

## 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, chorwochor* 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