

To Share or not to Share

- Barzilla Fried Calamari** \$12
red & green jalapenos | garlic aioli
- Fried Lobster Tail** \$24
sweet Thai chili
- Shrimp Scampi** \$14
scampi butter sauce | toasted bread
- Mussels** \$18
white wine | garlic | olive oil | chorizo | toasted bread

Raw Bar

- King Crab Legs (1 pound)** M|P
drawn butter | house-made cocktail | creamy mustard
- Tuna Tartare** \$14
avocados | sesame seeds | ginger soy dressing
- Shrimp Cocktail** \$16
With homemade cocktail sauce
- Lobster Cocktail** M|P
drawn butter | house-made cocktail | creamy mustard

Salads & Soups

- Caesar Salad** \$10
Homemade Caesar dressing | croutons | parmesan
- Wedge** \$10
Blue cheese dressing | crumbles | bacon | tomatoes
- Shrimp, Crab & Avocado Salad** \$19
mixed greens | pecans | tomatoes | honey mustard
- Shrimp Bisque** \$10

Steak | Chops | Lamb

STEAK SAUCES & ADDITIONS: BELLA \$6 | PEPPERCORN SAUCE \$4 | BLACKENED & BLEU \$5 | GARLIC BUTTER \$2 | MUSHROOMS \$6 | SEARED SCALLOPS \$8 | GRILLED SHRIMP \$6 | LOBSTER TAIL \$24

- 8 oz. Filet Mignon** \$42
brussels sprouts
- 8 oz. Filet Charlo** \$49
jumbo lump crab | cajun butter | whipped potatoes
- 22 oz. Bone-in Ribeye** \$59
roasted potatoes
- 14 oz. Prime Ribeye** \$48
hand cut fries
- 14 oz Prime New York Strip** \$48
roasted potatoes

Seafood | Entrées

- Team Riddle Sea Bass** M|P
jumbo lump crab | Cajun butter | mushroom risotto
- Seared Scallops** \$33
mushroom risotto
- Seared Ahi Tuna** \$24
ginger soy | grilled asparagus
- Grilled Salmon** \$24
tomato relish | balsamic glaze | brussels sprouts
- Shrimp Ponchartrain** \$28
jumbo lump crab | capers | lemon butter | asparagus
- Fried Seafood Platter** \$24
catfish (1) | shrimp (3) | oysters (3) | hand cut fries

Sides

- asparagus | brussels sprouts | sautéed mushrooms | truffle fries | potato salad | \$7
whipped potatoes | roasted potatoes | mushroom risotto | sautéed spinach |
hand cut fries | baked potato

- Signature Jumbo Lump Crab Cake** \$22
lemon butter | capers | arugula
- Lamb Lollipops** \$16
spicy hoisin sauce | arugula
- Fried Asparagus** \$14
Jumbo lump crabmeat | lemon butter sauce
- Bacon Jam Grilled Oysters (4)** \$12
bacon jam | jalapeño

- Chef's daily selection of fresh oysters** M|P
champagne mignonette

- La Petite Seafood Tower** \$75
oysters (6) | cold boiled shrimp (4) | lobster cocktail (½) | mussels (6) | king crab leg (½ pound)

- Le Grande Seafood Tower** \$145
oysters (12) | cold boiled shrimp (8) | lobster cocktail (1) | mussels (12) | king crab (1 pound)

- Grilled Salmon Salad** \$19
strawberries | candied pecans | feta cheese | honey mustard dressing

- Steak Salad** \$19
tomatoes | bleu cheese crumbles | onions | balsamic vinaigrette
- Mom's Black Bean Soup** \$7
pico de gallo

- Double Boned Duroc Pork Chop** \$29
mango habanero glaze | whipped potatoes
- Pork Chop Milanese** \$24
arugula | tomatoes | capers | whipped potatoes
- Rack of Lamb** \$44
whipped potatoes

- Veritas Steak Platter** \$135
8 oz. Filet Mignon | 14 oz. Prime Ribeye |
14 oz. Prime NY Strip | choice of 3 sides

- Lobster Ravioli** \$28
jumbo lump crab | mushrooms | tomatoes | bianco sauce
- Linguine Pescatore Aglio e Olio** \$26
shrimp | mussels | clams | calamari
- Dad's Trio** \$38
4 oz. Filet | lamb lollipops | fried shrimp | potato salad
- Filet Tips** \$18
cabernet reduction | whipped potatoes | scallions
- Chicken Anchetta** \$18
mushrooms | lemon butter | linguine aglio e olio
- Emme's Chicken Picatta** \$18
lemon butter | capers | tomatoes | sautéed spinach