



APPETIZERS

COLOSSAL LUMP CRAB CAKES \$32

Corn Relish, Rémolade, Petite Arugula

FRITTO MISTO \$25

Crispy Masa-Crusted Calamari, Shrimp, Crawfish, Blistered Shishito Peppers, Lemon Tarragon Aioli

CHARCUTERIE BOARD \$25

Artisanal Selection of Cured Meat, Cheese, Honeycomb, Pickled Vegetables, Brûléed Fig, Pickled Mustard, Crostini

1832 SHRIMP COCKTAIL \$24

Slow-Poached Colossal Shrimp, Tito's® Cocktail Sauce, Lemon Pearls, Extra Virgin Olive Oil

EAST COAST OYSTERS \$20

Lemon, Horseradish, House Mignonette

1832 SEAFOOD TOWER \$MP

Serves 2-4 or 4-6 People

Lobster Tails, Jumbo Shrimp, Oysters, Chef's Crudo, Cocktail Sauce, House Mignonette, Lemon

SOUP & SALAD

LOBSTER BISQUE \$14

Petite Lobster Beignets, Crème Fraîche, Micro Tarragon

7 ONION SOUP \$16

Emmi Le Gruyere®, Rosemary Crostini

CAESAR SALAD \$14

Petite Gem Lettuce, Focaccia Crouton, White Anchovies, Parmesan Crisp, Caesar Dressing

WEDGE SALAD \$16

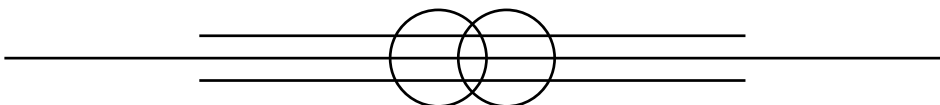
Baby Iceberg, Black Pepper Bacon, Heirloom Tomatoes, Red Onion, Chives, Point Reyes® Blue Cheese, Blue Cheese Dressing

STEAKHOUSE SALAD \$17

Primavera Mixed Greens, Marinated Gigante Beans, Baby Cucumber, Red Onion, Shaved Parmesan, Sweet Drop Peppers, Lemon Oregano Vinaigrette

HOUSE MOZZARELLA CAPRESE \$21

Iberico Ham, Heirloom Tomatoes, Basil Pesto, Toasted Focaccia, Micro Arugula, Extra Virgin Olive Oil, Balsamic Reduction





STEAKS

USDA PRIME CAB

- 8oz FILET MIGNON \$67
- 10oz CHEF’S CUT RIBEYE \$72
- 12oz CAP OF RIBEYE \$84
- 16oz RIBEYE \$82
- 16oz NEW YORK STRIP \$72
- 22oz COWBOY RIBEYE \$122
- 28oz PORTERHOUSE \$97

STEAK ENHANCEMENTS

- French Onion & Gruyere \$6
- Lobster Oscar Béarnaise \$MP
- Point Reyes Blue Cheese \$6
- Peppercorn Crust \$5
- Butter-Poached Lobster Tail 10oz \$MP
- Bourbon-Shallot Butter \$3

SAUCES

- Bacon Apricot Gastrique \$4
- Peppercorn Demi-Glace \$4
- Béarnaise \$4
- Chimichurri \$4

SIGNATURE FAVORITES

- BLACKENED REDFISH \$51
- Oyster & Pork Belly Dirty Rice, Louisiana
- Crawfish, Lemon Dill Beurre Blanc

- PAN-SEARED
- CHILEAN SEABASS \$54
- Slow-Poached Chilean Seabass, White Truffle
- Vichyssoise, Confit Asparagus & Tomatoes,
- Dill & Celery Crema, Shaved Pistachio

- MISO-GLAZED
- KING SALMON \$50
- Golden Cauliflower Purée, Ginger-Marinated
- Exotic Mushrooms, Nước Chấm, Crushed
- Cashews, Sango Radish Sprouts

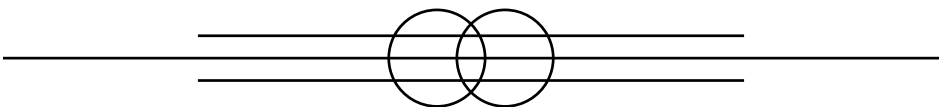
- SHRIMP AND SCALLOPS \$50
- Smoked Gouda Grits, House-Cured Tasso Ham,
- Creamy Creole Sauce

- HERB-ROASTED
- FREE-RANGE CHICKEN \$40
- Wild Rice Risotto, Exotic Mushrooms,
- Rosemary Jus, Roasted Green Beans

- CREOLE CURED
- BERKSHIRE RACK \$50
- Camelia Red Bean Purée, Tomato-Braised
- Wicked Greens, Pickled Mustard Seeds,
- Bacon Apricot Gastrique

- VEGAN TEMPURA
- VEGETABLES (V) \$34
- Coconut Jasmine Fried Rice, Thai Chili
- Sauce, Pickled Vegetables

- SIDES
- Boursin® Whipped Potatoes \$16
- Tomato & Bacon Braised Green Beans \$16
- Wild Mushroom \$14
- Crispy Brussels Sprouts \$14
- Mac & Cheese \$14
- Add Lobster \$25
- Creamed Spinach \$16
- Loaded Baked Potato \$12
- Lemon Parmesan Asparagus \$16



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, sesame, peanuts, tree nuts, fish and shellfish.