

## raw & chilled

TUNA TARTARE  
avocado, soy-lime dressing. . . . .22

MARSHALLBERG FARM OSSETRA CAVIAR  
classic accoutrements. . . . . (30 grams) 200

JUMBO SHRIMP COCKTAIL  
cocktail sauce. . . . .24

LOBSTER COCKTAIL  
1lb lobster, ginger aioli. . . . .35



### selection of east & west coast oysters

served with mignonette & cocktail sauce

Sugarloaf ~ Cape Blue, ME  
Eagle Rock ~ Judd Cove, WA  
Wild Mediums ~ Chesapeake Bay, MD

1/2 doz (6). . . dozen (12). . .market price



### seafood platters

OCEAN COCKTAIL  
1/2 lobster, 2 shrimp, lump crab cocktail  
35

THE CLOCK TOWER  
1lb lobster, 8 oysters, 4 clams, 4 shrimp,  
lump crab cocktail  
120

## starters

"CLOTHESLINE" CANDIED BACON maple, black pepper, pickles. . . . .21

MAINE LOBSTER BISQUE butter poached lobster, trout roe, shaved baby fennel, tarragon crema. . . . .24

OCTOPUS, GRILLED & TIRADITO STYLE avocado, mint. . . . .18

SALT BAKED OYSTERS ROCKEFELLER spinach, gruyere, bacon, pernod. . . . .33

MARYLAND STYLE LUMP CRAB CAKE spiced tomato jam, piperade nage. . . . .21

BURRATA seared tiger figs, grain salad, mugolio, 7-grain rustic loaf. . . . .19

CLASSIC WEDGE avocado ranch, candied bacon, bleu crumbles, hard-boiled egg. . . . .18

CHOPPED VEGETABLE SALAD feta cheese, avocado, oregano-mustard vinaigrette. . . . .16

## large salads & sandwiches

LOBSTER COBB SALAD pancetta, egg, avocado, cheddar . . . . .28

SPICE CRUSTED TUNA & CHOPPED VEGETABLE SALAD feta cheese, oregano-mustard vinaigrette. . . . .34

CAESAR & CRAB CAKE CROUTONS. lemon, parmesan. . . . .19

SURF & TURF SALAD steak & potato, shrimp & tomato, blue cheese. . . . .28

GRILLED CHICKEN BLT romaine wedge, goat cheese, crisp bacon, broccoli rabe, chipotle mayo. . . . .22

GRILLED STEAK SANDWICH creamed Vermont cheddar, frisee, watercress, red onion, truffle fries. . . . .24

P.O. DRY AGED BURGER aged cheddar, steakhouse mayo, french fries. . . . .25



## steak cuts

our beef is USDA Prime or 100% Naturally Raised Black Angus

CUT	WEIGHT	PRICE	CUT	WEIGHT	PRICE
NY STRIP 30-day dry aged	16oz	55	PORTERHOUSE prime, salt aged 45 days	36oz (for two)	110
KANSAS CITY prime, salt aged 45 days, bone-in strip	20oz	60	FILET MIGNON bone-in, wet aged	14oz	65
COWBOY prime, 30-day dry aged, bone-in rib eye	22oz	59	FILET MIGNON wet aged	10oz	53

### sauces / 3 ea

Bearnaise ~ Au Poivre  
Red Wine ~ Chimichurri ~ Horseradish Crema

### top hats / top any steak

Lobster Fondue / +16 ~ Garlicky Shrimp / +16  
Blue Cheese & Caramelized Onion / +7  
White Truffles per 1g / +15 5g / +50

BLUE very red, cold center RARE red, cool center MEDIUM RARE red, warm center MEDIUM pink, hot center  
MEDIUM WELL dull pink, hot center WELL DONE no pink, hot center

## main courses

NORTH ATLANTIC SALMON roasted baby beets, herbed farroto, horseradish crema . . . . .35

DOVER SOLE soy brown butter with capers. . . . .64

LOBSTER SCRAMBLE caviar, creme fraiche, french fries . . . . .27

STEAK FRITES\* 10oz hanger steak with truffle butter. . . . .45

CRISPY SKIN "SALT BRICK" CHICKEN mushroom & bacon succotash . . . . .33

## sides

WHIPPED POTATOES 13 ~ MUSHROOMS & SHALLOTS 13 ~ CRAZY CORN poblano, lime, cotija cheese 13

HIPSTER FRIES parmesan, shishitos, beef jerky 16 ~ BRUSSELS SPROUTS seeded honey mustard 13 ~ CREAMED SPINACH 13

FRENCH FRIES 13 ~ STEAMED BROCCOLI garlic & chili 13 ~ MAC N CHEESE 13

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.