

DOUBLE CUT

CHARCOAL GRILL / LIQUOR BAR

PREMIUM SHELLFISH BAR

JUMBO SHRIMP COCKTAIL (4) 13

*MARKET OYSTERS ON THE HALF SHELL (1/2 dozen) 14
mignonette, horseradish, cocktail sauce, lemon

*BLOODY MARY OYSTER SHOOTERS 3 each
fresh shucked oysters in a classic Bloody Mary shot

ALASKAN KING CRAB 55 per pound
chilled with cocktail sauce or steamed with drawn butter and lemon

*ICED SHELLFISH TOWER 4-6 people 100
fresh oysters, jumbo shrimp, king crab, lobster and jumbo lump crabmeat with assorted housemade sauces

STARTERS

JUMBO LUMP CRAB CAKES 14
with stone ground mustard aioli

BLACK PEPPER CALAMARI 13
crispy calamari and rock shrimp with lemon aioli, giardiniera

*BEEF CARPACCIO 15
aged beef tenderloin, lobster, tomatoes, chile peppers and fried capers

*TUNA TARTARE with AVOCADO and RADISH 14
with sweet chili-soy vinaigrette and crispy wonton chips

BEEF SHORT RIB TACOS 12
cheddar, jalapeño and ancho-tomatillo salsa, fried onion

*OYSTERS ROCKEFELLER 13
classic broiled oysters with spinach, bacon and herbs

CRAB NACHOS 14
pepper jack cheese, green chilies and seasoned sour cream

*CHARCOAL-GRILLED MINI BURGERS 10
aged cheddar, thick-cut Nueske's bacon and 1000 Island dressing

SEARED SCALLOP AHI POKI 13
thai chili cream, sesame oil infused potato

FRESH MOZZARELLA 11
served with extra virgin olive oil, sea salt, black pepper and Tuscan bread

SOUPS

LOBSTER BISQUE EN CROUTE 14
lobster bouillon, cream sherry, light pastry

DOUBLE CUT STEAKHOUSE CHILI bowl 8 cup 5
braised short ribs, aged cheddar, sour cream, chili pepper and oyster crackers

LITTLENECK CLAM CHOWDER bowl 7 cup 4
Nueske's smoked bacon, scallion and potato

SALADS

"BLT" ICEBERG WEDGE 13
blue cheese, ripe tomato and Nueske's bacon and red wine vinaigrette

*CAESAR 10
romaine hearts with Caesar dressing, shaved parmesan, anchovies, soft boiled egg and garlic croutons

TOMATO 12
heirloom tomato, white onion, fresh mozzarella and basil pesto with extra virgin olive oil

FRESH GREENS 4
tomato, cucumber, red onion and choice of house-made dressings

FROM THE CHARCOAL GRILL

CENTER CUT SIGNATURE STEAKS

*FILET MIGNON
8 ounce 38

*BONE-IN RIBEYE
20 ounce 48

*PORTERHOUSE
24 ounce 48

*DOUBLE CUT BONE-IN
TOMAHAWK
30 ounce 75

*DOUBLE CUT PRIME RIB

garlic jus & Gruyere popover

12 ounce 32 16 ounce 37 20 ounce 42

PETITE STEAKS

*NEW YORK STRIP
12 ounce 35

*RIBEYE
14 ounce 40

*FILET MIGNON
6 ounce 32

SAUCES

bourbon green peppercorn 3

madera mushroom 3

*béarnaise 3

*hollandaise 3

horseradish cream 2

ENHANCEMENTS

*crab cake "oscar" 11

lobster tail 20

blue cheese 3

jumbo shrimp scampi 9

*over easy fried egg 2

Double Cut popover 2

CHOPS / CHICKEN

SLOW BRAISED BONELESS BEEF SHORT RIB 29

*DOUBLE BONE PORK CHOP 20 OUNCE 34

*ROSEMARY GARLIC CHICKEN 27
lemon caper beurre blanc

EXTRA PLATE CHARGE \$10

SPECIALTY SEAFOOD

WARM WATER LOBSTER TAILS 65
charcoal grilled or broiled

CRAB-STUFFED JUMBO SHRIMP SCAMPI 34

*CEDAR PLANK ROASTED SALMON 26

JUMBO SEA SCALLOPS 32
sautéed or charcoal grilled (bacon wrapped 6)

SOY-MISO GLAZED SEABASS 36

ALASKAN KING CRAB 55 per pound
steamed with drawn butter and lemon

VEGETARIAN

SEASONAL VEGETABLE 19
steamed and grilled with saffron rice

THREE CHEESE RAVIOLI 19
garlic, tomato toasted pine nuts and pesto sauce with crispy basil

