

# OCEAN STEAK

## RAW BAR

EAST COAST OYSTER	each	4
WEST COAST OYSTER	each	4
CLAM on the HALF SHELL	each	3
MAMMOTH SHRIMP	each	11
COLOSSAL CRAB COCKTAIL		49

OSETRA CAVIAR 1 oz. 130

SPICY TUNA on CRISPY RICE 21  
Sweet Soy, Fresno Chili, Cilantro

## APPETIZERS

FRENCH ONION SOUP		16
Gruyère		
FRIED CALAMARI		20
Dill Pickle Chips, Sriracha Aioli		
SEARED CRAB CAKE		22
Jumbo Lump Crab, Apple Slaw, Lemon, Dijon Mustard		
NJ DIVER SCALLOPS		24
Corn Puree, Chive Oil, Tobiko		
DOUBLE SMOKED BACON		18
Fig Jam, Shaved Pecorino, Balsamic Reduction		
WAGYU MEATBALL		23
10 oz. Wagyu, Ricotta		
WAGYU CHEESESTEAK		38
Provolone Sauce, Caramelized Onions, Buttered Parkerhouse Roll		

## SALAD

OG 1924 HOTEL CAESAR		18
Parmigiano Reggiano, Egg, Crouton		
FRIED BURRATA		28
Heirloom Tomatoes, Basil, White Balsamic, White Truffle Oil		
STEAK KNIFE WEDGE		18
Bacon, Blue Cheese, Cherry Tomato		
CHOPPED		18
Garbanzo Beans, Radish, Red Onion, Olives, Tomatoes, Cucumber, Romaine, Spinach, Radicchio, Mustard Vinaigrette		

RARE; Cold, Red Center

MEDIUM RARE; Cool, Red Center

MEDIUM; Warm Pink Center

MEDIUM WELL; Slightly Pink Center

WELL DONE; No Pink

## BUTCHER BLOCK

FILET MIGNON	10 oz.	65	DELMONICO	24 oz.	95
			Iowa CAB, Organic, Grass-Fed		
NY STRIP	18 oz.	80	JAPANESE WAGYU	10 oz.	275
			Kagoshima, 30-Day Snow Aged		
NY STRIP AU POIVRE	18 oz.	85	PORTERHOUSE	40 oz.	130
			FOR 2		
BONE-IN RIBEYE	26 oz.	85	TOMAHAWK CHOP	40 oz.	145
			FOR 2		

## SURF & TURF

10 oz. Filet Mignon, Maine Lobster Tail  
135

## ACCOMPANIMENTS

OSCAR STYLE		24	CRABMEAT & BLUE CHEESE		24
			Jumbo Lump Crabmeat, Asparagus, Hollandaise		
JUMBO SHRIMP		24	AU POIVRE		5
			Cracked Peppercorn, Brandy, Cream		
BACON		8	POINT REYES BLUE CHEESE		6

## ENTREES

CHILEAN SEABASS		59	LEMON SOLE FRANCAISE		64
			Jumbo Lump Crabmeat, White Wine, Lemon-Caper Butter		
SALMON		39	MAINE LOBSTER TAIL		70
			Lemon, Drawn Butter		
HERB BRINED CHICKEN		34	BAKED LOBSTER THERMIDOR		105
			2 Lb. Whole Lobster, Cream, Herbs, Breadcrumbs		
CUT PORK CHOP		42	RACK OF LAMB		68
			Charcutière Sauce, Chimichurri		

## SIDES

14

## 5 CHEESE LOBSTER MAC

Fontina, Mozzarella, Parmesan, Gruyère, Cheddar

38

Roasted Cipollini Onions  
Agave Honey

Crispy Brussels Sprouts  
Bacon, Piquillo Peppers, Balsamic

Sunchoked Spinach  
Fontina, Smoked Salt

Roasted Asparagus  
Garlic Confit

Sauteed Spinach  
Garlic, Oil

Potato Puree  
Milk, Butter

Wild Mushrooms  
Thyme, Sherry, Onions

Baked Potato

Latka-Style  
Hash Brown Potato

5 Cheese Mac & Cheese  
Fontina, Mozzarella, Parmesan, Gruyère, Cheddar

French Fries  
Sea Salt