

APPETIZERS

French Onion Soup 11

Spanish, shallot & vidalia
caramelized onions, crouton, Provolone,
Gruyere & Parmesan

Fraternal Twin Cakes 22

local lobster & lump crab cakes, watercress,
roasted corn relish, remoulade sauce

Calamari 16

flash fried, sweet chili & marinara dipping sauce,
grilled lemon

Kettle Black Clams & Lager 16

local little necks, roasted tomatoes,
caramelized garlic, fresh herbs,
Blue Point Toasted Lager

Bone Marrow Toast 14

roasted marrow bones, EVOO, watercress, lemon
vinaigrette, crostini, micro greens

Beef Carpaccio 18

seared tenderloin, lemon vinaigrette,
watercress, shaved parmesan, pink Himalayan salt,
red onion

GREENS

Heirloom Tomatoes & Burrata 15

tri color heirloom tomatoes, prosciutto de Parma,
fresh basil, balsamic reduction,
pink Himalayan salt

Caesar Rustica 13

grilled romaine hearts, toasted baguette, garlic
spread, melted parmesan

Crab & Lobster Cobb 25

blue cheese crumble, red onions, hard boiled egg,
avocado, bacon lardons, scallions, house dressing

Wedge 13

fried egg, jalapeno bacon, cherry tomato, smoky
bourbon blue cheese dressing, onion straws, bal-
samic reduction

Flat Iron Steak 15 Chicken 8

Salmon 13 Shrimp 14

SIDES-\$8

Glazed Baby Carrots

Creamed Spinach

Roast Corn & Shiitake Mushroom Succotash

Roasted Garlic Mashed Potato Pie

Sweet Potato Brule

"The Club" Mac & Cheese

Polenta Fries

SEAFOOD ON THE ROCKS

Blue Point Oyster 1/2 Shell 15

Clams 1/2 Shell 14

Jumbo Shrimp Cocktail 18

Snow Crab Cluster 18

Jumbo Lump Crab 12

Cocktail (2oz)

Grilled & Chilled (4oz) 21

Lobster Tail

SEAFOOD TOWER 75

(4) Oysters, (6) Clams,

(4) Colossal Shrimp, (1) Snow
Crab Cluster, (1) Grilled & Chilled
Lobster Tail

BURGER BAR*

Our Burgers are made with fresh Ground
Chuck, Short Rib and Brisket and served
with lettuce, tomato onion*

16

Your choice of three options, each

Additional option \$1 Each

Your Choice of: fried egg,

caramelized onion Jam, onion ring,
fried pickles

Bacon: jalapeno, apple smoked, hickory

Cheese: sharp cheddar, mozzarella, Swiss,
crumbled blue cheese, American

Sauce: club signature steak sauce, mayo,
honey mustard, BBQ,
brown gravy, Thai aioli

PUB FARE

Lobster & Shrimp Roll 24

butter poached lobster & shrimp, aioli, red
onion butter toasted roll, fries

French Dip 16

club roll, boursin, Provolone, au jus,
horseradish aioli, fries

A Cut Above* 38

16oz NY Shell

Filet Mignon* 41

8oz Center Cut Filet

Chef de Cuisine-Morgan Ritchie

**This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk
of food borne illness especially if you have certain medical conditions*

Before placing your order please inform your server if a person in your party has a food allergy