APPETIZERS

OYSTERS ON THE SHELL 22.

CLAMS ON THE SHELL 18.

KALE & ROMAINE CAESAR SALAD
WHITE ANCHOVIES, GARLIC CROUTONS 16.

NEW ENGLAND CLAM CHOWDER 16.

SHRIMP COCKTAIL
SMOKED CHILE HORSERADISH SAUCE 18.

TUNA TARTARE WITH CLASSIC GARNISHES 19.

BAKED CLAMS BARCELONA 18.

THICK CUT ROASTED GLAZED BACON 16.
HONEY, THYME

BURRATA
PEPPERONATA, BALSAMIC VINEGAR 20.

GORGONZOLA RICOTTA FONDUTA
GRILLED TOAST 15.

THE AC CHOPPED SALAD 14.
WITH CHICKEN 19. WITH SHRIMP 24. WITH LOBSTER 28.

LOBSTER BAR DISHES

LOBSTER-CRAB CAKE
GREEN ONION VINAIGRETTE, LEMON-HABANERO TARTAR SAUCE 19.

OYSTER & LOBSTER SHOOTERS 18.

SURF & TURF SKEWERS
HONEY MUSTARD-HORSERADISH, MINT 25.

LOBSTER-AVOCADO COCKTAIL 19.

LOBSTER & CRISPY SQUID SALAD
SWEET PEPPERS, VINEGAR & CHILES 19.

1/2 CHILLED LOBSTER 24.

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ENTREES

SPICE RUBBED STEAKS

SERVED WITH BOBBY FLAY STEAK SAUCE

- RIBEYE 48.
- HANGER STEAK 36.
- NY STRIP 48.
- FILET MIGNON 52.
- BONE-IN RIBEYE 52.

STEAK SPECIALTIES

BLACKENED PRIME RIB
BÈARNAISE BUTTER 54.
LIMITED AVAILABILITY

CAST IRON NY STRIP
BROWN BUTTER, CHIMICHURRI 48.

PHILADELPHIA STYLE STRIP STEAK
PROVOLONE CHEESE SAUCE, CARAMELIZED ONIONS 50.

SPICY SOUTHWEST RIBEYE
ROASTED RED & GREEN CHILES, GARLIC 50.

FILET MIGNON LOUISIANA
BÈARNAISE SAUCE, CRAWFISH 54.

SURF ADDITION
FRESH LOBSTER TAIL, GARLIC BUTTER 40.

SHRIMP "SCAMPI"
CREAMY GREEN CHILE RICE 38.

PORTERHOUSE LAMB CHOPS
MINT, RED WINE SAUCE 42.

SPICY LOBSTER SPAGHETTI
SICILIAN OLIVE RELISH, ANCHOVY BREAD CRUMBS 39.

RACK OF PORK
BOURBON SAUCE, POMEGRANATE, BRUSSELS SPROUTS 36.

VEAL RIB CHOP
BALSAMIC VINEGAR, HOT & SWEET PEPPERS 48.

GRILLED CHICKEN
BACON-MUSTARD VINAIGRETTE 32.

PAN SEARED HALIBUT
WHITE CLAM SAUCE 38.

GRILLED TUNA STEAK
PIQUILLO PESTO, LEMON-CAPER SAUCE 38.

LOBSTER BY THE POUND
BROILED OR STEAMED 32. PER LB.

SIDE DISHES 12.

- ONION RINGS, SMOKED PAPRIKA AIOLI
- MASHED POTATOES, WILD MUSHROOMS, WHITE TRUFFLE OIL
- CREAMED SPINACH
- ROASTED ASPARAGUS, GREEN PEPPERCORN VINAIGRETTE
- MUSHROOMS & ONIONS, BALSAMIC
- SMASHED BAKED POTATO, CRÈME FRAICHE, GOAT CHEESE & FRESH HERBS
- FRENCH FRIES, ROSEMARY, PARMIGIANA
- CAULIFLOWER GOAT CHEESE GRATIN

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS