



Starters

STEAK TARTARE	<i>Capers, Microgreens, Horseradish, Cream Fraiche, Crostinis 49</i>
RHODE ISLAND CALAMARI	<i>Flash Fried, Peppadews, Lemon Aioli, Romesco Sauce 26</i>
FRIED OYSTERS	<i>Creamed Spinach, Citrus Aioli, Tabasco 25</i>
OYSTER ROCKEFELLER	<i>Half Oyster Shell Butter Sause, Parsley and Green Herb. Bread Crumbs 38</i>
CRAB CAKES	<i>Signature Pan Seared Crab Cakes, Coleslaw, Dijon Aioli 38</i>
CLASSIC SHRIMP COCKTAIL	<i>Jumbo Shrimp, Cocktail Sauce, Horseradish, Lemon 28</i>
WILD MUSHROOM RAVIOLI	<i>Spicy Marinara, Sauteed Farm Vegetables, Fried Basil 24</i>

From *the* Raw Bar

OYSTERS ON THE 1/2 SHELL	<i>1/2 Dozen, Mignonette, Cocktail, Lemon, Horseradish 50</i>
PARADISE CEVICHE	<i>Fresh Local Catch, Cilantro, Lime, Aji Limo, Corn 19</i>
GRILLED OCOPUS SALAD	<i>Aji Panca, Crushed Cumcumber, Olive Mayo 28</i>
SEAFOOD TOWER	<i>Oysters, Clams, Stone Crab, Shrimp, Ceviche, Lobster 180</i>

Soup and Salads

FRENCH ONION SOUP	<i>Caramelized Onions, Croutons, Gruyère 17</i>
LOBSTER BISQUE	<i>Fresh Lobster, Herbs, Crème Fraîche 21</i>
LITTLE GEM WEDGE	<i>Little Gem Lettuce, Danish Bleu, Grape Tomatoes, Bacon, Quail Eggs 22</i>
CAESAR SALAD	<i>Romaine Hearts, Aged Parmesan, Sourdough Croutons 18</i>
PANZANELLA SALAD	<i>Avocado, Goat Cheese, Tomatoes, Red Onions, Greens, Sourdough Croutons, Basil Vinaigrette 20</i>

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness*



Steaks *and* Chops

PRIME BONE-IN RIBEYE 22 oz 100

CENTER CUT FILET 8 oz 65

PRIME BONE-IN FILET 12-14 oz 98

COLORADO LAMB CHOPS 16 oz 82

PRIME NY STRIP 14 oz 96

TOMAHAWK 32 oz 200

Enhancements

LOBSTER TAIL 45 **OSCAR STYLE** 16

AU POIVRE 3 **BÉARNAISE** 3 **CITRUS BEURRE BLANC** 3

Chef's Special

PAN ROASTED CHICKEN

Yukon Gold Mashed Potatoes, Grilled Asparagus, Au Jus 40

THAI CURRY SCALLOPS

Lemongrass, Bok Choy, Garlic Confit, Jasmine Rice 68

FISH OF THE DAY

Pan Seared, Wild Mushrooms, Miso Ginger Black Garlic Shoyu Broth 46

JWB SURF & TURF

8 oz Filet, Broiled Lobster Tail, Fingerling Potatoes 118*

TWIN LOBSTER TAILS

Buttered Bahamian Lobster Tails 110

LOBSTER STUFFED RAVIOLI

Cajun Cream Sauce, Cherry Tomatoes, Broccoli, Parmesan 65

GRILLED 8 oz VEAL CHOP

Yukon Gold Mashed Potatoes, Grilled Asparagus, Au Jus 95

Table Sides

LOADED BAKED POTATO 16

WILD MUSHROOMS 14

MAC N' CHEESE 12

CLASSIC CREAMED SPINACH 13

BRUSSELS SPROUTS 13

GRILLED ASPARAGUS 13

YUKON GOLD MASHED POTATOES 12