

## COLD STARTERS

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### RAW OYSTERS ON THE HALF SHELL\*

Chesapeake Bay, Maryland ea...3

### SHRIMP COCKTAIL

five jumbo shrimp, house made cocktail sauce 15

### SEARED BLACK + WHITE SESAME TUNA\*

seared ahi, pickled cucumber slaw,  
mango salsa, hoisin sauce 13.5

## HOT STARTERS

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### FIRECRACKER SHRIMP

tempura battered, creamy sweet chili glaze 12.5

### DYNAMITE SCALLOPS

crab encrusted, basil oil 14.5

### MARYLAND STYLE CRAB CAKE

roasted corn sauté, mustard sauce 15.5

### CALAMARI FRITTO MISTO

flash fried with pickled peppers,  
chipotle aioli, honey-sriracha glaze 13.5

### ALMOND ENCRUSTED BRIE

peach jam, crostini 12.5

### COCONUT SHRIMP

mango salsa, thai chili butter 13

### ESCARGOT\*

traditional puff pastry, garlic butter 11

## SOUPS

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### BUTTERNUT SQUASH BISQUE

vegetarian, goat cheese, buttered crouton, brown butter 7

### LOBSTER BISQUE

lobster mascarpone 10

### CHILLED GAZPACHO

sour cream, croutons 6.5

### CHARLEY'S CHOWDER

mediterranean-style fish chowder 7

### About Sixty South® Salmon

Sixty South® salmon is sustainably farmed from the pristine, pure waters of the Antarctic Ocean. Untouched by antibiotics, hormones or antifouling chemicals, Sixty South® salmon is defined by its impeccable flavor, beautifully marbled fat lines and firm, delicate texture.

## SALADS

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### ICEBERG WEDGE

blue cheese crumbles, tomato, red onion,  
applewood smoked bacon, blue cheese dressing 10

### MARTHA'S VINEYARD SALAD

pine nuts, blue cheese, red leaf, bibb,  
red onion, maple-raspberry vinaigrette 9

### KALE + ARUGULA SALAD

butternut squash, roasted beets, toasted hazelnuts,  
parmesan, white balsamic vinaigrette 8

### CLASSIC CAESAR

house made dressing, parmesan, croutons, anchovy 10

### OCEAN COBB

chilled lobster, shrimp & crab "louie",  
bacon, egg, avocado, blue cheese crumbles,  
red onion, white balsamic 22

add chicken or shrimp to any salad 5  
add Sixty South® salmon to any salad 12

### —Twilight Prix Fixe—

*available 4pm - 6pm daily  
excluding holidays • please, no substitutions*

#### — CHOICE of STARTER —

MARTHA'S VINEYARD SALAD  
CAESAR SALAD  
CHARLEY'S CHOWDER  
BUTTERNUT SQUASH BISQUE

#### — CHOICE of ENTRÉE —

ANTARCTIC SALMON 28  
SHRIMP + ARTICHOKE LINGUINE 25  
LEMON CHICKEN 23  
TOP SIRLOIN\* 28  
COCONUT SHRIMP 25

#### — CHOICE of DESSERT —

VANILLA BEAN ICE CREAM  
CHOCOLATE MOUSSE  
substitute CHEESECAKE or KEY LIME PIE (add \$3)

## TODAY'S CATCH

Enjoy one of our recommended specialty fish preparations OR choose "Simply Great":  
sautéed, blackened, or broiled

- GULF SNAPPER 26
- CHILEAN SEA BASS 37
- SIXTY SOUTH® SALMON 27.5
- RAINBOW TROUT 26
- MAHI MAHI 27

### APPLEJACK SEA BASS

sweet bourbon reduction, granny smith apples, sun-dried cherries, wild rice risotto 39

### PLANKED SIXTY SOUTH® SALMON

tarragon mustard glaze, roasted root vegetables 29.5

### SNAPPER HEMINGWAY

parmesan crusted, lump crab, lemon beurre blanc, coconut ginger rice, asparagus 33

### DYNAMITE MAHI MAHI

crab encrusted, basil oil drizzle, coconut ginger rice, asparagus 33

### HAZELNUT CRUSTED LAKE TROUT

grilled shrimp, roasted tomato salsa, lemon butter, vegetable couscous 31

## PASTA

### CAJUN CHICKEN TORTELLINI

blackened chicken, mushrooms, tomato, cilantro, cream sauce 19.5

### JUMBO SHRIMP SCAMPI

roasted grape tomatoes, spinach, angel hair pasta, white wine garlic sauce, shaved parmesan 23

### ROASTED VEGETABLE RAVIOLI

smoked marinara, shaved parmesan 18

## SENSATIONAL SEAFOOD

### SEARED SCALLOPS + GREEN APPLE HASH

butternut squash puree, chimichurri 31

### MARYLAND STYLE CRAB CAKES

roasted corn sauté, mustard sauce, coconut ginger rice, asparagus 31

### ULTIMATE SEAFOOD MIXED TRIO

Sixty South® salmon, crab cakes, coconut shrimp, coconut ginger rice, fresh vegetables 34.5

### OVEN ROASTED LOBSTER TAIL

coconut ginger rice, asparagus 39

### COCONUT SHRIMP

mango salsa, sweet thai chili butter, coconut ginger rice, fresh vegetables 25

### ALASKAN KING CRAB LEGS

coconut ginger rice, fresh vegetables  
1 lb....47 | 2 lb....85

## BEEF + FOWL

### SLOW ROASTED PRIME RIB\*

*available Friday, Saturday & Sunday after 4:00pm*

whipped potatoes, au jus, horseradish sour cream

10oz... 30 | 14oz... 36 | 18oz... 43

10oz with crab cake... 40 | with scampi shrimp... 36

### FILET MIGNON\*

maître d'butler, reggiano potato croquettes, asparagus  
6oz... 33.5 | 8oz... 39.5

### NEW YORK STRIP STEAK\*

12oz, mushroom-shallot confit, whipped potatoes, asparagus 37

### BONE-IN COWBOY RIBEYE\*

20oz cut, maître d' butter, whipped potatoes, onion strings 42

### PRIME STEAK + LOBSTER TAIL\*

8oz sliced flat iron, oven roasted lobster tail, whipped potatoes, house made steak sauce, drawn butter 48

### PRIME STEAK + SHRIMP SCAMPI\*

8oz sliced flat iron, jumbo shrimp scampi, whipped potatoes, house made steak sauce 34

### CRISPY DUCK

grand marnier demi-glace, sweet potato mashed 33

### SMOKED GOUDA STUFFED CHICKEN

roasted root vegetables, natural jus 22

## — ACCOMPANIMENTS —

OSCAR TOPPING crab, asparagus, béarnaise 8.5

SHRIMP BROCHETTE grilled or blackened 7

ALASKAN KING CRAB (1/2 lb.) 25

WHIPPED POTATOES 3.5

OVEN ROASTED LOBSTER TAIL 27

JUMBO FRESH ASPARAGUS 7

MARYLAND STYLE CRAB CAKE 15.5

REGGIANO POTATO CROQUETTES 4.5

Gregory Kithcart, 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.

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