



APPETIZERS AND SOUPS

Lobster Bisque · \$11
Beef Barley Soup · \$8
Lobster Cocktail
Mango mint, sweet chili mayonnaise · Mkt
Hot Smoked Salmon
Lentil chili with jalapeño peppers, tortilla crisps · \$14
Oysters Rockefeller
Creamy spinach, bacon, parmigiano reggiano · \$15
Grilled Oysters
Lemon butter and chives · \$17
Pan-Fried Oysters
Spinach and andouille sausage · \$14
Chilled Blue Point Oysters
Yuzu mignonette, cocktail sauce · \$16
Steamed Mussels · \$12
Crab & Avocado Wontons · \$15

Salmon Tartar
Sesame vinaigrette · \$12
Lobster Corn Cake · \$15
Jumbo Lump Crab Cocktail · \$16
Grilled Shrimp Cocktail · Mkt
Clams Casino · \$13
Beef Carpaccio
Frisee with lime dressing, extra virgin olive oil, parmigiano reggiano, black pepper · \$12
Seafood Risotto
Roasted winter squash, parmesan tuile · \$14
Chilled Seafood Tower for Two
Assorted Atlantic seafood selections · Mkt
Roasted Quail & Wild Mushrooms
Baby greens, goat cheese · \$14
Crab & Shrimp Bruschetta · \$11

SALADS

The Grille Salad
Grilled romaine hearts, dried cranberries, maytag blue cheese, spiced pecans, raspberry vinaigrette · \$11
Mixed Greens
Assorted baby lettuce, cucumber, carrot, red onion, grape tomatoes, vinaigrette · \$8
Heirloom Tomato Salad
Buffalo mozzarella, baby greens, prosciutto, balsamic reduction · \$11
Kurtz
Bibb lettuce, roquefort cheese, chopped egg, house smoked chicken breast, tomato, cucumber, pumpkin seeds, vinaigrette · \$11

Caesar
Ciabatta croutons, asiago, roasted garlic dressing · \$9
The Oregon
Belgian endive, watercress, button mushrooms, granny smith apple, hearts of palm, vinaigrette · \$10
BLT Salad
Romaine, applewood smoked bacon, heirloom tomatoes, maytag blue cheese · \$11
Baby Spinach
Sunflower seeds, aged gouda, bacon, maple dressing · \$10

Seafood Cobb
Romaine, shrimp, crab meat, avocado, egg, swiss cheese, tomato, roquefort dressing · Mkt
The Crab Wedge
Jumbo lump crab, apple wood bacon, tomato, maytag blue cheese · \$18
Butler Steak Salad
Bibb Lettuce, valdeon blue cheese, tomatoes, pecans, black peppercorn vinaigrette · \$22
With ~ Grilled Chicken Breast · \$5 **Grilled Salmon** · \$6 **Grilled Shrimp** · Mkt **Blackened Tuna** · \$7 **Grilled Sliced Steak** · \$10

SANDWICHES

Creole Peacemaker
Fried oysters on a toasted baguette with tartar sauce, cheddar cheese and bacon · \$11
Blackened Tuna BLT
Applewood smoked bacon, lettuce, tomato, toasted white bread with mayonnaise · \$12.50
Open Face Reuben
Thousand island dressing on the side · \$11
Hot Corned Beef on Rye · \$9
The Polo Club
Sliced grilled chicken, applewood bacon, lettuce, tomato, mayonnaise on a brioche roll · \$12
Crunchy Mahi Wrap
Lettuce tomato, chipotle ranch, House made old bay potato chips · \$13
Shrimp Salad Sandwich
Large gulf shrimp · \$13
New England Style Lobster Roll · Mkt
Flatbread Margarita
Tomato, basil, mozzarella cheese, caesar salad · \$12

The Lobster Club
Brioche roll, truffle mayonnaise, applewood smoked bacon · \$22
Lobster Tacos
Roasted vegetables, lime dressing, avocado sauce · \$18
Crispy Shrimp Tacos
Mango chutney, lettuce, lime dressing, orange jalapeño sauce · \$15
Grilled Portobello and Cheese
Rustic white bread with boursin cheese, provolone, roasted tomato served with mesclun greens · \$9
Grilled Roquefort Filet
With blue cheese and grilled onion, on a brioche roll · \$14
Chipotle Lime Chicken Sandwich
Bacon, jack cheese, avocado, sweet potato fries · \$14
The Prime Grille Burger
Choice of cheese, lettuce, tomato, red onion · \$12
Gourmet Butcher Burger
Ground prime with shallot, thyme, bacon, valdeon blue, mushrooms, prepared medium well · \$16

ENTREES

Warm Lobster Salad
Julienne vegetables, watercress, truffled brioche, buttery lemon vinaigrette · \$22
Sauteed Mahi Mahi
Winter greens, bacon, shallot, red pepper butter · \$24
Pan-Fried Rainbow Trout
Diced potato, artichoke hearts, mushrooms, capers, lemon and butter · \$18
Shrimp & Chicken Salad Platter
Heirloom tomatoes, deviled eggs · \$16
Jumbo Lump Crab Cake
Tartar sauce and fruit salsa · \$18
Chicken Madrileña
Egg dipped, sautéed with garlic, parsley, parmesan. Served with orzo and smoked tomato butter · \$17
Grilled Organic Chicken
Garlic mashed potatoes, broccoli, pan gravy · \$14
Crab & Avocado Louis
Jumbo lump crab, diced avocado, olive-chili mayonnaise, red & blue corn tortilla chips · \$18

Grilled Sliced Steak
8 oz. served with garlic toast, demi-glace, julienne fries · \$22
Grilled Tenderloin
6 oz with crispy onions and broccoli florets · \$26
Dry Aged Prime Sirloin Strip Steak
Crispy onions and broccoli florets · Mkt
Chicken and Shrimp Curry
Spicy cream sauce on mushroom cous-cous · \$16
Grilled Jail Island Salmon
Baby Greens, spicy fruit salsa, tortilla chips · \$18
Grilled Veal Medallions
Angel hair pasta, asparagus, red peppers, creamy boursin sauce · \$16
Sautéed Prosciutto Wrapped Shrimp
Linguini, marinara sauce, broccoli · \$22
Jumbo Lump Crab Gratin
Creamy mixture of crab and gruyere chese, brioche toast points · \$18

SIDE DISHES

Garlic Mashed Potatoes · \$7 Julienne Fries · \$6 Parmesan Fries · \$8 Asparagus · \$8 Mushrooms · \$6
Green Beans · \$7 Broccoli · \$7 Creamed Spinach · \$7 Ratatouille · \$7 Crispy Onions · \$5
Sweet Potato Fries · \$7 Brussel Sprouts, bacon, parmigiano · \$9 Black Truffle Macaroni & Cheese · \$10