

## OYSTERS, CLAMS, ETC.

*Our finest raw selections*

MONTAUK PEARL OYSTERS <i>on the half shell</i>	30
LITTLENECK CLAMS <i>Tabasco relish</i>	23
HOUSE CURED SALMON	26
CAVIAR <i>Baeri Royal or Ossetra Gold</i>	50g/125g MP
PICKLED SARDINES <i>soused onions</i>	28
<i>A selection of</i> CONTINENTAL HAM	18/25
VEGETABLE CRUDITÉS: <i>season's bounty</i>	27

## ASSORTED APPETIZERS

*Hot & Cold Selections*

TUNA <i>Ravigote</i>	27
STEAK <i>and</i> ANCHOVY TARTARE	39
WILD MUSHROOM OMELETTE <i>prepared tableside</i>	38
THE SEAGRAM CRAB CAKE	49
CRAYFISH SAUSAGE <i>sauce Creole</i>	44
SCALLOP <i>snail fricassée</i>	32
PASTA <i>a la PRESSE</i>	34

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## SOUP

*Caviar Vichyssoise* MP      •      *Corn Chowder* 25      •      *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

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### DOVER SOLE MP

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

## CHOPS & BIRDS

*Honey Mustard* DUCKLING 53

*Whole grilled* YOUNG 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 *summer corn, chanterelles* 80

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## 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