



Open Tuesday through Thursday 5:30–10:00pm | Friday & Saturday 5:00–11:00pm | Sunday 5:00–10:00pm

BAR & LOUNGE Open Saturday & Sunday 4:30pm

SOUP & SALADS

New England Clam Chowder
Pancetta, Oyster Crackers

Caesar
Shaved Parmesan, Garlic Crouton, White Anchovy, Chives

Oak Seasonal
Baby Greens, Carrot, Cucumber, Tomato, Radish, Fennel, Apple, Candied Pistachio, Pistachio Vinaigrette

Iceberg Wedge
Heirloom Tomato, Applewood Smoked Bacon, Maytag Blue Cheese Dressing

APPETIZERS

Cross-Cut Shortribs
Kimchi Aioli, Shaved Vegetables

Maryland Crab Cake
Fennel + Watercress Salad, Whole Grain Mustard Aioli

Fried Calamari & Shrimp
Melted Tomatoes, Pepperoncini Peppers, Anchovy Bagna Cauda, Garlic Chips

Wood Fired Octopus
Salt Crusted Potatoes, Roasted Peppers, Romesco, Marcona Almonds

Roasted Burrata
Charred Tomatoes, Basil, Garlic Chips

Butcher's Cut Bacon
Maple + Pepper Glaze, Charred Radicchio, Apple-Coriander Vinaigrette

RAW BAR

GRAND TOWER
Alaskan King Crab, Maine Lobster, Shrimp Cocktail, East Coast Oysters
For Two or Four

King Crab 1/2 lb

Maine Lobster 1 lb

Shrimp Cocktail
Horseradish Cocktail Sauce

East Coast Oysters
Half Dozen, Cocktail Mignonette

Tuna Tartare
Avocado, Spicy Mayo, Mango

Beef Tartare
Parmesan Espuma, Capers, Toasted Quinoa

USDA PRIME, 45-DAY DRY AGED

We carefully age, hand cut, & wood grill our steaks.

Bone-In New York Strip 20oz

Bone-In Ribeye 22oz

Long-Bone Ribeye 55oz (for 2)

WOOD-FIRED SPECIALTIES

Filet Mignon 10oz

Duroc Pork Porterhouse
Honey-Glaze, Watercress + Apple

Veal Porterhouse
Black Garlic, House Made Steak Sauce

Free-Range Half Chicken
Potato, Ramp Chimichurri, Crispy Shallot

Ora King Salmon

Blackened, Bacon, Roasted Carrot, Spring Pea, Salsify, Beurre Blanc

Day Boat Scallops

Preserved Lemon, Parsley, Citrus Vinaigrette

Whole Branzino

Fines Herbes Salad

2 lb Maine Lobster

Drawn Butter

Seabass

Crispy Chorizo, Lemon-Chorizo Jus

Maine Lobster Pot

Shrimp, Clams, Mussels, Andouille Sausage, Corn, Spicy Seafood Broth

Seafood Pot

Shrimp, Clams, Mussels, Scallops, Fish, Corn, Seafood Broth

SIDES

Au Gratin Potatoes
Three-Cheese Blend, Chives

French Fries
Sea Salt + Vinegar, Malt Vinegar Aioli

Homestyle Mashed Potatoes
Chives, Vermont Butter

Crab Twice-Baked Potatoes
Tillamook Cheddar, Scallions

Lobster Mac + Cheese
Panko, Tarragon

Creamed Spinach
Parmesan, Gruyère

Grilled Asparagus
Truffle Vinaigrette

Broccoli Rabe

Preserved Lemon Gremolata, Crispy Pancetta

Roasted Wild Mushrooms

Sherry, Pistou

French Green Beans

Brown Butter, Marcona Almonds, Black Garlic, Parsley

RAISE THE STEAKS

SAUCES

Chimichurri

Béarnaise

House Made Steak Sauce

Red Wine Demi

ADDITIONS

Lobster

Alaskan King Crab

Blue Crab Oscar

Butcher's Cut Bacon

Maytag Blue Cheese