

## LIBATION ROOM EXCLUSIVES

BLACK GARLIC TRUFFLE PARMESAN POPCORN \$6 gf

LOBSTER PAPAS BRAVAS- lobster cream sauce & crispy leeks \$18

WILD BOAR & PISTACHIO MEATBALLS- blackberry BBQ sauce gf \$15

PURPLE SWEET POTATO CHIPS- melted bleu cheese \$10

CHEESE PLATE- ask server for daily selection. \$21

PRIME FILET SMOKED TARTARE- rosemary garlic, shallots, mustard, egg yolk \$26 gf

CAST IRON SQUARE PIZZAS: CHEESE \$16

BACON & EGG \$19

PEPPERONI \$19

TRUFFLED MUSHROOM \$20

JUMBO LUMP CRAB \$22

## **STARTERS**

JUMBO LUMP CRAB DIP- toasted bread \$17

HOUSE FRIED CLAM STRIPS - caper dill aioli \$14

BACON WRAPPED GOAT CHEESE STUFFED DATES \$11 GF

GRILLED SHRIMP- old bay butter, buffalo, BBQ, or truffle honey \$14 GF

LAMB LOLLIPOPS- house chimichurri \$16 GF

BAKED BRIE FONDUE- black cherry balsamic, fruit, & bread \$14 Add Fries \$6

LOBSTER EMPANADAS- potato & leeks w/ black garlic aioli \$18

OYSTER ROCKEFELLER "FRENCH STYLE"- baked spinach, parmesan, bacon \$17

SEARED u10 SEA SCALLOPS Maple parsnip puree w/ pickled apples \$16

## **SOUP & SALADS**

SEAFOOD BISQUE - shrimp, crab, scallops, & sherry cream \$12

FRENCH ONION - French bread crouton & havarti cheese \$10

ETHEL'S 1935 GROUND BEEF VEGETABLE- carrots, lima beans, corn, potatoes, green beans \$10

LOADED BAKED POTATO SOUP - bacon, cheddar, & scallions \$10

HOUSE SALAD- mixed greens, red onion, cherry tomatoes, smoked bacon, dried cherries, shallot vinaigrette \$14 GF

CAESAR - parmesan, croutons, creamy caesar dressing \$15

BLT WEDGE - iceberg, candied bacon, toasted pumpkin seeds, cherry tomatoes, blue cheese crumble dressing, balsamic glaze. \$15 GF

SPINACH SALAD - goat cheese, toffee pecans, apple, baby spinach, balsamic vinaigrette \$15 GF

## **Add To Any Salad:**

Chicken \$9 - Grilled Shrimp \$10 - Salmon \$12 - u10 Seared Scallops \$12 - Crab Cake MP

## **ENTREES**

**JUMBO LUMP CRAB CAKES**- jack tarr potatoes, parmesan brussels, hollandaise MP GF

**TRUFFLED HONEY SALMON**- jack tarr potatoes, parmesan brussels \$26 GF *Oscar Style* + \$12

**STUFFED FLOUNDER**- shrimp & crab imperial, jack tarr potatoes, parmesan brussels \$29 GF

**DUROC DOUBLE BONE PORK CHOP**- apple bacon onion potato brussel hash \$32 GF

**1/2 ROASTED LEMON PARSLEY CHICKEN**- jack tarr potatoes & parmesan brussels \$24 GF

**MAMA D'S CHICKEN POT PIE**- broccoli, potatoes, carrots, celery, & cream sauce \$24

**SHRIMP & CRAB ALFREDO**- house made fettuccini, broccoli, parmesan creme sauce \$30

**BOLOGNESE**- house made fettuccini, ground beef, tomato, onion, fresh oregano, & parmesan \$28

**BLACK TRUFFLE MUSHROOM RAVIOLI** - sautéed creamed mushroom & spinach \$24

**\*CLASSIC BEEF WELLINGTON**- Puff pastry wrapped filet mignon, prosciutto, dijon, & mushroom duxelles w/ epic mash potatoes, carrots, & red wine sauce. \$45  
(Only Served Medium Rare and please allow 20 min to bake)

## **SIGNATURE CUTS** (Served w/ Jack Tarr Potatoes & parmesan brussels)

**PRIME CENTER CUT FILET MIGNON 8oz** \$49

**DRY AGED KANSAS CITY STRIP 16oz** \$59

### ***Steak Enhancements:***

*Au Poivre Style* \$5

*Bleu Cheese Crusted* \$5

*Oscar Style* (Jumbo Lump Crab & Hollandaise) \$12

*Grilled Shrimp* \$10

*Crab Cake MP*

## **A LA CARTE SIDES**

Truffled Mushrooms \$8 - Creamed Spinach \$7 - Steamed Broccoli \$6

Parmesan Brussels \$7 - Onion Rings \$6 - Fries \$6 - Side Salad \$6

**\*THE ORIGINAL 1970 JACK TARR POTATOES \$6**

“MADE FAMOUS BY THE SEA HORSE RESTAURANT AT 330 REHOBOTH AVE  
PROVIDED BY THE LEHMAN FAMILY”

## **DESSERTS** (All \$12)

**VANILLA ICE CREAM SUNDAE - SMITH ISLAND CARROT CAKE**

**BLACKBERRY CHEESECAKE - VANILLA CREME BRULEE**

**\*WONKA'S SCRUMDIDDLYUMPTIOUS CHOCOLATE CAKE BAR** by Sugar Fairy

