

JUMBO SHRIMP COCKTAIL
TURKISH APRICOT COCKTAIL SAUCE

LIME CURED PORGY CEVICHE
RED ONION, AVOCADO, SERRANO, TOSTADAS
16

CLASSIC BEEF TARTAR
PASTURE RAISED FILET, MUSTARD-CRÈME FRAÎCHE, CROSTINI

WHITE CHEDDAR AND BACON SPREAD
CARAMELIZED GRAPES, RYE CRISPS
14

ROMAINE WEDGE
BLUE CHEESE, TOMATOES, BACON-GARLIC CRUMBLE
12

BOSTON BIBB SALAD
SHAVED RADISHES, AVOCADO, HAZELNUTS, ORANGE VINAIGRETTE
12

PRIME SEAFOOD



EAST COAST FLOUNDER À LA MEUNIÈRE, ROASTED CARROTS 31

ARCTIC CHAR

SWISS CHARD-ONION PANADE, CITRUS-PERNOD SAUCE
32

RUBY TROUT STUFFED WITH SHRIMP BUTTER SAUTÉED GREEN BEANS, HERB SALSA 34

RED SNAPPER CIOPPINO
SHRIMP, SCALLOP, MUSSELS, CLAMS, TOMATO BROTH
38

GEORGES BANK SEA SCALLOPS
SEARED IN ROMESCO SAUCE, BUTTERED SPINACH
32

BLACKENED REDFISH
SAUCE PIQUANTE

CHAR-BROILED LOBSTER
CRISPY GARLIC, HERB BUTTER, LOBSTER CLAW STUFFING
1/2-28 FULL-56







FOR THE TABLE



SWEET POTATOES WITH BROWN BUTTER AND SAGE

POTATO PUREE WITH WHITE CHEDDAR AND GRUYÈRE

CORONA BEANS WITH HERBED BUTTER

SPINACH PUDDING WITH TRUFFLE'D BESCHAMEL

HERBED PARISIAN GNOCCHI WITH MARINARA



OCEAN CHOWDER

SOURDOUGH BREAD, CREME FRAICHE

GREEN HARISSA SHRIMP

WHITE WINE, CREAM, CILANTRO

CHAR-GRILLED SPANISH OCTOPUS

BRAISED CORONA BEANS, BASIL PISTOU

LITTLE NECK CLAMS WITH SPANISH CHORIZO

WHITE WINE, CREAM, HERBS, GARLIC

P.E.I MUSSELS

CHIPOTLE SALSA, MEXICAN BEER, ORANGE, SOURDOUGH
18

THAI STYLE CRAB CAKES

SPICY DIPPING SAUCE

THICK CUTS



PASTRAMI CRUSTED IBERICO PORK LOIN SLOW ROASTED RED PEPPER, SALSA VERDE

> 9 oz PASTURE RAISED FILET MIGNON SLOW ROASTED RED PEPPER, BEARNAISE

> > 14oz GRILLED RIBEYE SLOW ROASTED RED PEPPER, BEARNAISE

> > > REBELLE BURGER FONTINA, SIDES, COTTAGE FRIES

TURF WARS



SAUTÉED SHRIMP(3)

SEARED SCALLOPS(2)

CRAB OSCAR

ROASTED LOBSTER TAIL DRAWN BUTTER

A Goodman & Bowers Restaurant