

Starters

- Crispy Thai Syle Calamari**
 Scallions~Cilantro~Peanuts~Sweet Red Chile
 \$11
- P.E.I Mussels
 White Wine Garlic or Fra Diavolo
 \$12
- Maryland Style Jumbo Lump Crab Cake
 Corn Salsa~Roasted Red Pepper Aioli
 \$14
- Tuna and Crab Tataki*
 Crushed Avocado ~ Hashed Crab ~ Seared Rare Tuna ~
 Tempura Crunch ~ Yuzu Soy
 \$15
- Chilled Shrimp Cocktail
 Tiger Prawns ~ Black Pepper Cocktail ~ Horseradish Cream
 \$15
- Baked Clams
 Casino Crumbs~Lemon Chardonnay Sauce
 \$10
- Oysters on the Half Shell
 Cocktail Sauce~Horseradish Cream
 6 for \$10 or 12 for \$18
- Oysters Rockefeller
 Baked Blue Point Oysters~Spinach~Bacon~Asiago Cheese~
 Beurre Blanc
 \$15
- Pork Wontons
 Bourbon Molasses Drizzle~Caramelized Peach Salad
 \$10
- Old Fashioned Sliders*
 Twin Angus Burgers~Potato Buns~American Cheese
 Grilled Onions~Tomatoes~Secret Sauce
 \$13

Soups & Salads

- Crock of Onion Soup
 Sweet Onions ~ Buttery Croutons ~ Gruyere Cheese
 \$8
- Maine Lobster Bisque
 \$9
- Iceberg Wedge
 Crisp Bacon ~ Campari Tomatoes ~ Chopped Egg ~
 Bleu Cheese ~ Buttermilk Vinaigrette ~ Garlic Croutons
 \$12
- Caesar Spears
 Romaine Lettuce ~ Croutons ~ Aged Parmesan Cheese ~
 Creamy Caesar Dressing
 \$10
- B&B's Chopped "Greek" Salad**
 Greens ~ Toasted Almonds ~ Tomatoes ~ Olives ~ Feta ~
 Red Onion ~ Cucumber ~ Roasted Pepper ~
 Home Made Spanikopita ~ Creamy Vinaigrette
 \$12
- Shaved Apple Salad
 Mesclun Greens~Tomatoes~Toasted Almonds~
 Crumbled Bleu Cheese~Champagne Vinaigrette
 \$12
- Crispy Artichoke & Arugula Salad
 Shaved Fennel~Mediterranean Olives~Tomato Confit~
 Olive Vinaigrette
 \$12

For The Table

- BLACK ANGUS BEEF & GORGONZOLA FONDUE*
 Caramelized Onion Focaccia ~ Filet Tips ~ Ribeye ~
 Warm Cheese Fondue
 For Two \$20 ~ For Four \$38 ~ For Six \$56
- MARGHERITA PIZZA**
 Fresh Tomato~Mozzarella~Pesto Oil
 \$11
- ASPARAGUS FLAT BREAD**
 Caramelized Shallots~Fresh Mozzarella~Gouda
 Asparagus Salad~Hazelnuts
 \$13

A La Carte

- | | |
|-----------------------------------|---|
| 30 Day Dry Aged Beef | |
| 20oz BONELESS NY STRIP.....\$34 | Compound Butter
Choice of
Garlic, Herb, or
Bleu Cheese |
| 18oz BONE IN NY STRIP.....\$42 | |
| 26oz BONE IN RIBEYE\$48 | |
| 40oz PORTERHOUSE FOR "2".....\$76 | |

Mac & Cheese

- | | |
|--------------------|-----------------|
| TRADITIONAL
\$8 | DUCK
\$15 |
| TRUFFLE
\$12 | LOBSTER
\$19 |

Land & Sea

- SAUTEED SHRIMP AND SEA SCALLOPS
 Sweet Corn and Vegetable Risotto~Sauteed Spinach~
 Lobster Cream Sauce
 \$29
- LOBSTER CRUSTED ATLANTIC SALMON*
 Crushed Fingerling Potatoes~Wilted Baby Spinach~
 Truffle Butter Sauce
 \$26
- SESAME CRUSTED RARE YELLOWFIN TUNA*
 Soba Noodles~Snow Pea Stir Fry~Balsamic Teriyaki~
 Japanese Chili Paste
 \$28
- PAN ROASTED CHILEAN SEA BASS
 Shrimp Cous Cous~Wilted Spinach~Tomato Broth
 \$30

