

OCEAN STEAK

RAW BAR

EAST COAST OYSTER	each	4
WEST COAST OYSTER	each	4
CLAM on the HALF SHELL	each	3
COLOSSAL SHRIMP	each	11
HAND SELECTED JUMBO LUMP CRAB COCKTAIL		49
SPICY TUNA on CRISPY RICE		21
Sweet Soy, Tobiko, Chives, Black Sesame Seeds, Sriracha Aioli		

OSETRA CAVIAR 1 oz. 130

APPETIZERS

FRENCH ONION SOUP		16
Gruyère, Pullman Crostini		
FRIED CALAMARI		20
Vinegar Peppers, Parsley, Garlic, Lemon Vinaigrette		
SEARED CRAB CAKE		28
Cilantro Lime Slaw, Charred Jalapeño Remoulade		
NJ DIVER SCALLOPS		30
Corn Puree, Chive Oil, Tobiko		
DOUBLE SMOKED BACON		18
Fig Jam, Shaved Pecorino, Balsamic Reduction		
WAGYU MEATBALL		23
10 oz. Wagyu, Ricotta		

SALADS

18

OG 1924 HOTEL CAESAR
Parmigiano Reggiano, Egg, Crouton

STEAK KNIFE WEDGE
Bacon, Blue Cheese, Cherry Tomato

CHOPPED
Romaine, Red Onion, Olives, Tomatoes,
Cucumbers, Feta, Bell Peppers,
Red Wine Oregano Vinaigrette

BUTCHER BLOCK

FILET MIGNON	10 oz.	68	BONE-IN RIBEYE	26 oz.	85
NY STRIP	18 oz.	80	PETIT FILET MIGNON	6 oz.	90
USDA Prime			American Wagyu		
SURF & TURF		143	PORTERHOUSE	40 oz.	130
10 oz. Filet Mignon, Lobster Tail			FOR 2		

DRY AGED

NY STRIP 14 oz. 90
Pat LaFrieda, USDA Prime,
Aged 40 Days

ACCOMPANIMENTS

OSCAR STYLE	28	CRAB IMPERIAL	28
Jumbo Lump Crabmeat, Asparagus, Hollandaise		Jumbo Lump Crab, Lemon, Maryland-Style Seasoning	
CRABMEAT & BLUE CHEESE	28	JUMBO SHRIMP	30
Jumbo Lump Crabmeat, Point Reyes Blue Cheese, Balsamic Glaze		Garlic, Butter	
JD ONIONS	5	SAUCES	6
		Hollandaise, Bearnaise, Au Poivre, Chimichurri, or Blue Cheese	

ENTREES

AUSTRALIAN LOBSTER TAIL	75	VEAL CHOP	14 oz.	80
Lemon, Drawn Butter		Parmesan or Milanese Style		
LOBSTER FRANCAISE	88	RACK OF LAMB		68
Beurre Blanc, Asparagus		Charcutière Sauce, Chimichurri		
CHILEAN SEABASS	64	CRISPY PORK SHANK		65
Edamame Puree, Tomato Confit, Garlic, Ginger, Cilantro		Pineapple Mustard Glaze, Apple Slaw		
SALMON	45	CHICKEN PICCATA		42
Cucumber, Watercress, Shallot, Chive Oil, Dill Mustard Vinaigrette		Lemon Butter Sauce, Capers Roasted Fingerling Potatoes		

SIDES

14

5 CHEESE LOBSTER MAC

Fontina, Mozzarella, Parmesan, Gruyère, Cheddar

38

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

Wild Mushrooms
Thyme, Sherry, Onions

Crispy Brussels Sprouts
Honey, Pistachio,
Goat Cheese Crumbles

Potato Puree
Milk, Butter

Creamed Spinach
Fontina

Baked Potato
Chives, Sour Cream,
Maitre d' Butter

Steakhouse Hash Brown
Chives, Sour Cream

Roasted Asparagus
Garlic Confit, Sea Salt

French Fries
Sea Salt

Linguine
Tomato, Basil

RARE
Cold, Red Center

MEDIUM RARE
Cool, Red Center

MEDIUM
Warm Pink Center

MEDIUM WELL
Slightly Pink Center

WELL DONE
No Pink