# START

**SIGNATURE CHICKEN FRIED OYSTERS** *sautéed spinach, applewood smoked bacon, tart apples, whole grain mustard hollandaise* 19

**LOBSTER + CRAB FONDUE** *melted gruyere cheese, sherry, charred tomatoes, grilled bread* 21

**NEW ORLEANS BBQ SHRIMP** *sautéed gulf shrimp, roasted sweet corn & leek couscous, sun dried tomato, basil beurre blanc* 20

**ALL JUMBO LUMP CRABCAKE** *spicy remoulade* 24

**CHILLED SEAFOOD PLATTER** *shrimp, crab claws & oysters* *petite / large (with lobster) [mkt]*

**EAST COAST OYSTERS** *on the half shell [one dozen]* 42

**TEXAS QUAIL** *buttermilk fried, cheddar grits, jalapeño honey* 19

# SOUP+SALAD

**BAKED FRENCH ONION SOUP** *gruyere cheese, herb crouton* 13

**BABY WEDGE** *crisp bacon, vine ripe tomatoes, pickled red onion, soft boiled egg, herb buttermilk dressing, maytag blue cheese* 14

**HOUSE** *mixed greens, grape tomatoes, focaccia croutons, cucumbers, shaved parmesan, mustard vinaigrette* 12

**STRAWBERRY AND ARUGULA** *toasted pecans, warm crusted goat cheese, english cucumbers, champagne vinaigrette* 16

**LITTLE GEM CAESAR** *roasted garlic croutons, parmesan crisp* 15

# FROM THE GRILL | ALLEN BROTHERS THE GREAT STEAKHOUSE STEAKS®

**6OZ or 10OZ CENTER CUT FILET** 40/52

**12OZ CENTER CUT STRIP** 55

**14OZ CENTER CUT RIBEYE** 58

**AUSTRALIAN LAMB RACK** *mint pesto & aged balsamic* 47

# ENTRÉES

**AIRLINE CHICKEN** *roasted fingerling potatoes, melted leeks, chicken jus* 27

**CHILEAN SEA BASS** *porcini crusted chilean sea bass, cauliflower purée, butter poached maine lobster knuckles* 48

**BLACKENED TLANTIC SALMON** *charred tomato vinaigrette, sweet corn relish* 33

**DOUBLE CUT NATURAL PORK CHOP** *pan roasted pork chop, cheddar grits, caramelized apples & onion, cider reduction* 30

**TRISTAN ISLAND LOBSTER** *Chef's Preparation [mkt]*

# COMPLEMENTS

**BÉARNAISE** 5

**MUSTARD HOLLANDAISE** 4

**MARSALA MUSHROOM SAUCE** 7

**JUMBO SHRIMP** *[3] garlic sautéed, lemon butter* 16

**MAINE LOBSTER TAIL** *butter poached* 32

**JUMBO LUMP CRAB** *sauce béarnaise* 23

# SIDES 11

**BUTTERMILK MASHED POTATOES**

**TRUFFLE MAC 'N CHEESE** *[+ maine Lobster 24]*

**CHEDDAR & HERB POTATO GRATIN**

**FINGERLING POTATOES** *herb roasted*

**BROCCOLINI** *garlic, lemon, chili flake, parmesan*

**FOREST MUSHROOMS** *garlic butter*

**SAUTÉED ASPARAGUS** *mustard hollandaise*

**CREAMED SPINACH** *garlic, parmesan*

**CRISPY SHOESTRING POTATOES** *sea salt*

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*Split plate charge will be applied. We impose a 3% surcharge on credit cards that is not greater than our cost of acceptance, excluding debit cards.*