

OYSTERS, CLAMS, ETC.

Our finest raw selections

MONTAUK PEARL OYSTERS *on the half shell* 30

LITTLENECK CLAMS *Tabasco relish* 23

HOUSE CURED SALMON 28

SARDINES *soused onions* 23

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

•

Pumpkin 24

•

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

Whole grilled YOUNG 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

VENISON CUMBERLAND *walnuts and huckleberries* 59

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



MUSHROOMS

18

Grilled
Hunter's Style
with Bourbon and Barley
Creamed

POTATOES

18

Cottage Fries
Hashbrown O'Brien
Whipped
Dilled

GRAINS & RICE

18

Carolina Pilaf
Nuttled Wild Rice
Grits *with* Gravy
Spatzle