

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

Pepperpot Consommé 24 • *Blue Crab Gumbo* 31

SPRING ASPARAGUS SALAD 27 AVOCADO CRAB LOUIS 41

HOUSE CHOPPED 27 *add Paillard* 38

LUNCH SPECIALTIES

Cold POACHED SALMON 43 OMELETTE *De Saison* 29

PASTA *Primavera* 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 LOIN 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 98

PORTERHOUSE, RIBEYE *Priced by weight*

POTATOES, RICE & VEGETABLES 18

Cottage Fries • Whipped Potatoes • Rice Pilaf

Grilled Asparagus • Dressed Tomatoes

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