

JUMBO LUMP CRABCAKE 16
Mustard horseradish sauce

THICK CUT CONFIT PORK BELLY 12
Bourbon glaze

POINT JUDITH CALAMARI 14
Ginger dipping sauce

OYSTERS ROCKEFELLER 19
Spinach, bacon, American Grana

BIGEYE TUNA* 18
Soy mustard beurre blanc, radish salad

BBQ SPICED JUMBO SHRIMP (GF) 19
Smoked tomato butter sauce

LOBSTER BITES 24
Tempura fried, charred pineapple, peppercorn honey

STEAK FRIES TRIO 10
Rosemary duck fat, BBQ Spice, parmesan truffle,
house steak sauce, truffle aioli

A5 WAGYU STEAK CARPACCIO* (GF) 19
Arugula, lemon oil, capers, horseradish cream

APPETIZER TOWER
CRABCAKES/CALAMARI
OYSTERS ROCKEFELLER/TUNA
SHRIMP/LOBSTER BITES
(CHOICE OF 3) 24 PER PERSON

FRENCH ONION SOUP 9
LOBSTER BISQUE (GF) 15

JUMBO SHRIMP COCKTAIL (GF) 19
Horseradish cocktail sauce

JUMBO LUMP CRABMEAT (GF) 16
Horseradish cocktail sauce, mustard horseradish sauce

OYSTERS ON THE HALF SHELL* (GF) 18/34
(East Coast and West Coast daily selections)
Champagne Concorde Mignonette, horseradish, cocktail sauce

CHILLED ALASKAN KING CRAB LEGS (GF) 26
Horseradish cocktail sauce, drawn butter

ICED SHELLFISH TOWER (GF)
Shrimp/Oysters
LUMP CRABMEAT/KING CRAB LEGS
(SERVES 2-4) 50
(SERVES 4-8) 99

SEASONAL SALAD 13
Chef's Garden hand selected seasonal greens, heirloom
tomatoes, avocado, mango, red onion, orange mint,
cilantro lime vinaigrette

CAESAR SALAD 9
Romaine hearts, rustic croutons, American Grana,
white anchovies

WEDGE SALAD 11
Roma Crisp lettuce, heirloom tomatoes, radish, thick cut
bacon, Roquefort dressing

SPINACH SALAD* (GF) 12
Grilled Mahon cheese, red onion, 7 minute egg, lardons,
warm bacon vinaigrette

CHOPPED SALAD (GF) 12
Avocado, green beans, cucumber, tomato, radish, bell
pepper, charred corn, aged white cheddar, bacon, sherry
mustard vinaigrette

MOZZARELLA AND VINE RIPE 14
TOMATO SALAD (GF)
Buffalo style mozzarella from Blue Ridge Dairy in Sterling, VA.,
vine ripe tomatoes, sweet onion, basil, sorrel, EVOO

* May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.

We use only the finest USDA Prime Beef. Exclusively from Consumers Meat Packing of Chicago, IL., our beef is sourced from select midwestern farms in the "Corn Belt" of the United States. Aged a minimum of 35 days. All of our steaks are prepared at 1100° Pittsburgh - Style with a charred exterior.

FILET MIGNON* (GF) Tender, excellent taste profile 8 oz 43 12 oz 59	KANSAS CITY BONE-IN NY STRIP* (GF) 55 14 oz, tender sirloin strip, incredible robust flavor
FILET TRIO* (GF) 52 3 delicious styles: King Crab Oscar Style, Cabernet Goat Cheese Butter, Chimichurri	TOMAHAWK BONE-IN RIBEYE* (GF) 85 38 oz, for true steak connoisseurs
RIBEYE FILET* (GF) 55 10 oz, center cut	RICK'S PORTERHOUSE* (GF) 99 28 oz, Rick's favorite, filet mignon and New York strip
NEW YORK STRIP* (GF) 46 12 oz, classic steak-lover's cut	MISHIMA RESERVE WAGYU STRIP (GF) 82 12 oz, Domestic Wagyu, ultra grade, BMS 8+
RIBEYE* (GF) 49 16 oz, richly marbled	JAPANESE A5 BMS 12 WAGYU STRIP* (GF) 99 This is the highest quality, grade and marbling of Wagyu available in the U.S. 8 oz, highly marbled, exceptional depth of flavor
BONE-IN RIBEYE* (GF) 60 22 oz, richly marbled, caramelized	

ADD-ONS

KING CRAB LEGS	26
LOBSTER TAIL Broiled or tempura fried	MP
CRABCAKE	16

DOUBLE CUT BONE-IN PORK CHOP* (GF) 28 14 oz, 4 day bourbon brine, sausage, rosemary demi	ROASTED HALF CHICKEN (GF) 24 Honey Brook Farms, VA Lemon, rosemary, pan jus
VEAL RIB CHOP* (GF) 52 14 oz, free raised, hand selected	MAPLE LEAF FARMS DUCK BREAST* (GF) 28 Blistered grapes, port wine demi, thyme
AUSTRALIAN DOUBLE CUT LAMB RIB CHOPS* (GF) 52 Cherry mostarda demi	BRAISED BONE-IN SHORT RIB (GF) 32 24 hour braising, heirloom carrots, turnips, parsnips, cipollini onions

CHIMICHURRI (GF) 4	ROASTED MUSHROOMS AND CIPOLLINI ONIONS (GF) 6
BERNAISE (GF) 4	HOUSE STEAK SAUCE 6
CABERNET GOAT CHEESE BUTTER (GF) 5	BLACK TRUFFLE BUTTER (GF) 6
AU POIVRE (GF) 5	KING CRAB OSCAR STYLE (GF) 12
SOCIETE ROQUEFORT CHEESE (GF) 6	

Our fresh seafood is sourced direct from North Coast Seafood of Boston, MA. Our whole lobsters, from the cold waters of Maine and our Bigeye Tuna and Mero Sea Bass Steaks are overnighted from Honolulu Fish Company of Honolulu, HI.

