

Lunch at

THE GRILL

ASSORTED APPETIZERS

OYSTERS *on the half shell* 30

Smoked SALMON *mustard vinaigrette* 26

A Selection of CONTINENTAL HAM MP

TUNA *Ravigote* 27

STEAK *and* ANCHOVY TARTARE 39

CRAYFISH SAUSAGE *sauce Creole* 44

SHRIMP COCKTAIL

a variety of house sauces 28



CRUDITÉS *the season's bounty* 27



THE SEAGRAM
CRAB CAKE 49

SOUPS & SALADS

Chilled Pea Soup 19 • *Blue Crab Gumbo* 29

SPRING ASPARAGUS SALAD 24 AVOCADO CRAB LOUIS 39

HOUSE CHOPPED 25 *add Paillard* 36

LUNCH SPECIALTIES

Cold POACHED SALMON 41 OMELETTE *De Saison* 27

PASTA *Primavera* 32 CLUB SANDWICH 27 CHEESEBURGER 33

ENTREES

Whole grilled YOUNG CHICKEN *ramps* 45

Cajun SNAPPER *coleslaw, chowchow* 47

FILET MIGNON *Florentine* 78

BRANZINO *steamed or grilled* 47

VEAL TENDERLOIN *spring morels & green garlic* 84

DOVER SOLE *horseradish 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 90

PORTERHOUSE, RIBEYE *Priced by weight*

POTATOES, RICE & VEGETABLES 17

Cottage Fries • Whipped Potatoes • Rice Pilaf

Grilled Asparagus • Dressed Tomatoes

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