



**SHELLFISH**

REGIONAL AMERICAN OYSTERS	M/P
LITTLENECK CLAMS	M/P
CHERRYSTONE CLAMS	M/P
SHRIMP COCKTAIL 5 PC	17.50
MARYLAND LUMP CRABMEAT COCKTAIL	18.95
<b>B&amp;P SEAFOOD BOUQUET FOR TWO</b>	M/P
<i>LOBSTER, SHRIMP, LUMP CRABMEAT, CLAMS AND OYSTERS</i>	

**APPETIZERS**

FRENCH ONION SOUP	8
BLUE HILL BAY MUSSELS	14.95
YELLOWFIN TUNA TARTARE	13.95
JUMBO LUMP CRAB CAKE	17.95
SESAME CRUSTED SEARED TUNA	16.95
SEARED SCALLOPS w/pineapple, edamame & bacon dashi	14.95
CLAMS OREGANATA	11.95
FRIED CALAMARI (2 choices)	11.95
LONG ISLAND SMOKED SALMON	9.95
MEATBALL TRIO	12.95

**SALAD**

TRI-COLOR PEAR TOMATOES & MOZZARELLA	9.95
CLASSIC HEARTS OF ROMAINE	8.95
MIXED GREENS w/pecans & craisins	8.95
CLASSIC WEDGE w/onion strings and roquefort	8.95
<b>B &amp; P CHOPPED</b>	13.95
<i>Chopped shrimp, carrots, celery, tomatoes, cucumbers, red onions, green beans, bacon, bleu cheese, endive, in a red wine vinaigrette</i>	

**ENTREES**

PAN SEARED WILD STRIPED BASS w/leek, asparagus & fingerling potatoes	26.50
CEDAR PLANK SALMON w/spinach & mashed potatoes	26.50
DIVER SEA SCALLOPS w/napa cabbage, jasmine rice and yuzu mirin glaze	27.95
SEARED TUNA w/chili aioli, baby bok choy and soba noodles	27.95
BUTTERNUT SQUASH RAVIOLI w/saffron vanilla cream sauce & shaved parmesan	22.95
GRILLED SKIRT STEAK w/arugula & fried onions	27.95
MURRAY CHICKEN w/ au jus, mushrooms & Brussels sprouts	22.95
SLICED PORK CHOP w/braised red cabbage & apple cider reduction	27.95
LONG ISLAND DUCK w/Black Mission Figs & Green Peppercorn	24.95

**FROM THE BROILER**

40 OZ PORTERHOUSE (FOR 2)	46 P/P
17 OZ SIRLOIN	43.95
10 OZ FILET MIGNON	39.50
8 OZ PETITE FILET MIGNON	31.95
BONE IN RIB STEAK	44.95
<b>ASK YOUR SERVER FOR AVAILABLE SAUCES</b>	

**SIDES FOR 2**

SPINACH (CREAMED OR SAUTEED)	9	FRENCH FRIES	9
HASHED BROWNS	9	SAUTEED ASPARAGUS	9
MASHED POTATOES	9	STEAMED BROCCOLI	9
MUSHROOMS	9	ONIONS (SAUTEED OR RINGS)	9
		TRUFFLE MAC&CHEESE W/BACON	12
		SIMPLY MAC & CHEESE	9

