

Number 13

PRIME STEAK & SEAFOOD

ICE COLD & RAW

JUMBO GULF SHRIMP COCKTAIL

WITH HOUSE COCKTAIL SAUCE AND LEMON
6 EA. **18** 12 EA. **32**

ALASKAN RED KING CRAB

WITH HOUSE COCKTAIL SAUCE AND LEMON
4 OZ. **28** 8 OZ. **46**

SMOKED SALMON RILLETTES

COLD-SMOKED SALMON MIXED WITH CITRUS & HERB AIOLI,
CHIVES, AND DIJON **18**

TUNA POKE

FRESH YELLOWFIN TUNA TOSSED WITH SEAWEED & CUCUMBER IN
A GINGER YUZU DRESSING TOPPED WITH TOBIKO CAVIAR,
AVOCADO, AND SESAME SEEDS WITH A SIDE OF WONTON CHIPS **23**

FRESH OYSTERS

EAST COAST **3.5** GULF **2.75**

WAGYU TARTARE

JAPANESE A5 & AUSTRALIAN KIWAMI WAGYU WITH OLIVE OIL,
DIJON, AND SPICES SERVED WITH LEMON AIOLI AND EGG YOLK
4 OZ. **48** 6 OZ. **72**

THE AMUSE

EAST COAST OYSTERS, COCKTAIL SHRIMP, LOBSTER TAIL, ALASKAN KING CRAB, SMOKED SALMON RILLETTES, AND YELLOWFIN TUNA POKE
PETITE (FOR 2) **78** GRAND (FOR 4) **146**

APPETIZERS

COUNTRY QUAIL & PICKLES

BUTTERMILK FRIED QUAIL WITH HOUSE PICKLES AND
PEPPERCORN VELOUTÉ **21**

13 ROCKEFELLER

SIX GULF OYSTERS TOPPED WITH BROWN BUTTER-WILTED SPINACH,
CRÈME FRAICHE, PARMESAN, AND BUTTER CRUMBS **18**

JUMBO LUMP CRAB CAKE

SERVED ATOP LEMON AIOLI & GARNISHED WITH ARUGULA SALAD **28**

GARLIC SHRIMP CROSTINI

SAUTÉED GULF SHRIMP & MINCED GARLIC FINISHED IN A FINE HERB
BEURRE BLANC SERVED ATOP FOCACCIA BREAD **24**

MUSSELS CALABRESE

STEAMED PEI MUSSELS WITH CALABRESE PEPPERS, LARDON, WHITE
WINE, BUTTER, GARLIC, AND SHALLOT **21**

BAKED BABY CAMEMBERT

WITH BOURBON PRALINE PECAN SAUCE AND TOASTED BAGUETTE **22**

CHEF'S CHARCUTERIE BOARD

TWO CURED MEATS AND THREE ARTISANAL CHEESES SERVED WITH HONEYCOMB, BERRIES, AND CROSTINI **19**

SOUP & SALAD

KING CRAB BISQUE

WITH ALASKAN RED KING CRAB IN A RICH AND CREAMY BROTH **16**

DAILY SOUP CREATION

MARKET PRICE

13 HOUSE SALAD

CHOPPED GREENS & BABY SPINACH WITH CUCUMBER, TOMATO,
PEPPERONCINI, BALSAMIC CROUTONS, AVOCADO, AND PARMESAN
CHEESE TOSSED IN OUR HOUSE VINAIGRETTE **13**

"SIMPLE" CAESAR

ROMAINE HEARTS, PETITE KALE, PARMESAN CHEESE & PARMESAN
CRISPS, ROASTED KALAMATA OLIVES, AND BALSAMIC CROUTONS
TOSSED IN CREAMY WHITE ANCHOVY VINAIGRETTE **12**

TEXAS ONION SOUP

WITH PORT SCENTED BROTH, CROSTINI, AND GRATIN OF CHEESES **10**

KING CRAB & CAVIAR

ALASKAN RED KING CRAB & TOBIKO CAVIAR WITH ROMAINE & BABY
ARUGULA, GOAT CHEESE, HEIRLOOM TOMATOES, BALSAMIC
CROUTONS, AND AVOCADO TOSSED IN DIJON VINAIGRETTE **28**

BIBB & ARUGULA

HYDROPONIC BIBB & BABY ARUGULA WITH CASHEWS, HEARTS OF
PALM, GOAT CHEESE, AND BALSAMIC CROUTONS TOSSED
IN SWEET DERBY DRESSING **13**

THE WEDGE

BABY ICEBERG WEDGE, HEIRLOOM TOMATOES, CUCUMBER, BLEU
CHEESE CRUMBS, BACON BITS, AND BUTTER CRUMBS WITH BLACK
PEPPERCORN RANCH **10**

Legal Disclaimer: all beef, pork, eggs, and seafood on this menu may be prepared raw, undercooked, or cooked to order.

Please, no more than two checks per table.

Written information regarding the safety of these items is available upon request.

We are happy to accept multiple, equal payments.

