

OYSTERS, CLAMS, ETC.

Our finest raw selections

MONTAUK PEARL OYSTERS *on the half shell* 30

LITTLENECK CLAMS *Tabasco relish* 23

HOUSE CURED SALMON 26

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

PICKLED SARDINES *soused onions* 28

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 • *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, chorowchorw* 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

LEMON PEPPER 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

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



VEGETABLES

17

Eggplant Casserole
Grilled Pole Beans
Jack's Pie
Dressed Tomatoes

POTATOES

17

Cottage Fries
Hashbrown O'Brien
Whipped
Dilled

GRAINS & RICE

17

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