ASSORTED APPETIZERS

OYSTERS, on the half shell 24
Smoked SALMON, mustard vinaigrette 26
A Selection of CONTINENTAL HAM 29
TUNA Ravigote 27
STEAK and ANCHOVY TARTARE 33
CRAYFISH SAUSAGE sauce Creole 44
SHRIMP COCKTAIL a variety of house sauces 28
CRUDITÉS the season's bounty 25

SOUPS & SALADS

Caviar Vichyssoise MP • Blue Crab Gumbo 29
ENDIVE & APPLE 24 AVOCADO CRAB LOUIS 35
LOBSTER SALAD MP CHOPPED 25 add Paillard 36

LUNCH SPECIALTIES

Cold POACHED SALMON 41 OMELETTE Du Jour 27
PASTA STROGANOFF 32 CLUB SANDWICH 27 CHEESEBURGER 33

ENTREES

Whole Grilled CHICKEN 43 Cajun SNAPPER Coleslaw, Chowchow 47
FILET MIGNON Florentine 64 BRANZINO Steamed or Grilled 47
VEAL SCHNITZEL Smothered onions 68 DOVER SOLE Meunière MP

All meat and fish are available simply grilled. Please inquire with additional special requests.

PRIME AGED STEAKS

Please inquire with your Captain about our additional cuts of American beef

NEW YORK STRIP 74 PORTERHOUSE, RIBEYE Priced by weight

POTATOES, RICE & VEGETABLES 16

Cottage Fries • Whipped Potatoes • Rice Pilaf
Steamed Spinach • Dressed Tomatoes

Lunch Served from 11:45 A.M. to 2 P.M.