

# **B O L D**

## american fare

<https://www.exploretock.com/boldamericanfare>

### Reservations

## Small Plates

**Spicy Lemon Garlic Crab Claws** 1/2lb snow crab claws/ charred lemon/ garlic/ sourdough MP

**Tuna Crudo** sliced yellow fin/ sea grapes/ crispy garlic/ citrus sea salt 19

**Baked Scallops** diver scallops/charred lemon/balsamic butter breadcrumbs 24

**Ceviche** shrimp/ scallops/ watermelon/ mango/ jalapeno/ red onion/ cilantro/ citrus 20

**Mexican Street Corn Dip** roasted corn/ charred jalapeno/ onion/ cilantro/ mayo/ cotija/ tortilla chips 17

**Shrimp Cocktail** black tiger shrimp/ spicy cocktail sauce\* 23

**Pan Seared Filet Tips** black pepper parmesan butter\* 21

**Maryland Blue Crab Cakes** roasted corn salsa/ horseradish aioli 24

**Mussels** spicy white wine tomato broth/ andouille sausage/ sourdough\* 21  
Add pasta 10

**Fried Lion's Mane** local lion's mane/ Korean BBQ/ Japanese mayo 22

## Salads

**Chopped Salad Romaine** crispy bacon/ tomatoes/ egg/ red onion/ creamy garlic ranch\* 9.5/19.5

**Creamy Caesar** shaved parmesan/ brioche croutons 8.5/19

**Caprese** heirloom tomatoes/ burrata/ basil/ balsamic pearls/ sea salt 17

**Mixed Berry** spring mix/ fresh berries/ red onion/ candied pecans/ champagne vinaigrette 9.5/19.5

Add to any large salad: marinated chicken 10 steak 15 salmon 12 shrimp 14

## Fish

**Grilled Faroe Island Barbecued Salmon** rice pilaf/ seasonal vegetables\* 38

**Alaskan Halibut** hemp seed crusted Alaskan halibut/ creamy pesto sauce/ wild mushroom and black truffle risotto\* 49

**Chilean Sea Bass** pan seared sea bass/sticky sesame ginger glaze/coconut forbidden rice/sweet Thai chili broccolini MP

**Crab Stuffed Flounder** roasted vegetable couscous/ lemon garlic sauce 43

# USDA Prime Steaks

## Toppings

garlic herb 5/ black pepper & parmesan 6/ black truffle 12  
horseradish 5/ blue cheese 6/ sautéed shrimp 14/ Lobster tail 25  
All steaks are served with sautéed mushrooms and choice of potato

**Filet Mignon** 8oz center cut filet mignon\* 46

**Ribeye** 16oz prime ribeye\* 50

**Cowboy Ribeye** 24oz prime cowboy ribeye\* 66

**NY Strip** 14oz prime New York strip\* 43

**Chef's Cut\*** MP

## Sides

sautéed forest mushrooms\* +3/7  
caramelized brussels sprouts crispy pork belly/ red onion\* +6/13  
lobster mac n cheese +9/18  
roasted garlic mashed potatoes\* +4/7  
asparagus sautéed or grilled\* +3/6  
sea salt baked potato\* +3 Loaded +4/9  
jalapeño popper mac n cheese +6/11  
deb's famous broccoli salad +3/7  
superfood slaw +3/6  
tortellini salad +3/7  
dinner salad +3/8

## Entrees

**Black Truffle and Porcini Mushroom Sacchetti** roasted garlic mascarpone cream/ seared filet tips/ lump crab 42

**Maine Lobster Ravioli** roasted garlic/ roasted peppers/ broccolini/ mascarpone cream sauce 35

**Bold Wagyu Burger** Wagyu beef burger/ lettuce/ tomato/ onion/ pickle/ ketchup/ mayo/ fries 23

**Cajun Grouper Sandwich** L.T.O/ remoulade/ fries 23

**Lobster Roll** fresh brioche bun/ lobster tail/ mayo/ Cajun spices/ superfood slaw/ fries 35

**Stuffed Amish Chicken** fresh mozzarella/ spinach/ red peppers/ orzo salad 26

**Summer Seafood Risotto** lobster tail/ scallops/ shrimp/ corn/ peppers/ tomato 56

\*Gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness