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

CHEF'S BREAD SERVICE 10
Toasted Garlic Bread,
Parmesan Cheese Sauce

FRENCH ONION SOUP 16
Gruyère, Pullman Crostini

SEARED CRAB CAKE 30
Apple Curry Chutney, Chili Crisp Aioli

WAGYU MEATBALL 23
10 oz. Wagyu, Ricotta

FRIED CALAMARI 20
Vinegar Peppers, Artichokes,
Parsley, Garlic, Lemon Vinaigrette

CLAMS CASINO 20
Double Smoked Bacon, Onions,
Peppers, Butter

DOUBLE SMOKED BACON 18
Fig Jam, Shaved Pecorino,
Balsamic Reduction

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
Lemon, Drawn Butter

MISO SALMON 45
Black Pepper and Brown Sugar Rub,
Sweet Soy, Mustard Glazed Bok Choy

CHILEAN SEABASS 64
Edamame Puree, Tomato Confit,
Garlic, Ginger, Cilantro

BRINED HALF CHICKEN 42
Roasted Brussel Sprouts, Bacon,
Pomegranate, Butternut Squash Puree

LONG BONE SHORT RIB 68
Bone-in Braised Beef, Roasted Fennel
& Carrots, White Bean & Leek Puree,
Demi-Glace

RACK OF LAMB 68
Demi-Glace, Chimichurri

BUTCHER BLOCK

FILET MIGNON 10 oz. 68

PETIT FILET MIGNON 6 oz. 90
American Wagyu,
Scallion Hash Brown,
Sweet Soy Garlic Glaze

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

SURF & TURF 143
10 oz. Filet Mignon, Lobster Tail

NY STRIP 18 oz. 80
USDA Prime

BONE-In NY STRIP 22 oz. 68

FRENCH BISTRO STRIP 70
22 oz. Bone-In NY Strip, Frites
French Dijon Herb, Butter Emulsion

BONE-IN RIBEYE 26 oz. 85

PORTERHOUSE 40 oz. 130
FOR 2

ACCOMPANIMENTS

OSCAR STYLE 30
Jumbo Lump Crab, Asparagus,
Hollandaise

CRAB & BLUE CHEESE 30
Jumbo Lump Crab,
Point Reyes Blue Cheese,
Balsamic Glaze

CARAMELIZED ONIONS 5

CRAB IMPERIAL 30
Jumbo Lump Crab, Lemon,
Maryland-Style Seasoning

COLOSSAL SHRIMP 30
Garlic, Butter

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	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cold, Red Center	*Cool, Red Center*	*Warm Pink Center*	*Slightly Pink Center*	*No Pink*

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menu subject to change. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.