

OYSTERS, CLAMS, ETC.

Our finest raw selections

MONTAUK PEARL OYSTERS *on the half shell* 30

LITTLENECK CLAMS *Tabasco relish* 23

SARDINES *soused onions* 25

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* 29 • *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

VEAL TENDERLOIN *summer corn, chanterelles* 80

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 285

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

TROLLEY SERVICE



VEGETABLES

18

Dressed Tomatoes

Summer Casserole

Grilled Pole Beans

Creamed Corn *with* Bacon

POTATOES

18

Cottage Fries

Hashbrown O'Brien

Whipped

Dilled

GRAINS & RICE

18

Carolina Pilaf

Nuttled Wild Rice

Grits *with* Gravy

Mushroom Barley