Chef's disclaimer: consuming overcooked beef, pork, eggs, and seafood may decrease your dining pleasure.

3.20.2021

We cannot guarantee that any of our products are safe to consume for people with allergies.

FEATURES

IBÉRICO PORK LOIN

GRILLED SPANISH IBÉRICO PORK LOIN SERVED WITH A CUBAN GARLIC & CITRUS MOJO SAUCE **44**

SPRINGER MOUNTAIN CHICKEN

TWO BONE-IN LEMON & THYME ROASTED BREASTS ATOP VELOUTÉ **28**

DELUXE ¹³ CHEESEBURGER

GROUND-IN-HOUSE BEEF WITH SMOKED GOUDA, BLEU CHEESE AIOLI, BACON, AND STEAK FRIES **16**
ASK FOR THE "GOTCHA" — CARAMELIZED ONIONS & FRIED EGG **6**

MIXED GRILL

CHOOSE THREE **52**

JUMBO LUMP CRAB CAKE	3 OZ. FILET MEDALLION	BROILED ALASKAN KING CRAB +4
SEARED YELLOWFIN TUNA	GRILLED MAINE LOBSTER TAIL +4	3 JUMBO GULF SHRIMP
2 BROWN BUTTER SEARED SCALLOPS	COUNTRY FRIED QUAIL	SAUTEED WITH GARLIC & SHALLOT

STEAKS

DRY AGED, BONE IN USDA CERTIFIED ANGUS PRIME

32 OZ. 30 DAY PORTERHOUSE	98
28 OZ. 30 DAY COWBOY CUT RIBEYE	89
20 OZ. 60 DAY NY STRIP	69

WET AGED

CENTER CUT FILET MIGNON

6 OZ.....	42
8 OZ.....	54
16 OZ. BONE-IN	72
WITH BROWN BUTTER, GARLIC, SHALLOT, AND THYME	
14 OZ. NY STRIP USDA PRIME	48
16 OZ RIBEYE USDA PRIME	56

WAGYU

4 OZ. JAPANESE A5 NY STRIP	79
ADDITIONAL OUNCE 19	
8 OZ. AUSTRALIAN KIWAMI NY STRIP	110
ADDITIONAL OUNCE 13	
12 OZ. PEELER'S FARM AKAUSHI NY STRIP ...	80
WITH OSCAR TOPPING	

WAGYU FLIGHT.....	165
4 OZ. OF EACH OF THE ABOVE	

TOPPINGS

LOBSTER TAIL	22
BONE MARROW	18
OSCAR	16
3 SHRIMP	12
FOIE GRAS	17
2 SCALLOPS	12
4 OZ. ALASKAN KING CRAB LEGS	28
ALASKAN KING CRAB CLAW	18
BLEU CHEESE CRUMBLES	6
COFFEE CRUST.....	4
BUTTER POACHED LUMP CRAB	15
TRUFFLE BUTTER	20

SAUCES

CHIMICHURRI	3
ROAST SHALLOT PINOT DEMI.....	3
BEURRE BLANC	3
BÉARNAISE	3
AU POIVRE	3
HORSERADISH CREAM.....	3

RARE COOL RED CENTER	MEDIUM RARE WARM RED CENTER	MEDIUM WARM PINK CENTER	MEDIUM WELL HOT PINK CENTER	WELL DONE NO PINK
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SEAFOOD

SLASH & BURN RED SNAPPER

GRILLED AT 1400°F AND FINISHED WITH CHIMICHURRI SAUCE **36**

SEARED YELLOWFIN TUNA

TOPPED WITH GINGER YUZU EMULSION **38**

BROWN BUTTER SEARED SCALLOPS

SIX U10 SCALLOPS SEARED AND BASTED WITH BROWN BUTTER, GARLIC, SHALLOT, AND THYME **36**

MANGO & CAVIAR TUNA

SEARED OR SASHIMI STYLE TOPPED WITH MANGO & TOBIKO CAVIAR SALSA AND PONZU SAUCE **50**

SIMPLY GRILLED GROUPE

WITH LEMON BEURRE BLANC **38**

WHOLE MARKET FISH

GRILLED, FRIED, OR BLACKENED SERVED WITH CHIMICHURRI SAUCE AND LEMON BEURRE BLANC **MKT**

SIDES

FAMILY STYLE — SERVES 2-4 PEOPLE — **10 EA. OR 2 FOR 18**

POTATO & ONION AU GRATIN	YUKON GOLD MASHED POTATOES
BRUSSEL SPROUTS WITH BACON & GOLDEN RAISINS	SAUTÉED SPINACH
SAUTÉED ASPARAGUS WITH BÉARNAISE	STEAK FRIES OR SKINNY FRIES
MORNAY CREAMED SPINACH AU GRATIN	TRADITIONAL — GARLIC BUTTER — TRUFFLED MAC & CHEESE
TRUFFLED SWEET WHITE CORN WITH FRIED EGG	OLD SCHOOL — LOBSTER +8 — JALAPEÑO
SAUTÉED MADEIRA MUSHROOMS	

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