

## LIBATION ROOM TAPAS EXCLUSIVES

- BLACK GARLIC TRUFFLE PARMESAN POPCORN \$6 GF  
SALMON TARTARE- lemon infused EVOO, chives, sea salt, & flying fish roe \$16  
SPICY TUNA TEMAKI ROLLS- raw tuna, crispy rice, bibb lettuce, tobiko, chives & spicy aioli \$18  
SCALLOP CRUDO- citrus gastrique, lime zest, chives, passion fruit caviar \$18  
BLACK TRUFFLE FOIE GRAS MOUSSE- lemon zest, & chives served on petit toast \$22  
SMOKED FILET TARTARE - dijon, capers, lime, EVOO, & egg yolk \$26 GF  
CAVIAR CANNOLI- whipped dill ricotta & paddlefish \$42  
TRADITIONAL CAVIAR SERVICE- served by the ounce w/ accompaniments MKT

## **STARTERS**

- SUMMER HOUSE POTATO SKINS- bacon, cheddar, scallions, & sour cream \$12  
JUMBO CRAB DIP- toasted bread \$18  
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 \$16 GF  
TUNA CARPACCIO (RAW)- white soy vinaigrette, pickled shallots, sea salt, & black garlic aioli \$22  
LAMB LOLLIPOPS- house chimichurri \$16 GF  
BAKED BRIE FONDUE- black cherry balsamic, fruit, & bread \$14 Add Fries \$4  
LOBSTER EMPANADAS- potato & leeks w/ black garlic aioli \$18  
BAKED OYSTER AU GRATIN- baked spinach & parmesan cream sauce \$18  
SEARED u10 SEA SCALLOPS corn puree w/ bacon \$18 GF  
FRIED PASTA CARBONARA- angel hair, braised bacon, & truffled alfredo \$14

## **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  
ROASTED CORN & CRAB SOUP- \$12 GF  
HOUSE SALAD- mixed greens, red onion, cherry tomatoes, cucumber, croutons, & basil vinaigrette \$14 GF  
CAESAR - parmesan, croutons, creamy caesar dressing \$15  
BLT BIBB LETTUCE- candied bacon, pickled shallots, toasted sunflower seeds, cherry tomatoes, blue cheese crumble dressing, balsamic glaze. \$15 GF  
STRAWBERRY SPINACH SALAD - goat cheese, pistachios, baby spinach, balsamic vinaigrette \$15 GF

### **Add To Any Salad:**

- 4oz Curry Chicken Salad \$8 Grilled Chicken \$9 - Shrimp \$10 - Salmon \$12 - u10 Seared Scallops \$12  
Seared Tuna \$14 - Flat Iron Steak \$14 - Crab Cake MP - 4oz Lobster Roll Salad \$18

## **ENTREES**

JUMBO LUMP CRAB CAKES- jack tarr potatoes, grilled asparagus, hollandaise MP GF  
TRUFFLED HONEY SALMON- jack tarr potatoes, grilled asparagus \$26 GF Oscar Style + \$12  
STUFFED FLOUNDER- shrimp & crab imperial, jack tarr potatoes, grilled asparagus \$29 GF  
DUROC DOUBLE BONE PORK CHOP- grilled asparagus, bacon, & onion hash. \$32 GF  
1/2 ROASTED LEMON PARSLEY CHICKEN- potato salad & grilled asparagus \$24 GF  
SHRIMP & CRAB ALFREDO- house made fettuccini, asparagus tips, parmesan cream sauce \$31  
BLACK TRUFFLE MUSHROOM RAVIOLI - sautéed creamed mushroom & spinach \$24  
SEARED CHILEAN SEA BASS- roasted corn & tomato salad, avocado crema \$36  
STEAK FRITES- merkin seasoning flat iron, truffled frites, & side salad \$26

**\*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 & grilled asparagus)

FILET MIGNON 8oz \$49  
DRY AGED KANSAS CITY STRIP 16oz \$59  
WAGYU BARREL CUT RIBEYE 8oz \$65

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

*Au Poivre Style \$5 Bleu Cheese Crusted \$5 Oscar Style (Jumbo Lump Crab & Hollandaise) \$12  
Grilled Shrimp \$10 u10 Seared Scallops \$14 Crab Cake MP*

## **A LA CARTE SIDES**

Truffled Mushrooms \$8 - Creamed Spinach \$7 - Grilled Asparagus \$6 Potato Salad \$6  
Roasted Corn & Tomato Salad \$6 - 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 - STRAWBERRY CREAM CREPE  
VANILLA CREME BRULEE - LEMON MERINGUE CHEESECAKE  
SUGAR FAIRY TRIPLE CHOCOLATE MOUSE CAKE