

raw bar

OYSTERS (6) mignonette, cocktail sauce KUMAMOTO Washington 22 BARREN ISLAND Maryland 20 OLD SALT Virginia 18	THE CLOCK TOWER mignonette, cocktail sauce 1lb Lobster 8 Oysters 4 Clams 4 Shrimp Lump Crab Cocktail 120	COCKTAILS SHRIMP cocktail sauce 6 per piece LOBSTER 1lb lobster, ginger aioli 28 LUMP CRAB old bay aioli 20 WHITE STURGEON CAVIAR classic garnishes, toast 12g / 35
<hr/> DRESSED LOCAL OYSTERS (5) topped with Virginia ham, sea urchin, pineapple mignonette. 25		

starters

OCTOPUS, GRILLED & TIRADITO STYLE avocado and mint.	18
SIMPLE KALE SALAD dried cranberries, walnuts, cucumber, mustard dressing	16
PASTRAMI SALMON CARPACCIO arugula, red onion, mustard oil	16
TUNA TARTARE avocado, soy-lime dressing.	22
HAMACHI CRUDO & BABY GREENS orange, black sesame puree, truffle vinaigrette, crispy rice.	20
"CLOTHESLINE" CANDIED BACON maple, black pepper, pickles	14
STEAK TARTARE WITH FOIE GRAS fried grapes, almond crisps.	21
BURRATA SALAD prosciutto, pomegranate, pumpkin seeds, pickled butternut squash	18
CORN & CORNED BEEF SOUP brussels sprouts, pumpernickel croutons	14

large salads & sandwiches

LOBSTER COBB SALAD pancetta, tomato, egg, avocado, cheddar.	25
CAESAR WITH CRAB CAKE CROUTONS lemon, parmesan	19
SURF & TURF SALAD steak and potato, shrimp and tomato, blue cheese	28
SPICE CRUSTED TUNA chopped vegetable salad, oregano-mustard vinaigrette	34
GRILLED CHICKEN BLT romaine wedge, goat cheese, crisp bacon, broccoli rabe.	22
SHAVED STEAK POPOVER dry-aged beef, prosciutto, NOLA olive mix, goatessa cheese	24
P.O. DRY AGED BURGER smoked cheddar, steakhouse mayo, french fries.	25
CRAB CAKE CLUB Virginia ham, parmesan crisp, petite salad, tomato, olives.	26

mains

SKUNA BAY SALMON artichokes and chips, vegetable vinaigrette	32
LOBSTER SCRAMBLE "OSTRICH STYLE" cream fraiche, caviar, french fries	27
DOVER SOLE soy brown butter with capers.	61
STEAK FRITES maitre d' hotel butter.	30
SOUTHERN FRIED CHICKEN hot lime honey, cucumber salad.	24

steak cuts

DRY AGED	NEW YORK STRIP STEAK / 16oz / 30 days.	54
	COWBOY RIB EYE / Prime / 22oz / 30 Days.	57
SALT AGED	KANSAS CITY / Prime / Bone-In Strip Steak / 20oz / 45 Days	59
	PORTERHOUSE FOR TWO / Prime / 36oz / 45 Days	110
	TOMAHAWK & RED COAT PRAWNS FOR TWO / Prime / 32oz / 45 Days.	120
WET AGED	FILET MIGNON / 10oz	52
	BONE-IN FILET MIGNON / 14oz	64
	THE BUTCHER'S - BUTTER STEAK / Prime / Rib Cap / 10oz	52

DOUBLE DOWN

BLUE CRAB FONDUE 15 ~ TRUFFLED FRIED EGG 12 ~ GARLICKY RED COAT PRAWNS 18

sides

MUSHROOMS & SHALLOTS 12 ~ SAUTEED KALE pine nuts and parmesan 12 ~ CREAMED SPINACH 12
 FRENCH FRIES 12 ~ HIPSTER FRIES parmesan, shishitos, beef jerky 16 ~ BRUSSELS SPROUTS bacon & honey 12
 SPINACH & VEGETABLE CHOP SUEY 12 ~ COUCH POTATOES rosemary, onions, olive oil 12



BLT **PRIME**
BY DAVID BURKE