



DINNER MENU

EDDIE V'S OYSTER BAR

MARKET OYSTERS

Half Dozen, on Ice, with Cocktail and Mignonette Sauces

HAWAIIAN YELLOWTAIL SASHIMI

Cilantro, Red Chiles and Ponzu

JUMBO LUMP CRAB

Remoulade, Fresh Lime, Chives and Sliced Avocado

CHILLED GULF SHRIMP

Cocktail Style with Atomic Horseradish and Spicy Mustard

TARTARE OF PACIFIC AHI TUNA

Curry and Sesame Oils, Sliced Avocado, Mango and Citrus

CHILLED SHELLFISH TOWER

Maine Lobster, Shrimp (8), Oysters (8), Jumbo Lump Crab

APPETIZERS

MAINE LOBSTER TACOS

House Made Fresh Tortillas with Grilled Sweet Corn Pico

POINT JUDITH CALAMARI

Kung Pao Style with Roasted Cashews and Crisp Noodles

JUMBO LUMP CRAB CAKE

Sautéed Maryland Style with Spicy Chive Remoulade

POT STICKERS

Filled with Spicy Shrimp and Pork in a Light Soy Broth

BATTERFRIED OYSTERS

Light Curry, Cilantro and Pickled Asian Cucumbers

STEAK AND LOBSTER TARTARE

Truffled Steak Tartare and Chilled Fresh Maine Lobster with Toasted Baguettes

COLD WATER LOBSTER TAIL

Thin Crisp Batter with Lemon, Drawn Butter and Honey Mustard

SECOND COURSE

MAINE LOBSTER AND SHRIMP BISQUE

Fresh Maine Lobster, Cream and Cognac

CRAB AND CORN CHOWDER

\$16.⁰⁰\$16.⁰⁰\$16.⁰⁰\$15.⁰⁰\$14.⁰⁰\$83.⁰⁰\$19.⁰⁰\$15.⁰⁰\$18.⁰⁰\$12.⁰⁰\$12.⁰⁰\$17.⁰⁰\$23.⁰⁰\$10.⁰⁰\$9.⁰⁰

Smoked Bacon, Potatoes and Sweet Corn

WILD MUSHROOM SALAD

\$13.⁰⁰

Warm Goat Cheese, Arugula and Champagne Vinaigrette

ICEBERG BLT

\$10.⁰⁰

Crisp Bacon, Blue Cheese, Buttermilk-Chive Dressing

FUJI APPLE SALAD

\$9.⁰⁰

Green Beans, Baby Beets, Candied Walnuts, Blue Cheese, Ginger-Orange Vinaigrette

CLASSIC CAESAR SALAD

\$9.⁰⁰

Shaved Parmesan, Garlic Croutons and Tapenade

HEIRLOOM TOMATO SALAD

\$14.⁰⁰

Bufala Mozzarella, Basil, EV Olive Oil and Aged Balsamic Vinegar

SHRIMP AND CRAB CHOPPED SALAD

\$16.⁰⁰

Avocado, Hearts of Palm, Tomato, Mushrooms, Blue Cheese, Candied Walnuts

MAIN COURSES

HALIBUT FILET

\$34.⁰⁰

Roasted with Morels, Spring Peas, Fennel and Heirloom Tomato Broth

NORTH ATLANTIC LEMON SOLE

\$30.⁰⁰

Parmesan Crust with Tomato and Herb Salad, Lemon Garlic Butter

CHILEAN SEA BASS

\$43.⁰⁰

Steamed Hong Kong Style with Light Soy Broth

BAY OF FUNDY SALMON

\$28.⁰⁰

Sautéed with Young Vegetables and Maille Mustard Vinaigrette

PACIFIC AHI TUNA

\$34.⁰⁰

Tempura with Baby Bok Choy, Kung Pao Sauce and Wasabi Oil

SWORDFISH STEAK

\$33.⁰⁰

Broiled with Fresh Lump Crab, Avocado, Cilantro and Red Chile

ICELANDIC COD

\$31.⁰⁰

Roasted with Brussels Sprout Leaves, Heirloom Tomatoes, Lemon-White Wine Sauce

GEORGES BANK SCALLOPS

\$34.⁰⁰

Sautéed with Citrus Fruit, Roasted Almonds and Brown Butter

JUMBO GULF SHRIMP

\$31.⁰⁰

Grilled "Oregonata Style" with Fresh Jonah Crab

COLD WATER LOBSTER TAILS	\$88.⁰⁰
Two 9 oz South African Lobster Tails, Broiled with Drawn Butter and Lemon	
DOUBLE BREAST OF CHICKEN	\$22.⁰⁰
Roasted with Mushrooms, Shallots and Natural Jus	
FRESH MARKET VEGETABLES	\$20.⁰⁰
An Entrée of Six Different Fresh Market Vegetable Preparations	

PRIME CLASSICS

FILET MEDALLIONS	\$49.⁰⁰
Oscar Style with Fresh Crab, Asparagus and Hollandaise	
8 oz FILET MIGNON	\$54.⁰⁰
Seared Hudson Valley Foie Gras, Truffled Madeira Sauce	
16 oz USDA PRIME NEW YORK STRIP AU POIVRE	\$50.⁰⁰
Cracked Black Peppercorn Cognac Sauce	
8 oz FILET MIGNON AND BROILED COLD WATER LOBSTER TAIL	\$79.⁰⁰
Drawn Butter and Lemon	

PREMIUM HAND CUT STEAKS

8 oz CENTER CUT FILET MIGNON	\$39.⁰⁰
12 oz CENTER CUT FILET MIGNON	\$46.⁰⁰
22 oz USDA PRIME BONE-IN RIBEYE	\$48.⁰⁰
16 oz USDA PRIME NEW YORK STRIP	\$48.⁰⁰
ADD OYSTER INDULGENCE	\$11.⁰⁰
"Carpet Bag Style" with Batterfried Oysters and Béarnaise Sauce	
ADD CRAB INDULGENCE	\$15.⁰⁰
Three Crab Stuffed Jumbo Shrimp "Oreganata Style"	
ADD LOBSTER INDULGENCE	\$42.⁰⁰
Broiled Half Pound South African Lobster Tail with Drawn Butter	
SAUCES	\$4.⁰⁰

Tarragon Béarnaise • Cognac Crème • Classic Hollandaise

SIDE DISHES

PARMESAN AND CHIVE FRENCH FRIES	\$10.⁰⁰
AU GRATIN POTATOES	\$10.⁰⁰
BROCCOLINI WITH LEMON AND GARLIC	\$10.⁰⁰
TWICE BAKED POTATO WITH BACON AND CHIVES	\$10.⁰⁰
BRUSSELS SPROUTS, BACON AND SHALLOTS	\$10.⁰⁰
SAUTÉED SPINACH WITH GARLIC AND PARMESAN	\$10.⁰⁰
TRUFFLED MACARONI AND CHEESE	\$12.⁰⁰
CRAB FRIED RICE WITH MUSHROOMS AND SCALLIONS	\$12.⁰⁰
PAN ROASTED WILD MUSHROOMS	\$12.⁰⁰
GRILLED ASPARAGUS WITH CRISPY PROSCUITTO AND SHIRRED EGG	\$12.⁰⁰