

## **Appetizers**

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Shrimp Cocktail with cocktail  
and remoulade sauce

Scotch Smoked Salmon with onion,  
capers, and dill cream

Kobe Tenderloin Carpaccio with arugula  
and parmesan

Jumbo Lump Crabmeat Cocktail

Seared Tuna Loin with lime, chili oil,  
and cilantro

Crab and Lobster Napoleon  
with Chardonnay Cream

Bones Chilled Seafood Platter

## **Soups & Salads**

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Bones Lobster Bisque

French Onion Soup

Wedge of Iceberg Lettuce

Crab and Avocado Salad

Caesar Salad

Bones Salad

Spinach Salad

## **Steaks & Chops**

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Filet Mignon (8/12 oz)

Bone-In Filet (14 oz)

New York Strip (12/16 oz)

Bone-In Ribeye (20 oz)

Loin Lamb Chops (22 oz)

Veal Rib Chop with Lemon  
and Sautéed Mushrooms

Porterhouse (20/24 oz)

Dry Aged Bone-In Rib-Eye (20 oz)

Wagyu New York Strip (12 oz)

Mixed Grill (Filet Mignon, Lamb  
and Pheasant Sausage)

## **Seafood**

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Pan Seared Grouper with Southern succotash

Sautéed Salmon with braised white beans  
& Edward's bacon

Crab Cakes with corn, roasted red pepper,  
and ginger vinaigrette

Crab Stuffed Trout with haricots verts  
and Marcona almonds

Live Maine Lobster

Seared scallops with Asian slaw  
and citrus vinaigrette

Grilled Swordfish with braised Swiss chard

## **Vegetables & Potatoes**

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Grit Fritters

Hash Browns

Truffle Butter Mashed Potatoes

Seabreeze Baked Potato

Corn Pudding

Fresh Asparagus

Steamed Broccoli

Fried Onion Rings