

COLD STARTERS

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

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

ALMOND ENCRUSTED BRIE

peach jam, crostini 12.5

CALAMARI FRITTO MISTO

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

COCONUT SHRIMP

mango salsa, thai chili butter 13

ESCARGOT

traditional puff pastry, garlic butter 11

SOUPS

BUTTERNUT SQUASH BISQUE

vegetarian, goat cheese, buttered crouton, brown butter 7

LOBSTER BISQUE

lobster mascarpone 10

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

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

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

ENTRÉE SALADS

OCEAN COBB

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

CHICKEN CAESAR

traditional caesar, grilled chicken breast 13

CHICKEN CAPE CODDER

pine nuts, blue cheese, red leaf, bibb, red onion,
maple-raspberry vinaigrette, raspberry-glazed chicken 14.5

PRIME STEAK TITANIC WEDGE*

sliced prime flat iron, blue cheese crumbles,
applewood smoked bacon, tomato, red onion,
blue cheese dressing 18

SANDWICHES

all sandwiches are served with french fries

PRIME RIB FRENCH DIP

caramelized onions, au jus, horseradish sour cream 14

ISLAND FISH TACOS

avocado, pico de gallo, mango salsa, pepper jack cheese, dynamite sauce 14

CRISPY CORDON BLEU SANDWICH

buttermilk chicken, ham, swiss, mustard sauce, french fries, coleslaw 13.5

BACON CHEDDAR BURGER*

1/2 lb grilled to your specification 13.5

CRAB CAKE SANDWICH

tomato, melted cheddar, english muffin, mustard sauce 17

BLACKENED SALMON BURGER

chopped salmon & sweet bell peppers, seared cajun style, mustard sauce 13

—Power Lunch—

Fast + Fresh

Two Courses • Only \$16.50

Please, No Substitutions

— CHOOSE a STARTER —

MARTHA'S VINEYARD SALAD

CLASSIC CAESAR SALAD

CHARLEY'S CHOWDER

BUTTERNUT SQUASH BISQUE

— CHOOSE a MAIN PLATE —

SHRIMP + ARTICHOKE LINGUINE

provencale tomato sauce

IPA FISH + CHIPS

IPA beer battered, french fries, coleslaw

DINER BURGER*

bacon, cheddar, diner sauce,
pickles, french fries

SNAPPER REUBEN

IPA beer batter, cheddar cheese,
french fries, coleslaw

SENSATIONAL SEAFOOD

SEARED SCALLOPS + GREEN APPLE HASH

butternut squash puree, chimichurri 31

HAZELNUT CRUSTED LAKE TROUT

roasted tomato salsa, lemon butter, vegetable couscous 26

PLANKED SIXTY SOUTH® SALMON

tarragon mustard glaze, roasted root vegetables 24

MARYLAND STYLE CRAB CAKE

roasted corn sauté, mustard sauce,
coconut ginger rice, asparagus 17.5

COCONUT SHRIMP

mango salsa, sweet thai chili butter,
coconut ginger rice, fresh vegetables 20.5

ENTRÉES

PRIME STEAK + SHRIMP SCAMPI*

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

LEMON CHICKEN

artichoke hearts, mushrooms,
lemon beurre blanc, whipped potatoes 15.5

PRIME STEAK FRITES*

grilled, sliced, chimichurri, french fries 22.5

PASTA

CAJUN CHICKEN TORTELLINI

blackened chicken, mushrooms,
tomato, cilantro, cream sauce 16.5

JUMBO SHRIMP SCAMPI

roasted grape tomatoes, spinach, angel hair pasta,
white wine garlic sauce, shaved parmesan 18.5

ROASTED VEGETABLE RAVIOLI

smoked marinara, shaved parmesan 16

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.

Grand Concourse is a wholly owned subsidiary of Landry's, Inc.