

Appetizers

OYSTERS ROCKEFELLER 12.95

Spinach, Pernod, Bacon

CLAMS CASINO 10.95

Peppers, Onions, Bacon

GARLIC SHRIMP 13.95

Garlic, Butter, White Wine

CALAMARI 12.95

Crispy, Mandarin Sauce

CAPRESE SALAD 9.95

Fresh Mozzarella, Beefsteak Tomato, Balsamic Reduction, EVOO

LOBSTER MAC & CHEESE 15.95

Three Cheese Blend, Lobster Chunks, Panko Crust

LUMP CRAB CAKE 14.95

Pan Seared, Roasted Red Pepper Aioli

Raw Bar

CHILLED LOBSTER SALAD 18.95

BLUE POINT OYSTERS (1/2 DOZEN) 11.95

Mignonette Sauce

JUMBO SHRIMP COCKTAIL 13.95

Traditional Cocktail Sauce

LITTLE NECK CLAMS (1/2 DOZEN) 9.95

Traditional Cocktail Sauce

CRABMEAT COCKTAIL 16.95

SEAFOOD TOWER MP PER PERSON

Jumbo Shrimp, Lump Crab Meat, 1/2 Maine Lobster, Little Neck Clams, Blue Point Oysters

Soups & Salads

THREE CHEESE FRENCH ONION SOUP 8.95

Smoked Gruyere, Provolone, Gouda, Crouton

SOUP DU JOUR 6.95

MIXED FIELD GREENS 8.95

House Vinaigrette

CLASSIC CAESAR 10.95

Shaved Parmesan, Romaine Hearts, Crisp

BABY ARUGULA 12.95

Grape Tomatoes, Crumbled Goat Cheese, Zebra Beets, Lemon Vinaigrette

B-L-T 13.95

Applewood Bacon, Romaine Lettuce, Beefsteak Tomato, Chunky Bleu Cheese

VILLAGE GREEK 11.95

Bell Peppers, Cucumbers, Red Onion, Tomato Wedges, Oregano, Crumbled Feta Cheese, Red Vinegar, EVOO

POACHED PEAR SALAD 11.95

Mesclun Greens, Poached Pear in Cabernet, Candied Walnuts, Dried Cranberries & Bleu Cheese Crumbles

Top off Your Salad with:

CHICKEN 8.95 • SALMON 10.95 • SHRIMP 11.95

USDA Dry-Aged Steaks & Chops

ALL ACCOMPANIED BY WHIPPED POTATO & SEASONAL VEGETABLE

- 8 OZ. PETIT FILET MIGNON 37.95**
12 OZ. FILET MIGNON 42.95
22 OZ. BONE-IN STRIP LOIN STEAK 38.95
VEAL PORTERHOUSE 39.95
HERB-CRUSTED RACK OF LAMB 38.95
PORK CHOP 26.95
42 OZ. PORTERHOUSE STEAK FOR TWO 85.95

28 OZ. ESSEX HOUSE TOMAHAWK RIB-EYE 44.95

Steak Enhancers:

- BEARNAISE, AU POIVRE, GORGONZOLA 2.50 • OSCAR 12.95**
WARM WATER LOBSTER TAIL \$14.00

Entrees

ALL ACCOMPANIED BY CHEF'S CHOICE OF POTATO & VEGETABLE

- TWIN LOBSTER TAILS 47.95**
Two 6 oz. Lobster Tails
- GRILLED LONG LINE SWORDFISH 28.95**
- PAN-SEARED SEA SCALLOPS 32.95**
- SEARED SALMON 28.95**
- BONED ROASTED LONG ISLAND HALF DUCK 26.95**
- STUFFED FRENCH CUT CHICKEN BREAST 24.95**
Spinach & Asiago Cheese, Chicken Jus
- WILD MUSHROOM RAVIOLI 23.95**
Truffle Cream
- ADD CHICKEN 8.95 • ADD SHRIMP 11.95
- SHRIMP SCAMPI 27.95**
over Rice Pilaf

Sides

- LOADED BAKED POTATO 6.95**
Served with a Variety of Toppings!
- STEAKHOUSE ONION RINGS 6.95**
- SAUTÉED ONIONS AND MUSHROOMS 6.95**
- GRILLED JUMBO ASPARAGUS 7.95**
- LYONNAISE POTATOES 6.95**
- RICE PILAF 6.95**
- PARMESAN TRUFFLE FRIES 7.95**
- SPINACH & GARLIC 7.95**