

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



## APPETIZERS

**MAINE LOBSTER BISQUE AU COGNAC** 12  
with lobster morsels add 12

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

**THAI CHILI RHODE ISLAND CALAMARI**  
thin beans, sweet peppers 16

**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 from each coast 24

## SALADS

**CHOPS® CAESAR**  
white anchovies, red cow emiliano parmigiano 12

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

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

\*These items are served raw, under-cooked or may contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Chronic illness of the liver, stomach or blood, or if you have immune disorders, you are at greater risk of serious illness from raw oysters & should eat oysters fully cooked. 080420

# USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

**FILET GENUINE 1855 PRIME BLACK ANGUS** 8 oz/44 12 oz/58

**BONE-IN FILET** 12 oz/59

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

**BONE-IN RIBEYE** 20 oz/56

**DRY-AGED PORTERHOUSE EXPERIENCE FOR TWO** 42 oz/120

**GENUINE A-5 MIYAZAKI WAGYU KOBE JAPAN**

**FILET** 4 oz 6 oz 8 oz /34 per oz

## STEAK TEMPERATURES

<b>RARE</b> red, cool center	<b>MEDIUM RARE</b> red, warm center	<b>MEDIUM</b> red, hot center	<b>MEDIUM WELL</b> pink, hot center	<b>WELL DONE</b> 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**

add 8 oz "signature" lobster tail to any steak

add 29

## STEAK TOPPINGS

**BLUE CHEESE BUTTER**

triple creme 3

**WHITE TRUFFLE BUTTER** 3

**SELECT ORGANIC MUSHROOMS** 5

**HOLLANDAISE** 3

**BEARNAISE** 3

## PRIME CHOPS

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

**TRIPLE CUT PORTERHOUSE LAMB CHOPS (2)** 24 oz/54

## 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** add 2

**LOADED 1 LB BAKED IDAHO**

butter, sour cream, chives

**SAUTEED ORGANIC MUSHROOMS**

**OUR HANDCUT FRIES**

**CREAMY CURLY MAC & WHITE CHEDDAR**

**LIGHTLY CREAMED SPINACH**

**STEAMED BROCCOLI**

lemon olive oil emulsion

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