GULF OF MAINE SALMON (GF)	32	WHOLE MAINE LOBSTER (GF) 1.25 lb/ 2 lb/3 lb	MP
Pan roasted, haricot verts, cipollini onion tomato compote, lemon butter		Add baked stuffed crab (+ 5.5 per lobster lb)	
BIGEYE TUNA *	40	ALASKAN KING CRAB LEGS (GF)	1 lb/46 2 lb/88
Seared Rare, sticky rice, wasabi ginger vinaigrette, micro greens		Garlic sherry braised or steamed	
MERO SEA BASS STEAK (GF)	45	TRISTAN COLD WATER LOBSTER TAIL 8-10oz	MP
Pan seared, fennel compote, Pernod lemon beurre blanc		Broiled or tempura fried	
SEARED SEA SCALLOPS	39		
Truffle cream pappardelle, wild mushrooms			

STEAK FRIES (GF)	9	BROCCOLI CROWNS	10
		Topped with four cheese sauce	
MASHED POTATOES (GF)	9	CREAM CORN (GF)	10
1 LB LOADED BAKED POTATO (GF)	10	Roasted poblano, bacon	
AU GRATIN POTATOES (GF)	14	CHARRED ASPARAGUS (GF)	12
SAUTÉED SPINACH (GF)	11	ROASTED WILD MUSHROOMS (GF)	12
BRUSSELS SPROUTS	12	MAC N CHEESE	10
Miso maple glaze & bacon		Add Lobster OR Truffle +8	
CREAMED SPINACH	12		

DC

PRIME PAIRING SUNDAYS

65*

Pair our JUMBO LUMP CRABCAKE with one of the following:

8 oz. FILET | 12 oz. NEW YORK STRIP | PAN ROASTED GULF OF MAINE SALMON

Plus, your choice of salad and a side dish

* Tax and gratuity not included. Subject to availability on certain Sundays. No substitutions. Not available for private parties.

* May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition. (GF) Gluten Free option

LEMON BASIL VODKA COLLINS	9
Belvedere Vodka, Basil Infused, Muddled Lemons, Homemade Sour, Soda	
MARGARITA	9
Mastro Dobel Single Estate Tequila, Amaretto, Cucumber, Jalapeno, Cilantro, Homemade Sour	
MANHATTAN	10
Bulleit Bourbon Rye, Noilly Prat Sweet Vermouth, Brandied Cherry, Angostura Bitters	
WHISKY SMASH	9
George Dickel Whisky, Mint, Lemon Juice, Crushed Ice	
SAZERAC	12
Templeton Rye, Peychaud's Bitters, Herbsaint Rinse	
OLD FASHION	10
Evan Williams 1783 Small Batch Bourbon, Brandied Cherry, Angostura Bitters	
KENTUCKY MULE	9
Bulleit Bourbon, Ginger Beer, Lime Juice	
BLACK VANILLA	12
Maker's Mark "46" Bourbon, Essence of Vanilla, Black Walnut Bitters, Flamed Orange	
FRENCH 75	9
Bulldog Gin, St. Germain, Ayala Brut Majeur Champagne (<i>Served in a champagne flute</i>)	
BULLEIT SOUR	12
Bulleit, Lemon Juice, Simple Syrup, Egg whites with Red Wine Float	
SMOKED PINEAPPLE BREEZE	12
Ardbeg 10yr Old Scotch Whisky, Vanilla Syrup, Pineapple Juice, Charred Pineapple	
MAPLE HIGHLAND	14
Glenmorangie Lasanta, Spiced Maple Syrup	

DC PRIME CLASSIC	12
Belvedere Intense Vodka, Martini Dry Vermouth, A Whisper of Olive Juice, Roquefort Stuffed Olives	
SCOFFLAW	14
Bulleit Bourbon, Martini Dry Vermouth, Grenadine, Lemon Juice, Orange Bitters (<i>Served in a coupette glass</i>)	
IRISH TYME	12
Jameson Irish Whiskey, St. Germain, Thyme Infusion, Lemon Juice, Aromatic Bitters	
JACK "D" MINT	12
Jack Daniels, Chambord, Mint, Lemon Juice	
THE GINGERED POLITICIAN	12
Belvedere Vodka, Canton Ginger Liqueur, Cointreau, Pama Liqueur, Lime Juice	
ENGLISH GARDEN	14
Hendricks Botanical Gin, St. Germain, Cucumber, Lime Juice	
CLASSIC SIDECAR	12
Hennessy VS Cognac, Homemade Sour, Lemon Juice, Sugared Rim	
SIR HENRY MORGAN	12
Captain Morgan Private Stock, Homemade Sour, Lemon Juice	
WOODFORD SMOKE	14
Woodford Reserve, Smoked Mezcal, Spiced Maple, Lemon Juice	