



Small Plates

Ⓟ **Spicy Lemon Garlic Crab Claws** 1/2lb snow crab claws/ charred lemon/ garlic/ sourdough MP*

Fresh Burrata whipped pesto ricotta/ Heirloom tomatoes/ garlic/ basil/ red onion/ balsamic reduction/ crostinis 17

Mexican Street Corn Dip roasted corn/ charred jalapeno/ onion/ cilantro/ mayo/ cotija cheese/ tortilla chips 17*

Ⓟ **Tuna Nachos** Ahí tuna/ avocado/ cilantro/ jalapeño/ chili sauce/ Japanese mayo/ wonton chips 29

Shrimp Cocktail Black tiger shrimp/ spicy cocktail sauce 24*

Pan Seared Diver Scallops citrus salsa/ blood orange beurre blanc 25*

Baked Boursin Cheese honeycomb/ roasted pistachios/ crostinis 17

Pan Seared Filet Tips black pepper parmesan butter 22*

Maryland Blue Crab Cakes Roasted corn salsa/ horseradish aioli 26

Mussels Spicy white wine tomato broth/ andouille sausage/ sourdough 28*

Stuffed Squash Blossoms ricotta/ garlic/ parmesan/ Heirloom tomato sauce 20

Salads/Soups

Chopped Salad Romaine/ pork lardon/ tomatoes/ egg/ red onion/ creamy garlic ranch 9.5/19.5*

Caesar Salad shredded romaine/ creamy dressing/ parmesan/ toasted buttered breadcrumbs 9/18

Summer Berry Salad mixed organic greens/ fresh berries/ glazed walnuts/ red onion/ champagne vinaigrette 11/21*

Caprese fried green tomatoes/ fresh mozzarella/ mixed greens/ roasted cherry tomatoes/ balsamic reduction/ fresh basil 19

Soup on a Whim 9

Add to any large salad: marinated chicken 10 steak 15 salmon 12 shrimp 14

Fish

Grilled Faroe Island Barbecued Salmon Rice pilaf/ seasonal vegetables 38*

Ⓟ **Alaskan Halibut** Hemp seed crusted Alaskan halibut/ creamy pesto sauce/ wild mushroom and black truffle risotto 51*

Chef's Catch MP

* Indicates gluten free options. Ask your server about dishes that can be modified to be gluten free or for vegetarian options

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

USDA Prime Steaks

Toppings

garlic herb **b** 5/ **b** black pepper & parmesan 6/ **b** black truffle 12
horseradish 5/ **b** blue cheese 6/ sautéed shrimp 14/ lob**b**ster tail 25
All steaks are served with sautéed mushrooms and a choice of potato.

Filet Mignon 8oz center cut filet mignon/ premium tender/ **b**uttery/ mild 53*

Ribeye 16oz prime ribeye/ rich/ tender/ heavily mar**b**led 62*

Cowboy Ribeye 24oz prime cow**b**oy ribeye/ rich/ tender/ heavily mar**b**led/
bone-in 68*

NY Strip 14oz prime New York strip/ flavorful/ tender 51*

Chef's Cut* MP

Sides (Substitutes/A La Carte)

Deb's famous broccoli salad red onion/cheddar cheese/ **b**acon +4/7*
superfood coleslaw +4/7*
grilled corn on the cob +4/7
sautéed button mushrooms +3/7*
black truffle parmesan fries +8/16*
🍷caramelized brussels sprouts crispy pork **b**elly/ red onion +6/13*
lobster mac n cheese +9/18
roasted garlic mashed potatoes +4/7* **loaded** +5/9
asparagus sautéed or grilled +4/7*
sea salt baked potato +3/7* **loaded** +5/10
jalapeno popper mac n cheese +6/11
dinner salad +4/8

Entrees

🍷Black Truffle and Porcini Mushroom Sacchetti Roasted garlic mascarpone cream/
seared filet tips/ lump crab **b** 45

Hickory Smoked Grilled BBQ Chicken Deb's **b**roccoli salad/ roasted garlic mashed
potatoes/ grilled corn on the cob **b** 27*

Fresh Orecchiette grilled chicken/ Heirloom tomatoes/ **b**lack garlic/ roasted red
peppers/ **b**roccolini/ cream sauce 29

Summer Seafood Risotto grilled lob**b**ster tail/ seared scallops/ shrimp/ roasted
corn/ roasted peppers/ asparagus 58*

Lobster Roll house made **b**rioche **b**un/ lump lob**b**ster/ chives/ Cajun mayo/ fries 35

10oz Ribeye Steak Sandwich caramelized onions/ provolone cheese/ Japanese mayo/
fries 31

Summer Seafood Boil Andouille sausage/ shrimp/ lob**b**ster/ corn/ red potatoes/
Cajun **b**roth 50*

Lobster Ravioli roasted garlic/ **b**roccolini/ roasted peppers/ mascarpone cream
sauce 37

Bold Wagyu Burger Wagyu **b**eef **b**urger/ lettuce/ onion/ pickle/ ketchup/ mayo/
American cheese/ fries/ sesame Brioche bun 29