— DINNER MENU —

SENSATIONAL SEAFOOD

SEARED SCALLOPS + VEGETABLE COUSCOUS
roasted shiitakes, spring pea purée, all cream 30

CEDAR PLANKED PARMESAN SHRIMP
vegetable risotto 21

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
Sixth 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

MARYLAND STYLE CRAB CAKES
roasted grape tomatoes, spinach, angel hair pasta, white wine garlic 22

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
ALASKAN HALIBUT 35
YELLOW FIN TUNA* 31
ANTARCTIC SALMON 27.5

GRILLED TUSCAN SWORDFISH
white bean + bacon paillatta, kale, zucchini, carrot purée, chimichurri 28

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

SPRING HALIBUT
mashed potato + spring pea sauté, cauliflower purée, arugula pesto 37

HazeNUT CRUSTED RAINBOW TROUT
grilled shrimp, roasted tomato salsa, lemon butter, vegetable couscous 29.5

PLANKED SIXTY SOUTH SALMON
tarragon mustard sauce; vegetable couscous 29.5

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

BEEF + FOWL

SLOW ROASTED PRIME RIB*
available Friday, Saturday & Sunday after 4pm | 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
maître d’butter; reggiano potato croquettes, asparagus 6oz… 32 | 8oz… 38

PEPPER CRUSTED TENDERLOIN MEDALLIONS*
crème fraîche; 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 red vegetables, natural jus 22

ACCOMPANIMENTS

OSCAR TOPPING crab, asparagus, béarnaise 8.5
SMASHED REDSKIN POTATOES 8
MARYLAND STYLE CRAB CAKE 15.5
REGGIANO POTATO CROQUETTES 4.5

CHILLED GAZPACHO
sour cream, crostini 6.3

NEW ENGLAND CLAM CHOWDER
traditional new england style 7.5

CHARLEY’S CHOWDER
mediterranean-style fish chowder 6.7

OCEAN COBB
chilled lobster, shrimp & crab "louie", bacon, egg, avocado, red onion, point reyes blue cheese dressing, parmesan, crostini, anchovy 8.5

ICEBERG WEDGE
point reyes blue cheese, tomato, applewood smoked bacon, red onion, blue cheese dressing 9.5

MARSHA’S VINEYARD SALAD
pine nuts, blue cheese, red leaf, bibb, red onion, maple-raspberry vinaigrette 8.5

CLASSIC CAESAR
house made dressing, parmesan, crostini, anchovy 9.5

— Twilight Prix Fixe —
available 4pm – 6pm daily
excluding holidays • please, no substitutions

— CHOICE OF STARTER —

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 chilli 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 FRITO 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 chilli butter 12.5

SALADS

MARYLAND STYLE CRAB CAKE
classic rouille, roasted red pepper sauce; coconut ginger rice, asparagus 31

NEW ENGLAND CLAM CHOWDER
traditional new england style 7.5

CHARLEY’S CHOWDER
mediterranean-style fish chowder 6.7

ANTARCTIC SALMON
warm apple chutney, crostini 12

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 batardini 21

ICEBERG WEDGE
point reyes blue cheese, tomato, applewood smoked bacon, red onion, blue cheese dressing 9.5

MARSHA’S VINEYARD SALAD
pine nuts, blue cheese, red leaf, bibb, red onion, maple-raspberry vinaigrette 8.5

CLASSIC CAESAR
house made dressing, parmesan, crostini, anchovy 9.5

Lisa Cavlovich - General Manager | Dean Santucci - Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.
If unsure of your risk, consult a physician. Grand Concourse is a wholly owned subsidiary of Landry’s, Inc.

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