

## 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.

BABY SPINACH & BACON SALAD  
GOAT CHEESE, POACHED EGG 16.

BURRATA  
PEPPERONATA, BALSAMIC VINEGAR 18.

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  
BASIL 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.

## ENTREES

### SPICE RUBBED STEAKS

SERVED WITH BOBBY FLAY STEAK SAUCE

- RIBEYE 48.
- HANGER STEAK 36.
- NY STRIP 48.
- FILET MIGNON 49.
- BONE-IN RIBEYE 52.

### STEAK SPECIALTIES

#### BLACKENED PRIME RIB

BÈARNAISE BUTTER 54.

LIMITED AVAILABILITY

#### 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 52.

### SURF ADDITION

FRESH LOBSTER TAIL, GARLIC BUTTER 40.

#### SHRIMP "SCAMPI"

CREAMY GREEN CHILE RICE 38.

#### PORTERHOUSE LAMB CHOPS

MINT, RED WINE SAUCE 42.

#### RACK OF PORK

BOURBON SAUCE, CREAMED CORN, JALEPEÑOS & BASIL 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 30. PER LB.

## SIDE DISHES

12.

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

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