

# **B O L D**

## american fare

### Small Plates

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

**Mexican Street Corn Dip** roasted corn/ jalapeño/ mayo/ cotija cheese/ lime/ house made tortilla chips 16\*

**Ceviche** scallops/ shrimp/ red onion/ cilantro/ jalapeño/ watermelon/ citrus/ house made tortilla chips MP\*

**Fried Lion's Mane Mushrooms** Korean BBQ/ Japanese mayonnaise 24

**Colossal Shrimp Cocktail** atomic cocktail sauce 24\*

**Pan Seared Filet Tips** black pepper parmesan butter 22\*

**Sesame Crusted Tuna**/ jalapeño/ teriyaki/ mayo/ lime 23

**Chicken and Waffles** popcorn chicken/ vanilla and pearl sugar waffle/ maple bacon aioli 16

**Maryland Blue Crab Cakes** roasted corn salsa/ horseradish aioli 23

**Mussels** spicy white wine tomato broth/ andouille sausage/ sourdough 20\*

### Soup and Salads

**French Onion Soup** caramelized onion with bourbon and aged provolone 10

**Chopped Salad** romaine/ crispy bacon/ diced tomato/ red onion/ egg/ creamy garlic ranch 9/18\*

**Tex Mex** romaine/ roasted corn/ roasted bell peppers/ onions/ tomato/ bacon/ chili lime ranch 11/22\*

**Strawberry Fields** organic mixed greens/ strawberries/ blueberries/ pecans/ red onions/ blue cheese crumbles/ raspberry vinaigrette 11/22

**Heirloom Caprese** sliced heirloom tomatoes/ burrata/ balsamic pearls/ basil 16

**Add to any large salad/ chicken 9 NY strip 16 shrimp 14 seared tuna 19**

### Fish

**Grilled Faroe Island Barbecued Salmon** wild rice pilaf/ seasonal vegetables\* 33

**Alaskan Halibut** hemp seed crusted Alaskan halibut/ creamy pesto sauce/ wild mushroom and black truffle risotto\* 44

**Seared Chilean Sea Bass** charred heirloom salsa/ pico de gallo/ honey roasted summer vegetables\* 47

**Fresh Catch** MP

# USDA Prime Steaks

## Toppings

garlic herb 3/ black pepper & parmesan 5/ black truffle 10  
horseradish 3/ blue cheese 5/ sautéed shrimp 15  
All steaks are seasoned with Maldon smoked sea salt

All steaks are served with sautéed mushrooms and choice of potato

**Filet Mignon** 8oz center cut prime filet mignon\* 43

**Ribeye** 16oz prime ribeye\* 46

**Cowboy Ribeye** 24oz prime cowboy ribeye\* 62

**NY Strip** 14oz prime New York strip\* 37

**Chef's Cut\*** MP

## Sides

sautéed forest mushrooms\* +3  
caramelized Brussels sprouts crispy pork belly/ red onion\* +5/12  
lobster mac n cheese +8/17  
roasted garlic mashed potatoes\* +4  
grilled asparagus\* +3/6  
sea salt baked potato\* +3 loaded +4/8  
jalapeño popper mac n cheese +5/10  
Deb's famous broccoli salad 5/10  
superfood slaw 5/10  
summer orzo salad 6/12

## Entrees

**Black Truffle and Porcini Mushroom Sacchetti** roasted garlic mascarpone cream/ seared filet tips/ lump crab 39

**Maine Lobster Ravioli** roasted garlic/ roasted peppers/ broccolini/ mascarpone cream sauce 33

**Summer Seafood Risotto** grilled lobster tail/ diver scallops/ Gulf shrimp/ asparagus/ corn/ tomatoes 53

**Seafood Garganelli** fresh house made pasta/ sautéed shrimp/ lump crab/ zucchini/ summer squash/ baby spinach/ garlic herb sauce 33

**Lobster Roll** lump lobster/Dukes mayo/ Cajun dust/chives/beer battered fries/ superfood slaw 29

**Spicy Thai Coconut Clams and Shrimp** cilantro lime rice/ littlenecks/ shrimp/ spicy coconut broth/ grilled sourdough 32

**Bold Wagyu Burger** Wagyu beef burger/ lettuce/ tomato/ onion/ ketchup/ mayo/ pickle/ American cheese/ beer battered fries 21

**Stuffed Amish Chicken Breast** fresh herbs/ buffalo mozzarella/ orzo salad/ cherry tomatoes/ basil/ parmesan/ baby spinach/ lemon basil vinaigrette 26 (please allow for longer cook time)

\*Gluten free

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