



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

Filet Mignon 8oz center cut filet mignon/ premium tender/ buttery/ mild 53* ▲

Ribeye 16oz prime ribeye/ rich/ tender/ heavily marbled 62* ▲

Cowboy Ribeye 24oz prime cowboy ribeye/ rich/ tender/ heavily marbled/
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/ bacon +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 belly/ 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 45 ▲

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

Fresh Orecchiette grilled chicken/ Heirloom tomatoes/ black garlic/ roasted red
peppers/ broccolini/ cream sauce 29

Summer Seafood Risotto grilled lobster tail/ seared scallops/ shrimp/ roasted
corn/ roasted peppers/ asparagus 58* ▲

Lobster Roll house made brioche bun/ lump lobster/ chives/ Cajun mayo/ fries 35

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

Summer Seafood Boil Andouille sausage/ shrimp/ lobster/ corn/ red potatoes/
Cajun broth 50* ▲

Lobster Ravioli roasted garlic/ broccolini/ roasted peppers/ mascarpone cream
sauce 37

Bold Wagyu Burger Wagyu beef burger/ lettuce/ onion/ pickle/ ketchup/ mayo/
American cheese/ fries/ sesame Brioche bun 29 ▲