

STARTERS

BEETS + BURRATA

"Chef's Garden" roasted heirloom beets 15

LAMB MEATBALLS

spaghetti squash, vegetable bolognese, 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 10.9

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

ALMOND ENCRUSTED BRIE

warm apple chutney, crostini 12

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

KALE + ARUGULA SALAD

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

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

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

—Twilight Prix Fixe—

Available 4pm - 6pm Daily, excluding holidays; Please, no substitutions

— CHOICE of STARTER —

MARTHA'S VINEYARD SALAD

CAESAR SALAD

CHARLEY'S CHOWDER

NEW ENGLAND CLAM CHOWDER

— CHOICE of ENTRÉE —

SHRIMP + ARTICHOKE LINGUINE 24

LEMON CHICKEN 23

MARYLAND STYLE CRAB CAKE 29

TOP SIRLOIN* 27

COCONUT SHRIMP 24

— CHOICE of DESSERT —

VANILLA BEAN ICE CREAM • CHOCOLATE MOUSSE

substitute CHEESECAKE or KEY LIME PIE (add \$3)

SENSATIONAL SEAFOOD

TUSCAN SCALLOPS + SHRIMP

sundried tomato relish, basil oil, roasted campari tomato risotto 28

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 29.9

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

ORA KING SALMON 30

RAINBOW TROUT 26

GULF SNAPPER 26

CHILEAN SEA BASS 37

MAHI MAHI 27

MAPLE GLAZED ORA KING SALMON

creamed mushroom farro, rainbow swiss chard, hot bacon vinaigrette 32

APPLEJACK SEA BASS

sweet bourbon reduction, granny smith apples, sun-dried cherries, wild rice risotto 37

HAZELNUT CRUSTED RAINBOW TROUT

grilled shrimp, roasted tomato salsa, lemon butter, wild rice risotto, roasted vegetables 31

DYNAMITE MAHI MAHI

crab encrusted, basil oil drizzle; coconut ginger rice, asparagus 32

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-macadamia or scampi shrimp... 35

FILET MIGNON*

maître d' butter; reggiano potato croquettes, asparagus 6oz... 31 | 8oz... 36.5

NEW YORK STRIP STEAK*

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

PEPPER CRUSTED TENDERLOIN MEDALLIONS*

cremini cream; reggiano potato croquettes, asparagus 26.5

SURF & TURF*

6oz filet, lobster tail; maître d' butter, smashed redskin potatoes, asparagus 49

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

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#) 25

OVEN ROASTED LOBSTER TAIL 27

JUMBO FRESH ASPARAGUS 7

SMASHED REDSKIN POTATOES 3.5

MARYLAND STYLE CRAB CAKE 15.5

WILD RICE RISOTTO 8

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.