

## ASSORTED APPETIZERS

OYSTERS *on the half shell* 30

*Smoked* SALMON *mustard vinaigrette* 28

*A Selection of* CONTINENTAL HAM MP

TUNA *Ravigote* 35

STEAK *and* ANCHOVY TARTARE 41

CRAYFISH SAUSAGE *sauce Creole* 46

SHRIMP COCKTAIL

*a variety of house sauces* 31



CRUDITÉS *the season's bounty* 27



THE SEAGRAM  
CRAB CAKE 51

## SOUPS & SALADS

*Pumpkin Soup* 24 • *Blue Crab Gumbo* 31

ENDIVE & APPLE 27 AVOCADO CRAB LOUIS 41

HOUSE CHOPPED 27 *add Paillard* 38

## LUNCH SPECIALTIES

*Cold* POACHED SALMON 43 OMELETTE *De Saison* 29

PASTA *Stroganoff* 32 CLUB SANDWICH 29 CHEESEBURGER 35

## ENTREES

*Whole grilled* YOUNG CHICKEN 45

*Cajun* SNAPPER *coleslaw, chowchow* 49

FILET MIGNON *Florentine* 82

BRANZINO *steamed or grilled* 49

VEAL SCHNITZEL *smothered onions* 68

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 98

PORTERHOUSE, RIBEYE *Priced by weight*

## POTATOES, RICE & VEGETABLES 18

Cottage Fries • Whipped Potatoes • Rice Pilaf

*Sautéed* Spinach • *Dressed* Tomatoes

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