 2-3)

ICED

KEY WEST STONE CRAB CLAWS

JUMBO 29/ea **COLOSSAL** mkt.

SHELLFISH TOWER

whole maine lobster, 4 colossal shrimp,
*4 cold water oysters, * 4 little neck clams
75 (serves 2-3)

COLOSSAL LUMP CRAB

two sauces (¼ lb) 18

COLOSSAL PANAMA SHRIMP (4)

two sauces 16

***BOSTON LITTLE NECK CLAMS (6) 14**

***DAILY OYSTERS**

"EAST MEETS WEST"

six oysters (three each coast) 22

CAVIAR

*today's caviar, traditional garnishes,
mini blini pancakes mkt.

SALADS

***CHOPS® CAESAR**

white anchovies, red cow emiliano parmigiano 12

CHOPS® CHOPPED SALAD

creamy basil vinaigrette 12

CHILLED ICEBERG WEDGE BLT

triple creme blue cheese, bacon, chopped egg, chives 12

BURRATA MOZZARELLA, STEAK CUT TOMATO, BABY ARUGULA

fresh basil, white balsamic, e.v. olive oil 16

USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

FILET 8 oz/42, 12 oz/58

BONE-IN FILET 12 oz/58

N.Y. STRIP 12 oz/44, 16 oz/58

BONE-IN RIB EYE 20 oz/57, **FOR TWO** 32 oz/88

SPECIALTY STEAK CUTS

FILET PEPPER STEAK

cracked pepper crusted, brandy pepper sauce, mushrooms,
port braised shallot, potato confit 8 oz/46

DRY-AGED PORTERHOUSE EXPERIENCE

(For 2) 26 oz/78, 40 oz/129

SNAKE RIVER FARMS WAGYU KOBE N.Y. STRIP

12 oz/110

"TOMAHAWK" LONG BONE RIB EYE

For 1 or 2 32 oz/88

"GENUINE" A-5 MIYAZAKI WAGYU, KOBE JAPAN

Filet 4 oz, 6 oz, 8 oz /32 per oz

LOBSTERS

"STEAMED & CRACKED"

MAINE LOBSTERS 2 to 5 lbs mkt

with maine lobster stuffing add 12

"SIGNATURE"

ICY WATER NOVA SCOTIA LOBSTER TAIL

thinly crisped, flash fried, drawn butter,
greek honey-mustard aioli 12 oz/68

STEAK & LOBSTER

steaks with 1/2 lb "signature" lobster tail
add 34

STEAK TOPPINGS

N.Y. STATE FOIE GRAS

sauteed 16

BLUE CHEESE BUTTER

triple creme 3

WHITE TRUFFLE BUTTER 3

CRACKED PEPPERCORN CRUSTED

brandy pepper sauce 3

SELECT ORGANIC MUSHROOMS 4

HOLLANDAISE 3

BEARNAISE 3

CHIMICHURRI 2

PRIME CHOPS & CHICKEN

STRAUSS, "FREE RAISED" BONE-IN VEAL RIBEYE 14 oz/44

TRIPLE CUT PORTERHOUSE LAMB CHOPS (2) 24 oz/44

ROASTED, MUSHROOM STUFFED DOUBLE BREAST OF CHICKEN 26

SEAFOOD SPECIALTIES

HONG KONG COMBO

chilean sea bass & scottish salmon, sesame soy broth, ginger, spinach, bowl jasmine rice 29 (sea bass only 36)

BLACK GROUPE, HORSERADISH CRUSTED

sauteed tuscan kale, pink grapefruit emulsion 29

*AHI TUNA, SESAME SEARED

port wine glaze, scallion yukon potato mash 32

MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon, grain mustard emulsion 44

STEAMED ALASKAN RED KING CRAB "MERUS" CUTS

drawn butter, lemon 1lb 60 (availability)

SHARE

SPECIALTY MAINE LOBSTER MAC & CHEESE 26 (serves 1-3)

Small 6.5 / Large 10

PLAIN OR ROASTED GARLIC WHIPPED POTATO

OUR HANDCUT FRIES

TRUFFLE PARMESAN FRIES (add 2.)

HASHED POTATO "TOTS"

blue cheese truffle dipping spread

CREAMY CURLY MAC & WHITE CHEDDAR

LYONNAISE POTATO

thin sliced potato sauteed with onions

LOADED 1 LB BAKED IDAHO (large size only)

butter, sour cream, chives

HONEY ROASTED RAINBOW CARROTS

mint yogurt

CREAMED SPINACH

JUMBO ASPARAGUS

parmesan crust

THICK CUT ONION RINGS

cracked pepper steak sauce (large size only)

PURE CREAMLESS CORN MASH

fresh lime juice

BRUSSELS SPROUT LEAVES & MUSHROOMS

STEAMED BROCCOLI

lemon olive oil emulsion

THIN GREEN BEANS

shallot butter

SAUTEED ORGANIC MUSHROOMS

Atlanta

•

Boca Raton

•

Ft. Lauderdale

•

Miami