

STARTERS

LAMB MEATBALLS

spaghetti squash, smoked marinara, whipped feta, basil oil 13.5

RAW OYSTERS ON THE HALF SHELL*

1/2 dozen; ask for today's selection 15

FIRECRACKER SHRIMP

tempura battered; creamy sweet chili glaze 11

SHRIMP COCKTAIL

five jumbo shrimp; house made cocktail sauce 15

DYNAMITE SCALLOPS

crab encrusted, basil oil 14

MARYLAND STYLE CRAB CAKE

classic rouille & roasted red pepper sauce 15.5

CALAMARI FRITTO MISTO

flash fried with pickled peppers, chipotle aioli, honey-sriracha glaze 12.5

ALMOND ENCRUSTED BRIE

warm apple chutney, crostini 12

COCONUT SHRIMP

mango salsa, thai chili butter 12.5

SOUPS

BUTTERNUT SQUASH BISQUE

vegetarian; goat cheese, buttered crouton, brown butter 7

NEW ENGLAND CLAM CHOWDER

traditional new england style 7.5

CHARLEY'S CHOWDER

mediterranean-style fish chowder 6.7

SALADS

OCEAN COBB

chilled lobster, shrimp & crab "louie", bacon, egg, avocado, red onion, point Reyes blue cheese, white balsamic 21

ICEBERG WEDGE

point Reyes blue cheese, tomato, applewood smoked bacon, red onion; blue cheese dressing 9.5

MARTHA'S VINEYARD SALAD

pine nuts, blue cheese, red leaf, bibb, red onion; maple-raspberry vinaigrette 8.5

CLASSIC CAESAR

house made dressing, parmesan, croutons, anchovy 9.5

— EASTER FEATURES —

CHEF'S SPRING SALAD

local organic baby lettuce, green beans, fennel, cucumber, goat cheese, ginger vinaigrette 9

LAMB SHANK*

creamy farro, swiss chard, pearl onions, cherry demi-glaze 39

SPRING HALIBUT

marble potato + spring pea saute, cauliflower purée, arugula pesto 37

MANGO MOUSSE CAKE

shortbread crust, raspberry chambord sauce 9

SENSATIONAL SEAFOOD

JUMBO SHRIMP SCAMPI

roasted grape tomatoes, spinach, angel hair pasta, white wine garlic 22

MARYLAND STYLE CRAB CAKES

classic rouille, roasted red pepper sauce; coconut ginger rice, asparagus 31

ULTIMATE SEAFOOD MIXED TRIO

Sixty South salmon, crab cake, coconut shrimp, coconut ginger rice, fresh vegetables 33.5

OVEN ROASTED LOBSTER TAIL

coconut ginger rice, asparagus 37

CARIBBEAN COMBO

coconut shrimp, crab cake; sweet potato mash, drunken vegetables 28.5

LIVE MAINE LOBSTER

1 1/2 lbs; coconut ginger rice, asparagus 49

ALASKAN KING CRAB LEGS

1 1/2 lbs; coconut ginger rice, asparagus 59

TODAY'S CATCH

Enjoy one of our recommended specialty fish preparations OR choose "Simply Great" - sautéed, blackened, broiled, or grilled with olive oil

RAINBOW TROUT 26

GULF SNAPPER 26

YELLOW FIN TUNA* 31

SWORDFISH 29

ALASKAN HALIBUT 35

ANTARCTIC SALMON 27.5

DYNAMITE HALIBUT

crab encrusted, basil oil; coconut ginger rice, asparagus 39

SPRING HALIBUT

marble potato + spring pea saute, cauliflower purée, arugula pesto 37

HAZELNUT CRUSTED RAINBOW TROUT

grilled shrimp, roasted tomato salsa, lemon butter, vegetable risotto, roasted vegetables 31

PLANKED SIXTY SOUTH SALMON

tarragon mustard glaze; roasted vegetables, roasted redskins 29.5

SNAPPER HEMMINGWAY

parmesan crusted; lump crab, lemon beurre blanc, coconut ginger rice, asparagus 32

BEEF + FOWL

SLOW ROASTED PRIME RIB*

available Friday, Saturday & Sunday after 4:00pm | quantities are limited
smashed redskins, au jus, horseradish sour cream 10oz... 29 | 14oz... 35 | 18oz... 42

PRIME RIB COMBINATIONS*

10oz cut with crab cake... 39 | with 4 coconut or scampi shrimp... 35

FILET MIGNON*

maître d'butter; reggiano potato croquettes, asparagus 6oz... 32 | 8oz... 38

NEW YORK STRIP STEAK*

12oz, mushroom-shallot confit, smashed redskins, asparagus 35

PEPPER CRUSTED TENDERLOIN MEDALLIONS*

cremini cream; reggiano potato croquettes, asparagus 26.5

BONE-IN COWBOY RIBEYE*

20oz cut; maître d' butter, smashed redskins, onion strings 39.5

SHORT RIB STROGANOFF

black pepper fettuccine, rosemary mushroom cream, grated parmesan 28

SMOKED GOUDA STUFFED CHICKEN

roasted root vegetables, natural jus 22

ACCOMPANIMENTS

OSCAR TOPPING crab, asparagus, béarnaise 8.5

SHRIMP BROCHETTE grilled or blackened 7

SPRING PEAS + RED QUINOA spring pea purée 7

MARBLE POTATO + SPRING PEA SAUTE cauliflower purée 8

SPRING VEGETABLE COUSCOUS roasted shiitakes 8

ALASKAN KING CRAB (1/2#) 25

OVEN ROASTED LOBSTER TAIL 27

JUMBO FRESH ASPARAGUS 7

SMASHED REDSKIN POTATOES 3.5

MARYLAND STYLE CRAB CAKE 15.5

REGGIANO POTATO CROQUETTES 4.5

Lisa Cavlovich - General Manager | Dean Santucci - Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

*Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked.

If unsure of your risk, consult a physician. Grand Concourse is a wholly owned subsidiary of Landry's, Inc.