SIDES FOR SHARING

D/C FAVORITE LOBSTER MAC 'N CHEESE 16

PICK ONE FROM EACH CATEGORY FOR \$24

7 EA

BAKED POTATO
loaded if you like

STEAMED BROCCOLI
cheddar or hollandaise

9 EA

GARLIC MASHED POTATOES
with olive oil and roasted garlic

CREAMED SPINACH
with manchego cheese

CREAMED CORN

CHARCOAL GRILLED
SEASONAL VEGETABLES

STEAMED BRUSSELS SPROUTS

11 EA

JUMBO ASPARAGUS
charcoal grilled or steamed, with hollandaise

HASH BROWNS
add onions, bacon, blue or cheddar cheese

MAKER'S MARK MUSHROOMS

*Consuming undercooked and/or raw meats, eggs, and seafood may lead to food borne illness. 18% gratuity added to parties of 8 or more.

TABLE SIZED DESSERTS

All served family style for sharing 9.00

D/C FAVORITE

KEY LIME

graham cracker crust, real key lime

CHEESECAKE

New York style, plain or with strawberries

CRÈME BRÛLÉE

rich cream custard prepared a la minute

CHOCOLATE VOLCANO CAKE

with vanilla bean ice cream

COFFEES

FRESH BREWED COFFEE 2.50
CAPPUCCINO 5.25
LATTE 5.25
ESPRESSO 3.50

KEOKE COFFEE 8.00
JAMAICAN COFFEE 8.00
IRISH COFFEE 8.00

CORDIALS

ABSINTHE 15
BAILEY'S 10
GRAND MARNIER 11
B&B 11

AMARETTO DI SARONNO 10
FRANGELICO 10
DRAMBUIE 10

AFTER DINNER

COCKTAILS \$8.00

BRANDY ALEXANDER
Brandy, Dark Crème de Cacao and ice cream

GOLDEN CADILLAC
White Crème de Cacao, Galliano, ice cream

GRASSHOPPER
Crème de Menthe, White Crème de Cacao, ice cream

PEPPERMINT PATTY
Rumpleminze and hot chocolate

SALTY BELLE
Maker's Mark, caramel sauce, sea salt, ice cream

COCONUT CLUSTER
Godiva chocolate, Amaretto, Coco Lopez, ice cream

COGNAC & SCOTCH

2oz. POUR

COGNAC

COURVOISIER VS 12
COURVOISIER XO 50
HENNESSY VS 15
LOUIS XIII 225
REMY MARTIN VSOP 15

RUM

KIRK & SWEENY 10

SCOTCH

BALVENIE DOUBLEWOOD 12 YR 15
BALVENIE CARIBBEAN CASK 14 YR 18
BALVENIE DOUBLEWOOD SHERRY 17 YR 20
BALVENIE PORTWOOD 21 YR 40
CHIVAS 12
DEWARS 10
GLENFIDDICH 15
GLENLIVET 12 YR 14
GLENLIVET 18 YR 24
GLENLIVET NADURA 16 YR 20
GLENMORANGIE 18 YR 23
HIGHLAND PARK 12 YR 18
HIGHLAND PARK 18 YR 30
JOHNNIE WALKER BLACK 14
JOHNNIE WALKER BLUE 43
LAGAVULIN 16 YR 22
MACALLAN 18 YR 33
OBAN 14 YR 18
ROYAL SALUTE 27
TALISKER 10 YR 16
TALISKER 18 YR 32
MACALLAN RARE CASK 70

BOURBON & WHISKEY

2oz. POUR

BOURBON

BASIL HAYDEN 13
BLANTON'S 13
KNOB CREEK 13
MAKERS MARK 12
WOODFORD RESERVE 13
BULLEIT 13

WHISKEY

GENTLEMAN JACK 10
HIGH WEST 11
JACK DANIEL'S SINGLE 11
JACK DANIEL'S SINATRA 40
MASTERTON'S RYE 13

IRISH WHISKEY

JAMESON 10
JAMESON 18 YR 25
JAMESON GOLD 19
REDBREAST 16
MIDLETON VERY RARE 35

PORTS & DESSERT WINES

GRAHAMS 6 GRAPE PORT 8
GRAHAMS 10 YR TAWNY 10
GRAHAMS 20 YR TAWNY 18
GRAHAMS 30 YR TAWNY 30

GRAHAMS 40 YR TAWNY 40
WOLLERSHEIM ICE WINE .375L 110
ZINFANDEL PORT Terra d'Oro 12