

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

ENTREES

AUSTRALIAN LOBSTER TAIL	75
Lemon, Drawn Butter	
ANGRY LOBSTER	105
Garlic, Oil, Red Pepper Flakes, Parsley	
CHILEAN SEABASS	64
Edamame Puree, Tomato Confit, Garlic, Ginger, Cilantro	
SEARED SALMON	45
Pistachio Gremolata, Honey, Soy	
RACK OF LAMB	68
Demi-Glace, Chimichurri	
CRISPY PORK SHANK	65
Pineapple Mustard Glaze, Apple Slaw	
CHICKEN PICCATA	42
Lemon Butter Sauce, Capers Roasted Fingerling Potatoes	

APPETIZERS

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

SALADS

18

OG 1924 HOTEL CAESAR

Parmigiano Reggiano,
Egg, Crouton

SPINACH & APPLE

Green Apples, Red Onions,
Mustard Vinaigrette

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

Wild Mushrooms
Thyme, Sherry, Onions

Crispy Brussels Sprouts
Honey, Pistachio,
Goat Cheese Crumbles

Creamed Spinach
Fontina

Roasted Asparagus
Garlic Confit, Sea Salt

Creamed Corn
Charred Jalapeño

SIDES

14

Baked Potato

Chives, Sour Cream, Maître d' Butter

5 CHEESE LOBSTER MAC

Fontina, Mozzarella, Parmesan,
Gruyère, Cheddar

38

Steakhouse Hash Brown
Chives, Sour Cream

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

Potato Puree
Milk, Butter

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