RAW BAR

Shellfish Cocktails

Shrimp-Tomatillo 17
Crab-Coconut 18
Lobster-Avocado 19

Tasting of All Three 25

***Shellfish Platters**

The Selection
75

The Deluxe
120

Served with Stone Ground Mustard Mayonnaise,
Smoked Chile Cocktail Sauce, Habanero Hot Sauce

***Oysters & Shellfish**

1/2 dozen Oysters 18
1/2 dozen Clams 14
1/2 chilled Lobster 21

*Oyster-Lobster Shooters 17

APPETIZERS

Native American Taco, BBQ Duck,
Cranberry Red Chile 14

Crispy Connecticut Oysters, Creme
Fraiche Chowder, Bacon Relish 19

Pumpkin Soup, Toasted Pumpkin Seeds,
Cranberry-Maple Creme Fraiche 12

Vidalia Onion Soup, Parker House Crouton,
Blistered Vermont Cheddar Cheese 11

Grilled Pizza, Double Smoked Bacon,
Caramelized Onions, Toasted Garlic 16

Asparagus Chopped Salad,
Vermont Cheddar, Meyer Lemon Vinaigrette 14

*Spicy Tuna Tartar with Classic Garnishes 16

*Boston Lettuce, Bacon, Poached Egg,
Buttermilk Blue Cheese Dressing 12

Red Pepper Crab Cake, Red Cabbage Slaw,
Green Onion Vinaigrette 19

Gala Apple Salad, Walnuts,
Maytag Blue Cheese, Pomegranates 14

Gulf Shrimp & Grits, Bacon, Green Onions, Garlic 15

Kentucky Ham, Black Mission Figs, Pecan Salad,
Ricotta, Molasses-Mustard Dressing 15

SIDE DISHES

Fries Americain,
Smoked Red Pepper Mayonnaise

Brussels Sprouts, Hazelnuts, Pomegranates

Asparagus, Green Peppercorn Vinaigrette

Sweet Potato Gratin

Griddled Mushroom & Onions

Cauliflower & Goat Cheese Gratin

Creamed Kale, Crispy Shallots

California Flat Leaf Spinach

Brooklyn Hash Browns

9

HOT POTATO CHIPS

Blue Cheese Sauce
9

ENTREES

Country Style Ribs, Bourbon Barbecue Sauce,
Tomato Corn Bread 30

Buttermilk Fried Chicken, Honey, Pink
Peppercorns, Lime, Black Pepper Biscuits 30

Fulton Fish Market Cioppino, Sour Dough Toast 34

Mussels & Fries Americain, Green Chile Broth 24

Duck, Dirty Wild Rice, Pecans, Bourbon 31

Porterhouse Lamb Chops, Mustard Barbecue
Sauce, Corn & Collard Greens Tart 34

Rack of Pork, Double Apple Butter, Fresh Cider,
Sour Mash, Brussels Sprouts 30

Smoked Chicken, Hatch Green Chile
Spoonbread, Black Pepper Vinegar Sauce 28

Red Snapper, Florida Style 32

Skate, Smoked Chile Butter, Capers,
Tarragon, Crispy Hominy 29

*Grilled Venison Strip Loin,
Concord Grapes, Red Cabbage Bread Pudding 34

THE STEAKS

***Spice Rubbed Steaks**

Rib-Eye 39

New York Strip 39

Hanger 31

Filet Mignon 39

Served with Bar Americain Steak Sauce

18% gratuity included for parties of 8 or more
Private Dining Available for parties of 10 – 400

*This item may be served raw, undercooked or cooked to order
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food bourne illness