



# ON ICE

## shellfish tower

maine lobster, jumbo shrimp,  
\*cold water oysters  
per person (two person min)

## stone crab claws

better than joe's sauce

appetizer

¾ lb, jumbo (2pcs.)

entree

1 ½ lbs, jumbo (4-5pcs.)

## \*cold water oysters

east & west coasts, u.s.a.

daily selections

six

“east meets west”

three from each coast

## appetizers

bowl fresh mussels, spicy chili broth  
smoked salmon platter, traditional garnish  
burgundy escargots (6) in crusted crocks  
garlic roasted v.a. oysters (5)  
jumbo lump crab cake, mustard butter  
colossal lump crab, two sauces  
jumbo shrimp cocktail (4), two sauces  
\*tenderloin steak tartare, tableside  
\*ahi tuna tartare  
“signature” lobster tail, flash fried, 4 oz

## soups & salads

french onion soup au gratin  
maine lobster bisque, fine brandy  
caesar, white anchovies  
spinach salad, prepared tableside  
chopped salad, basil ranch  
loaded iceberg wedge, triple creme blue  
tomato, mozzarella, basil, white balsamic evoo  
shrimp & lump crab chopped salad

## sides small

hand cut fries  
creamy mac & white cheddar  
plain or garlic whipped potato  
truffle parmesan fries (supp 2.00)  
lyonnaise, sliced potato & onions  
whipped sweet potato  
baked organic sweet potato (small only)  
“loaded” baked idaho (large only)  
crisped hash browns (large only)

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creamed spinach  
jumbo asparagus, hollandaise sauce  
fresh corn mash  
brussels sprout leaves & mushrooms  
steamed broccoli, lemon, olive oil  
thin green beans, shallots, butter  
organic mushrooms  
thick cut onion rings, pepper steak sauce

1700°

## \*prime steaks aged 48 days

filet 8 oz, 12 oz

bone-in filet 12 oz

n.y. strip 12 oz, 16 oz

bone-in rib eye 20 oz

wagyu kobe n.y. strip 12 oz

filet pepper steak 8 oz, 12 oz

cracked pepper crusted, brandy pepper sauce, mushrooms, port braised shallot, potato confit

"the porterhouse experience"

dry-aged (for 2) 26 oz, (for 3) 40 oz

## chops & chicken

veal rib chop 14 oz

porterhouse lamb chops, triple cut (2)

kurobuta pork chop 14 oz

dino's pan roasted chicken vesuvio

## lobsters

maine lobster "steamed & cracked" 2 to 5 lbs

baked with maine lobster stuffing

"signature" cold water s.a. lobster tail

12 oz, thinly crisped, flash fried, honey-mustard, drawn butter

## surf & turf

add to any steak or chop

"signature" south african lobster tail

6 oz, thinly crisped, flash fried, honey-mustard, drawn butter

## seafood specialties

"plancha sauteed"

below seafood selections can also be simply sauteed with e.v. o.o, lemon, capers & today's vegetable garnish

the seafood platter, simply sauteed

south african lobster tail, petite salmon filet, colossal lump crab, diver sea scallops, olive oil & lemon

atlantic swordfish "pepper steak"

brandy pepper sauce, mushrooms, port braised shallot, potato confit

"hong kong" combo

chilean sea bass & scottish salmon

sesame soy broth, ginger, spinach, bowl sticky rice

black grouper • horseradish crusted

baby bok choy, pink grapefruit buerre blanc

genuine whole dover sole

sauteed, e.v. olive oil, lemon, capers (size availability)

\*ahi tuna • sesame seared

port wine glaze, scallion yukon potato puree

maryland style jumbo lump crab cakes

lemon mustard sauce

## toppings

sauteed foie gras

foie gras butter

½ lb lobster

white truffle butter

peppercorn crusted

organic mushrooms

## SAUCES

hollandaise

chimichurri

whole butter sauce

blue butter

au poivre

bearnaise

\* these items are served raw or undercooked or contain (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, especially if you have certain medical conditions.