- CORNFLAKE CRUSTED FRENCHED CHICKEN
 Whole Grain Mustard Risotto~Shaved Fennel~Roasted
 Peppers~Arugula~Natural Jus
 \$23
- GRILLED MARINATED TWIN PORK CHOPS*
 Glazed Carrots~Grilled Apples~Roasted Shallot Demi
 Glaze
 \$26
- PAN ROASTED 10 OZ. FILET MIGNON*
 Whipped Potato~Tempura Asparagus~Bordeaux Sauce
 \$36
- SKIRT STEAK
 Whipped Potatoes~Julienne Vegetables~Bourbon BBQ sauce
 \$24

Pasta

- Butternut Squash Ravioli
 Sage Brown Butter~Dried Cranberries
 Full \$20 ~ Half \$11
- Orecchiette Pasta
 Broccoli Rabe~Crumbled Sausage~Garlic White Wine Sauce
 \$23
- Chef's Risotto
 Market Vegetables~Truffle Essence~Parmesan Crunch
 \$20

Sides

- | | |
|--|--|
| \$7 | \$8 |
| Sauteed Spinach
Roasted or Tempura
Asparagus | Loaded Baked Potato
Whipped Potatoes
Parmesan Truffle Steak
Fries |
| Creamed Spinach
Sauteed Julienne
Vegetables | Shoestring Fries |

Beers

By The Bottle

Budweiser
Bud Light
Amstel Light
Corona
Corona Light
Heineken
Heineken Light
Red Stripe
Sam Adams
Coors Light
Michelob Ultra
Anchor Steam
Magic Hat #9
Stella Artois
Yuengling
Bass Ale
Magner's Cider
Negra Modelo
Blue Point Toasted Lager
Clausthaler (Non-Alcoholic)

On Tap

Murphys ~ Stout
Captain Lawrence ~ Pale Ale
Blue Moon ~ Belgian Style Wheat Ale
Palm ~ Belgian Lager

Specials

Appetizers

Chilled Seafood Platter
Shrimp~Clams~Oysters~Jonah Crab Claws~Black Pepper Cocktail Sauce~
Horseradish Cream
\$27

Bacon Wrapped Shrimp
Mesclun Greens~Avocado~Tomato~Feta Cheese~Red Onions
Red Wine Vinaigrette~Lemon Aioli Drizzle
\$16

Entrees

Lobster Ravioli
Traditional Filetto di Pomodoro Sauce
\$24

Grilled Herb Marinated Swordfish
Julienne Vegetables~Jasmine Rice~Grilled Pineapple Salsa
\$27

Peppercorn Crusted New Zealand Rack of Lamb
Vegetable Cake~Baby Carrots~Blackberry Brandy Demi
\$45

Surf & Turf
24 oz T-Bone Steak~6 oz Brazilian Lobster Tail
\$49

Wines

White Wines

Light-medium bodied. No oak

Pinot Grigio, Casarsa 10
Italia

Sauvignon Blanc, Brancott 11
Marlborough, New Zealand

Riesling, J.Lohr 9
Monterey, California

Orvieto, Ruffino 10
Italia

Medium-full bodied. With oak

Chardonnay, Sycamore Lane 9
California

Chardonnay, Toasted Head 11
California

Red Wines

Light-medium bodied

Shiraz, Jacobs Creek 10
South East, Australia

Pinot Noir, Seaglass 10
Santa Barbara, California

Medium Bodied

Merlot, Sycamore Lane 9
California

Malbec, Eagle's Rock 10
Uco Valley, Argentina

Full Bodied

Chianti Superiore, Ruffino 10
Italy

Cabernet Sauvignon, Sycamore Lane 9
California

Cabernet Sauvignon, Irony 14
California

Drinks

Seasonal Cocktails

Pumpkin Alexander
Stoli Vanil, White Creme de Cacao, Pumpkin Schnapps,
milk, sprinkled with nutmeg
\$12

Jasmine Teani
Absolut Pear, fresh lemon & lime juice, jasmine tea infused
simple syrup
\$12

Fresh Whiskey Sour
Jack Daniels and fresh made sour mix served on
the rocks
\$10

Pineapple Martini
Homemade Pineapple infused vodka, splash of
pineapple juice, garnished with fresh pineapple
\$12

Caramel Apple Cider Martini
Van Gogh Apple & Caramel Vodkas with
Apple Cider and a Cinnamon Stick
\$12

The Classics

Key Lime Martini
Stoli Vanil, Pineapple and lime juices with a graham
cracker rim
\$12

Coconut Margarita
Malibu Rum, Vodka, Triple Sec and lime juice served on
the rocks
\$10

Cucumber Martini
Absolut Citron with muddled cucumbers, mint, lime,
& lemon
\$12

B&B Lemon Drop
Absolut Citron, Limoncello, lemonade served up with
a sugar rim
\$12

Sangria
Red or white
\$10

Mojito
Classic or flavored
Strawberry, Raspberry, or Blueberry
\$12