

OCEAN STEAK

RAW BAR

EAST COAST OYSTER	each	4
WEST COAST OYSTER	each	5
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. 145

APPETIZERS

FRENCH ONION SOUP	16	CLAMS CASINO	20
Gruyère, Pullman Crostini		Double Smoked Bacon, Onions, Peppers, Butter	
FRIED CALAMARI	20	DOUBLE SMOKED BACON	18
Vinegar Peppers, Artichokes, Parsley, Garlic, Lemon Vinaigrette		Fig Jam, Shaved Pecorino, Balsamic Reduction	
SEARED CRAB CAKE	30	WAGYU MEATBALL	23
Apple Curry Chutney, Chili Crisp Aioli		10 oz. Wagyu, Ricotta	

SALADS

18

OG 1924 HOTEL CAESAR
Parmigiano Reggiano, Egg, Crouton

STEAK KNIFE WEDGE
Bacon, Blue Cheese, Cherry Tomato

NORTH BEACH CHOPPED
Bacon, Chickpeas, Peppers, Red Onion, Cucumbers, Grape Tomatoes, Egg, Fried Shallots, Nobe Dressing

ENTREES

AUSTRALIAN LOBSTER TAIL	75	CHILEAN SEABASS	64	DINO RIB	68
Lemon, Drawn Butter		Edamame Puree, Tomato Confit, Garlic, Ginger, Cilantro		Bone-In Beef Rib, Roasted Carrots White Bean and Leek Puree, Fennel, Leek, Demi-Glace	
MISO SALMON	45	BRINED HALF CHICKEN	42	RACK OF LAMB	68
Black Pepper and Brown Sugar Rub, Sweet Soy, Mustard Glazed Bok Choy		Roasted Brussel Sprouts, Bacon, Pomegranate, Butternut Squash Puree		Demi-Glace, Chimichurri	

BUTCHER BLOCK

FILET MIGNON	10 oz.	68	NY STRIP	18 oz.	80
			USDA Prime		
PETIT FILET MIGNON	6 oz.	90	BONE-In NY STRIP	22 oz.	68
			FRENCH BISTRO STRIP		70
			22 oz. Bone-In NY Strip, Frites French Dijon Herb, Butter Emulsion		
DRY AGED NY STRIP	14 oz.	90	BONE-IN RIBEYE	26 oz.	85
			PORTERHOUSE		130
			FOR 2		
SURF & TURF		143			
			10 oz. Filet Mignon, Lobster Tail		

ACCOMPANIMENTS

OSCAR STYLE	30	CRAB IMPERIAL	30
Jumbo Lump Crab, Asparagus, Hollandaise		Jumbo Lump Crab, Lemon, Maryland-Style Seasoning	
CRAB & BLUE CHEESE	30	COLOSSAL SHRIMP	30
Jumbo Lump Crab, Point Reyes Blue Cheese, Balsamic Glaze			
CARAMELIZED ONIONS	5	SAUCES	6
		Hollandaise, Bearnaise, Au Poivre, Chimichurri, or Blue Cheese	

SIDES

FIVE CHEESE MAC & CHEESE	16
Fontina, Mozzarella, Parmesan, Gruyère, Cheddar	
BAKED POTATO	14
Chives, Sour Cream, Maître d' Butter	
STEAKHOUSE HASH BROWN	14
Chives, Sour Cream	
POTATO PUREE	14
Milk, Butter, Garlic	
FRENCH FRIES	14
Sea Salt	
LINGUINE	14
Tomato, Basil	
WILD MUSHROOMS	15
Thyme, Sherry, Onions	
CRISPY BRUSSELS SPROUTS	16
Honey, Pistachio, Goat Cheese Crumbles	
CREAMED SPINACH	15
Fontina	
ROASTED ASPARAGUS	16
Garlic Confit, Sea Salt	

RARE
Cold, Red Center

MEDIUM RARE
Cool, Red Center

MEDIUM
Warm Pink Center

MEDIUM WELL
Slightly Pink Center

WELL DONE
No Pink