raw & chilled

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

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

selection of east & west coast oysters
served with mignonette & cocktail sauce
Sugarloaf ~ Cape Blue, ME
Eagle Rock ~ Judd Cove, WA
Wild Mussels ~ Chesapeake Bay, MD
1/2 doz (6) . . . dozen (12) . . . market price

seafood platters

JUMBO SHRIMP COCKTAIL
cocktail sauce .................................................. 24
LOBSTER COCKTAIL
1 lb lobster, ginger aioli ........................................... 35

appetizers & salads

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

MAIN LOBSTER BISQUE
butter poached lobster, trout roe, baby tarragon, tarragon cream 24

FOIE GRAS TORCHON
rosemary parmesan madeleine, pear butter ..................... 28

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

SALT BAKED OYSTERS ROCKEFELLER
avocado, mint ...................................................... 18

MARYLAND STYLE LUMP CRAB CAKE
spiced tomato jam, paprika sage .............................. 21

lobster cobb salad
pancetta, egg, avocado, cheddar .................................. 28

Burrata
seared tiger figs, grain salad, muglio, 7-grain rustic loaf .... 19

SmoKEd SMOKEd LOBSTER CARpaccio
arugula salad, pickled shalots, mustard vinaigrette .......... 18

ClAssIC WEDGe
avocado ranch, candied bacon, bleu crumbles, egg ......... 18

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

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

main courses

NORTH ATLANTIC SALMON
roasted baby beets, herbad farro, horseradish cream ........... 35

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

PAN SEARED HALIBUT
roasted romanesco, braised pine nuts, blistered shishitos, miso beurre blanc 48

CAULIFLOWER STEAK
cauliflower coucous with almonds, apples & raisins .......... 32

MUSHROOM RISOTTO
parmesan, black garlic, white truffles ......................... 65

GRILLED VEAL CHOP
peas & carrots, garlic herb butter ................................ 45

COWBOY
22 oz .............................................................. 59

KANSAS CITY
prime, salt aged 45 days, bone-in strip ......................... 60

COWBOY
prime, salt aged 30 days, bone-in rib eye ...................... 59

FILET MIGNON
bone-in, wet aged .............................................. 65

FILET MIGNON
bone-in, wet aged .............................................. 53

PORTERHOUSE
prime, salt aged 45 days ........................................ 110

TORAHAWK
45 day dry aged ribeye ......................................... 130

sauces / 3 ea
Bearnaise ~ Au Poivre
Red Wine ~ Chimichurri ~ Horseradish Crema

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

CUT WEIGHT PRICE
NY STRIP 16 oz 55
30-day dry aged

KANSAS CITY 20 oz 60
prime, salt aged 45 days, bone-in strip

COWBOY 22 oz 59
prime, 30-day dry aged, bone-in rib eye

FILET MIGNON 14 oz 65
bone-in, wet aged

FILET MIGNON 10 oz 53
wet aged

PORTERHOUSE 36 oz (for two) 110
prime, salt aged 45 days

TORAHAWK 40 oz (for two) 130
45 day dry aged ribeye

wagyU
"American-style Kobe" beef known for its intense flavor and supreme tenderness

WAGYU SKIRT 10 oz 92
WAGYU RIBEYE 10 oz 110
WAGYU RIBEYE CAP per oz 25
JAPANESE A-5 MIYAZAKI KOBE BEEf per oz 65
JAPANESE A-5 MIYAZAKI KOBE BEEF per oz 85
JAPANESE A-5 MIYAZAKI KOBE BEEF per oz 105

TOP HATS / TOP any STEAK
Lobster Fondue / +16 ~ Garlicky Shrimp / +16
Blue Cheese & Caramelized Onion / +7

SAUSAGES / 3 ea

WHIPPED POTATOES 13 ~ MUSHROOMS & SHALLOTS 13 ~ CRAZY CORN poblano, lime, cotija cheese 13
BRUSSELS SPROUTS honey mustard seed 13 ~ STEAMED BROCCOLI garlic & sweet chili 13 ~ CREAMED SPINACH 13
FRENCH FRIES 13 ~ MAC N CHEESE 13 ~ COUCH POTATOES rosemary, onions, olive oil 13
HIPSTER FRIES parmesan, shishitos, beef jerky 16 ~ GRILLED ASPARAGUS parmesan, lemon 13

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

vegetables

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

seafood platters

OCEAN COCKTAIL
1/2 lobster, 2 shrimp, lump crab cocktail 35
THE CLOCK TOWER
1 lb lobster, 8 oysters, 4 clams, 4 shrimp, lump crab cocktail 120

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