

Our staff is temperature tested prior to entering the building daily.
Thank you for dining with us!



APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC 12
lobster morsels 12 supp

MARYLAND STYLE ALL JUMBO LUMP CRAB CAKE
lemon grain mustard emulsion ¼lb 21

THAI CHILI RHODE ISLAND CALAMARI
thin beans, sweet peppers 15

SPECIALTY MEDITERRANEAN OCTOPUS · CHAR-GRILLED
pickled red onion, ev olive oil, Santorini capers, Greek olives 19

WILD BURGUNDY ESCARGOTS
garlic butter, pernod, petite pastry crocks (6) 17

MORSELS OF SIGNATURE LOBSTER TAIL PERFECT TO SHARE
lightly fried, drawn butter, honey-mustard aioli 4 pieces/32

WHOLE NOVA SCOTIA BABY LOBSTER TAIL
lightly fried, drawn butter, honey-mustard aioli 7 oz/29

ICED

COLOSSAL LUMP CRAB COCKTAIL ¼ lb
two sauces 22

JUMBO PANAMA SHRIMP COCKTAIL (4)
two sauces 20

***DAILY OYSTERS**
"EAST MEETS WEST"
six oysters / three each coast 21

SALADS

CHOPS® CAESAR
white anchovies, red cow emiliano parmigiano 12

CHOPS® CHOPPED SALAD
triple creme blue cheese wedge, basil lemon vinaigrette 13

CHILLED ICEBERG WEDGE BLT
triple creme blue cheese, bacon, tomato, egg, chives, blue cheese ranch 13

USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

FILET GENUINE 1855 PRIME BLACK ANGUS 8 oz/46 12 oz/59

BONE-IN FILET 12 oz/59

BLACK DIAMOND N.Y. STRIP 12 oz/45 16 oz/59

BONE-IN RIBEYE 20 oz/52

DRY-AGED PORTERHOUSE EXPERIENCE

FOR TWO 26 oz/78

STEAK TEMPERATURES

RARE red, cool center	MEDIUM RARE red, warm center	MEDIUM red, hot center	MEDIUM WELL pink, hot center	WELL DONE not recommended
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LOBSTERS

"STEAMED & CRACKED"

MAINE LOBSTERS 2 lbs

mkt

"SIGNATURE"

ICY WATER NOVA SCOTIA LOBSTER TAIL

thinly crisped, lightly fried, drawn butter,
Greek honey-mustard aioli
1 lb/59

STEAK & LOBSTER

any steak with 8 oz "signature" lobster tail
29 supp

STEAK TOPPINGS

BLUE CHEESE BUTTER

triple creme 3

WHITE TRUFFLE BUTTER 3

SELECT ORGANIC MUSHROOMS 5

HOLLANDAISE 2

BEARNAISE 2

PRIME CHOPS

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

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

SEAFOOD SPECIALTIES

HONG KONG COMBO

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

BLACK GROUPER, HORSERADISH CRUSTED

sauteed tuscan kale, pink grapefruit emulsion 29

FRESH GENUINE HOLLAND DOVER SOLE

sauteed, ev olive oil, lemon, capers availability/mkt

MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon grain mustard emulsion 39

STEAMED ALASKAN RED KING CRAB "MERUS" CUTS

drawn butter, lemon availability/1lb 60

SHARE

SPECIALTY MAINE LOBSTER MAC & CHEESE

29 • serves 2-4

SIDES 10

PLAIN OR ROASTED GARLIC WHIPPED POTATO

TRUFFLE PARMESAN FRIES 2 supp

LOADED 1 LB BAKED IDAHO

butter, sour cream, chives

SAUTEED ORGANIC MUSHROOMS

OUR HANDCUT FRIES

CREAMY CURLY MAC & WHITE CHEDDAR

CREAMED SPINACH

STEAMED BROCCOLI

lemon olive oil emulsion

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 051820