

OYSTERS, CLAMS, ETC.

Our finest raw selections

MONTAUK PEARL OYSTERS *on the half shell* 30

LITTLENECK CLAMS *Tabasco relish* 23

SARDINES *soused onions* 23

HOUSE CURED SALMON 28

CAVIAR *Ossetra Gold* 50g/125g MP

A selection of CONTINENTAL HAM MP

VEGETABLE CRUDITÉS: *season's bounty* 27

ASSORTED APPETIZERS

Hot & Cold Selections

TUNA Ravigote 35

STEAK *and* ANCHOVY TARTARE 41

WILD MUSHROOM OMELETTE *prepared tableside* 41

THE SEAGRAM CRAB CAKE 51

CRAYFISH SAUSAGE *sauce Creole* 46

SCALLOP *snail fricassée* 32

PASTA *a la PRESSE* 36

SOUP

Caviar Vichyssoise MP • *Corn Chowder* 25 • *Blue Crab Gumbo* 31

SALAD

HOUSE CHOPPED 27 • AVOCADO CRAB LOUIS 41 • ENDIVE & APPLE 27

Ideal Accommodations for Banquets and Private Dinners

Served from 5 P.M. to 11 P.M.

Try our Classic Cocktails

SEAFOOD

Grilled SALMON *vidalia* 49

Cajun SNAPPER *coleslaw, chowchow* 49

Minted BLACK BASS 47

LOBSTER *à la Newberg* MP

DOVER SOLE MP

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

CHOPS & BIRDS

Honey Mustard DUCKLING 56

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* 84

PRIME AGED STEAKS

FILET MIGNON 82

Peppered • *Florentine* • *Peconic (+25)*

NEW YORK STRIP 21 oz 98

RIBEYE 14 oz 88

— *for two* —

PORTERHOUSE 40 oz 250

Please inquire with your Captain about our additional cuts of American beef

TROLLEY SERVICE



VEGETABLES
18

Dressed Tomatoes
Eggplant *Casserole*
Summer Squash *Pie*
young grilled Corn

POTATOES
18

Cottage Fries
Hashbrown O'Brien
Whipped
Dilled

GRAINS & RICE
18

Carolina Pilaf
Nuttled Wild Rice
Grits *with* Gravy
Mushroom Barley