

Raw Bar

Seafood Tower

Lobster, Colossal Shrimp, Oysters, Crab Meat
for two 70 for four 125



Shrimp Cocktail (3 Pcs) 21
Half Lobster & Crab Meat 25
Crab Meat Cocktail Colossal 22
Blue Point CT (1/2 Dozen) 18
Little Necks RI (1/2 Dozen) 12

Onion Soup 11

Classic French Onion Soup

Lobster Bisque Soup 12

Lobster, Leeks, Light Lobster Broth

Sicilian Meatballs 14

Herb Tomato and Sour Cream

Tuna Tartar 19

Avocado, Chili, Sesame Oil, Mint

Starters

Crab Cakes 22

Colossal Crab Meat, Meyer Thyme Aioli

Tomato & Fresh Mozzarella 13

Clams Casino 16

Chopped Bacon, Roasted Peppers, Garlic

Baked Clams 15

Little Neck Baked, Garlic & Lemon

Crispy Fried Calamari 16

Zesty Plum Tomato Sauce, Meyer Thyme Aioli

PEI Mussels 14

PEI Mussels, Shallots, Light Red Sauce

Neuska Smoked Thick Bacon 10

Greens

Sear House Salad 8

Lettuce, Tomato, Cucumbers, Gorgonzola Cheese

Arugula Salad 14

Pears, Beets, Fig, Goat Cheese, Champagne Vinagrette

Roasted Beets 14

Red Beets, Strawberries, Asian Pears, Pecans, Goat Cheese, Honey Balsamic Dressing

Iceberg Wedge Salad 13

Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing

Cesar Salad 12

Hearts of Romaine, Herb Croutons, Parmesan

Chopped Vegetable Salad 15

Asparagus, Hearts of Palm, Onions, Beets, Carrots, Tomato, Balsamic Dressing

add: Chicken +12, Shrimp +14, Salmon +12, Filet +17

Sides 3 for \$27

Onion Rings (or Sauteed) 10

Baked Potato or French Fries 9

Spinach Creamed or Sauteed 11

Mashed Potatoes 10

Asparagus Steamed or Sauteed 12

Garlic Mashed Potatoes 11

Mushrooms & Onions 11

Hash Browns 12

Brussel Sprouts Sauteed 11

Mac & Cheese 11 (Add Lobster +14)

Broccoli Sauteed or Steamed 12

Hot Italian Long Peppers Sauteed 10

Burned Broccoli Sauteed 13

Roasted Yukon Potatoes 9

Mushroom Risotto 14

Steaks

Hand selected USDA prime 28 day dry-aged steaks, chops and ribs from our aging box.

Porterhouse Steak for Two 48oz - Prime 99

New York Sirloin Prime

14oz 48 17oz 54

Rib Eye 20oz Prime (Boneless) 59

with Mushrooms & Onions

Tomahawk Cowboy Steak

85 for 1 120 for 2



Filet Mignon Butcher Board Cut

Petite 6oz 32 Center Cut 10oz 44 King Cut 14oz 53

Spinach Mushroom & Onions Fried Onions

Lamb Chops Rack 44

with Sauteed Spinach & Peppercorn Gravy

Double Cut Veal Chop Loin Prime 42

Surf & Turf 6oz Filet Mignon & 8oz Lobster Tail 59

Salmon (Organic) 31

Spinach, Beets, Leeks

Diver Scallops 38

Asparagus, Risotto, Crab Meat, Crispy Prosciutto

Tuna Panko (Sushi Grade) 38

Panko Crusted Seared Honey Black Bean Soy Glaze & Wasabi Sauce

Jumbo Shrimp Lemon White Wine 35

Spinach, Garlic Oil

Fish Market



Lobster Tail Two 8oz Broiled 59

South African (cold water)

Lobster 2lb 55

Choice of Broiled, Steamed or Angry

2lb Lobster & Squid Ink Linguine 55

Fresh Black Squid Ink Pasta with Lobster in Pink Sauce

Tuscan Seafood Stew 33

Mixed Fish & Shellfish in Tomato Broth

Cioppino (Chu pee noh) 34

Shrimp, Calamari, Clams, Light Tomato over Linguine

Rigatoni Bolognese 26

Beef Sirloin Ragù

Seafood Paella 34

Clams, Calamari, Shrimp over Saffron Orzo

Lobster Ravioli 28

Vodka, Cream, Parmesan Cheese & Crab Meat

Penne Vodka 25

Penne Pasta in Pink Vodka Sauce

Classic Comfort

Fettuccine & Bacon 26

Fresh Pasta with Chopped Bacon in Cream Sauce

Linguine Vongole 26

Linguine in White or Red Clam Sauce

Veal Cutlet Parmesan 33

Traditional Parmesan

Veal Cutlet Milanese 33

with Arugula, Tomato & Onions

Country Style Chicken 27

Pieces of Chicken with Sweet Peppers & Onions

Grilled Chicken Breast 26

Onions, Peppers, Mushrooms over Sauteed Spinach

Chicken Parmesan 26

Traditional Parmesan in Vodka Sauce

Chicken Milanese 26

Breaded Chicken Breast, Arugula, Tomato, Onions

Choice of Starters

Onion or Lobster Bisque Soup
Baked Clams | Artichoke
Caesar Salad | House Salad

Price Fix 3 Course Dinner \$37.95

Daily 4:00pm to 6:30pm

Choice of Entree

Filet Mignon 6oz | Grilled Salmon | Penne Vodka
Chicken - Choice of: Grilled, Parmesan or Milanese

Choice of Dessert

Tiramisu
Chocolate Mousse