



LUNCH MENU

Served Monday - Friday 11:00 am - 3:00 pm

FEATURES

STEAK AND FRITES 26

7 oz. Boneless Ribeye, red-wine demi, served with frites

JAPANESE WHISKEY SALMON 24

Miso-whiskey glaze, beet-ginger risotto, roasted shishito peppers

GRILLED CHICKEN PAILLARD 22

Grilled chicken breast, Kalamata olives, Feta Cheese, cucumbers, tomatoes, bell peppers, arugula, tossed with lemon-poppseed vinaigrette, served with white rice

LOBSTER MAC AND CHEESE 24

Caratappi pasta, cheese sauce, red peppers, lobster meat, bread crumbs

SURF & TURF TACOS 22

One tenderloin, caramelized onions, avocado, feta cheese, cilantro-lime crema

One lobster, carrot slaw, feta cheese, chipotle aioli
(Choose One Side)

Frites, House Salad, or Lobster Bisque

TACOS DUO 19

(Choose Two)

Halibut, Blackened Salmon, or Steak

Served with cabbage-apple slaw, kiwi-jalapeno salsa, feta, cilantro-crema

(Choose One Side)

Frites, House Salad, or Lobster Bisque

POKE BOWL 24

Abi tuna, white rice, carrots, edamame, kiwi-jalapeno salsa, avocado, cucumbers, ponzu, cherry tomatoes, ginger

LOBSTER & SHRIMP BOWL 24

White rice, avocado, roasted red peppers, cherry tomatoes, carrots, arugula, lobster crème

STEAK BOWL 24

Tenderloin tips, bacon, white rice, avocado, cherry tomatoes, carmelized onions, feta cheese, radish, chipotle aioli

HAND-HELDS

Choice of house salad or frites

Lobster Bisque +2

PRIME RIB SANDWICH* 24

Rustic Hoagie Roll, caramelized onion, horseradish cream, French onion spread, provolone cheese and Au Jus

FRENCH ONION BURGER* 23

Wagyu patty, caramelized onions, Gruyere, roasted garlic aioli, arugula, brioche

ARTISAN WALDORF CHICKEN SALAD SANDWICH 18

Apples, grapes, candied pecans, celery, butter lettuce, dijonnaise, croissant

LOBSTER ROLL 29

Served on a New England Roll

New England Style: served cold with mayonnaise & celery

Connecticut Style: served warm with melted butter

STEAKHOUSE BACON CHEESEBURGER* 23

Wagyu Patty, Nueske's bacon, WI cheddar cheese, lettuce, tomato, pickle, dijonnaise, brioche

FRIED SOFT SHELL CRAB SANDWICH 24

Lettuce, tomato, Old Bay aioli, lemon, brioche

SHRIMP PO'BOY 24

Panko shrimp, chipotle remoulade, lettuce, tomato, rustic hoagie roll

CAJUN CHICKEN SANDWICH* 19

Breaded or grilled, served with chipotle remoulade, pickle chips, carrot slaw, brioche





APPETIZERS, SALADS & SOUPS

Chef-crafted starters, fresh seasonal salads, and house-made soups

APPETIZERS

WARM BREAD BASKET 6

Fresh baked artisan bread served warm with European butter & black sea salt.

JUMBO SHRIMP COCKTAIL 20

Chilled jumbo shrimp served with housemade Bloody Mary cocktail sauce.

JUMBO CRAB COCKTAIL 25

Sweet, jumbo lump crab meat, lemon-chive vinaigrette, and dijonnaise.

MARYLAND CRAB CAKES 24

Two pan-seared lump crab cakes served with roasted succotash, sweet corn beurre blanc and cilantro-lime crema.

POINT JUDITH CALAMARI 19

Lightly fried, served with red curry and lemon.

COCONUT SHRIMP 22

Crispy coconut shrimp served with pineapple-chili ponzu.

FRENCH ONION & CAVIAR DIP 18

Served with house-made chips.

BAKED GOAT CHEESE 17

Creamy baked goat cheese, roasted garlic, olive oil, tapenade, served with crostini.

MILLION DOLLAR DEVILED EGGS 18

Served with candied bacon, black sea salt, chives and smoked trout caviar.

WAGYU EN CROÛTE* 24

Japanese milk bread toast, beech mushrooms, whiskey-bacon jam and Gruyère.

WAGYU SLIDERS* 18

Three Wagyu beef sliders, whiskey-bacon jam and Gruyère.

SPICY FETA DIP 15

Served with warm pita.

BEEF CARPACCIO* 24

Thinly sliced tenderloin with arugula, tomatoes, capers, shaved pecorino and roasted garlic aioli.

SALADS & SOUPS

FIRE BLACK & BLUE 26

Spring greens, blackened steak, blue cheese crumbles, roasted artichokes, bacon, served with smoky stone ground mustard dressing.

STEAKHOUSE WEDGE 18

Baby iceberg, blue cheese crumbles, bacon, tomatoes, roasted red peppers, Parmesan crisp; served with Roquefort dressing.

TUSCAN CAESAR 18

Romaine, shaved Parmesan, balsamic, tomatoes, roasted red peppers, Parmesan crisp; served with sun-dried tomato-Caesar dressing.

CRISPY COCONUT SHRIMP SALAD 24

Spring greens, crispy coconut shrimp, mango, avocado, kiwi-jalapeno salsa, served with passionfruit-tequila vinaigrette.

MEDITERRANEAN HORIATIKI 16

Vine tomatoes, cucumbers, Kalamata olives, red onions, bell peppers, oregano, feta, served with red wine vinaigrette.

HOUSE SALAD 12

Spring greens, cherry tomatoes, cucumbers, egg, red onions, carrots, and almonds, served with blackberry-fig vinaigrette

ADD TO ANY SALAD CHICKEN 5 ● STEAK 8 ● SALMON 10 ● SHRIMP (3) 10

FRENCH ONION CROCK 10 ● LOBSTER BISQUE CUP 8 | BOWL 10