

OYSTERS, CLAMS, ETC.

Our finest raw selections

MONTAUK PEARL OYSTERS *on the half shell* 30

LITTLENECK CLAMS *Tabasco relish* 23

HOUSE CURED SALMON 26

CHILLED LANGOUSTINES MP

CAVIAR *Baeri Royal or Ossetra Gold* 50g/125g MP

A selection of CONTINENTAL HAM 18/25

VEGETABLE CRUDITÉS: *season's bounty* 27

ASSORTED APPETIZERS

Hot & Cold Selections

TUNA Ravigote 27

STEAK *and* ANCHOVY TARTARE 39

WILD MUSHROOM OMELETTE *prepared tableside* 38

THE SEAGRAM CRAB CAKE 49

CRAYFISH SAUSAGE *sauce Creole* 44

SCALLOP *snail fricassée* 32

PASTA *a la* PRESSE 34

SOUP

Caviar Vichyssoise MP

• *Consommé Celestine* 30 •

Blue Crab Gumbo 29

SALAD

HOUSE CHOPPED 25 • AVOCADO CRAB LOUIS 39 • ENDIVE & APPLE 24

Ideal Accommodations for Banquets and Private Dinners

Served from 5 P.M. to 11 P.M.

Try our Classic Cocktails

SEAFOOD

Grilled SALMON *vidalia* 46

Cajun SNAPPER *coleslaw, chowchow* 47

Minted BLACK BASS 45

LOBSTER *à la Newberg* MP

DOVER SOLE MP

Grilled Riviera • *Horseradish Meunière* • *Neptune's Crown*

CHOPS & BIRDS

Honey Mustard DUCKLING 53

WHOLE SPRING CHICKEN 45

Larded SQUAB *whole grilled, preserved orange* 58

GUINEA HEN CLAIBORNE *Madeira, black truffle, endive* 69

AMISH HAM STEAK *pickled pineapple* 45

TRIPLE LAMB CHOPS *curried flavors, mint jelly* MP

Stuffed VEAL LOIN 84

PRIME AGED STEAKS

FILET MIGNON 78

Peppered • *Florentine* • *Peconic (+25)*

NEW YORK STRIP 21 oz 90

RIBEYE 14 oz 85

==== for two ====

PORTERHOUSE 40 oz 225

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

TROLLEY SERVICE



ASPARAGUS

17

Grilled
Steamed *Maltaise*
Jack's Pie
Dressed

POTATOES

17

Cottage Fries
Hashbrown O'Brien
Whipped
Dilled

GRAINS & RICE

17

Carolina Pilaf
Nuttled Wild Rice
Mushroom Barley *Forester*
Grits *with* Gravy