COLD HORS D’OEUVRES

JUMBO SHRIMP COCKTAIL
served with Shearn’s special cocktail and remoulade sauce
$16

JUMBO LUMP CRAB COCKTAIL
avocado & remoulade sauce
$26

BEEF TARTARE
hand chopped beef tenderloin with cured egg yolk, capers, lemon zest, spicy aioli, shallots and flat bread
$22

CHARCUTERIE BOARD
Artisanal bread, house made pickled giardiniera, pommery mustard
$20

HOT HORS D’OEUVRES

FRITTO MISTO
lobster, cauliflower and meyer lemon with garlic aioli
$20

ESCARGOT BOUGUIGNON
one half dozen escargots prepared in classic burgundian style and served in garlic herb butter
$20

SAUTÉED SCALLOPS
green apple & italian parsley salad, ev olive oil, lemon juice
$20

SHRIMP DEJONGE
three jumbo shrimp baked in a light marsala sauce and topped with herb butter
$18

HATCH PEPPER CRAB CAKE
jumbo lump crab, hatch pepper and sweet corn sauté
$23

FORAGER’S FLATBREAD
fontina cheese, wild mushrooms and caramelized onions, finished with an herb salad
$16

SOUPS

FRENCH ONION
a classic onion soup topped with baguette croutons and gruyere cheese
$12

LOBSTER BISQUE
creamy bisque made with fresh maine lobster delicately seasoned with lobster meat, braised fennel and a touch of sherry
$12

SALADS

BABY ICEBERG SALAD
maytag blue cheese dressing, heirloom tomatoes and crispy bacon
$12

CLASSIC CAESAR
romaine hearts, spanish white anchovies, “everything bagel” parmesan crisp
$12

WARM SPINACH SALAD
crispy pork belly, five minute egg, caramelized onions and crimini mushrooms
$12

ROASTED SWEET PEPPER SALAD
burrata, marinated sweet peppers with arugula and oil cured olives
$12

SEASONAL HOUSE
the freshest seasonal greens and garnishes
$9

SHEARN’S CHOPPED SALAD
toasted pepitas, feta cheese, avocado vinaigrette
$12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
# STEAKS AND CHOPS

**STEAKS**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 OZ. FILET</td>
<td>$48</td>
</tr>
<tr>
<td>16 OZ. PRIME RIBEYE</td>
<td>$55</td>
</tr>
<tr>
<td>16 OZ. PRIME NEW YORK STRIP</td>
<td>$100</td>
</tr>
</tbody>
</table>

**CHOPS**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>16 OZ. PRIME RIBEYE</td>
<td>$55</td>
</tr>
<tr>
<td>14 OZ. VEAL CHOP</td>
<td>$48</td>
</tr>
<tr>
<td>LAMB LOLLYPOPS</td>
<td>$48</td>
</tr>
<tr>
<td>YOUNG CHICKEN CHOP</td>
<td>$30</td>
</tr>
<tr>
<td>24 HR CHIANTI BRAISED</td>
<td>$50</td>
</tr>
<tr>
<td>HOUSE SMOKED DOUBLE PORK CHOP</td>
<td>$36</td>
</tr>
</tbody>
</table>

**Sauce Options**

- Peppercorn sauce: $5
- Red wine reduction sauce: $5
- Stilton cheese gratine: $5
- Sautéed mushrooms: $5
- Three grilled shrimp: $10
- Crab Oscar: $16

**ENHANCE YOUR STEAK**

- Peppercorn sauce: $5
- Red wine reduction sauce: $5
- Stilton cheese gratine: $5
- Sautéed mushrooms: $5
- Three grilled shrimp: $10
- Crab Oscar: $16

**Other Options**

- Sautéed wild mushrooms, roasted cipollinis, cognac sauce: $10
- Sautéed spinach, caramelized onions and black pepper jus: $10

# DAILY FRESH SEAFOOD

**LOBSTER STUFFED DOVER SOLE**

- Lobster cognac sauce: $45

**SAUTÉED GULF RED SNAPPER**

- Roasted artichokes, eggplant, tomatoes, light herb emulsion: $44

**ROASTED SEA SCALLOPS**

- Roasted kabocha squash "caponata": $38

**SAUTÉED JUMBO SHRIMP PASTA**

- Scampi sauce, squid ink pasta, heirloom tomatoes: $34

**BAY OF FUNDY SALMON FILLET**

- Roasted beet salad, dijon-beet vinaigrette, chive oil: $36

# SIDES

**Sides Big Enough for Two or Four**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk potato puree</td>
<td>$10/14</td>
</tr>
<tr>
<td>Herb roasted summer vegetables</td>
<td>$10/14</td>
</tr>
<tr>
<td>Cream spinach</td>
<td>$10/14</td>
</tr>
<tr>
<td>Grilled or steamed jumbo asparagus</td>
<td>$10/14</td>
</tr>
<tr>
<td>Lobster mashed potatoes</td>
<td>$12/18</td>
</tr>
<tr>
<td>White cheddar mac and cheese with house smoked bacon</td>
<td>$10/14</td>
</tr>
<tr>
<td>Quinoa and jasmine rice medley with soy ginger vinaigrette</td>
<td>$10/14</td>
</tr>
<tr>
<td>Sautéed spinach with caramelized onions</td>
<td>$10/14</td>
</tr>
<tr>
<td>Thick cut house smoked bacon with maple syrup</td>
<td>$10/14</td>
</tr>
<tr>
<td>Lobster mac and cheese</td>
<td>$12/18</td>
</tr>
</tbody>
</table>

**MORE THAN MEAT**

**GRILLED VEGETABLE STACK**

- Fresh mozzarella, spicy marinara sauce (gf): $25

**PASTA LEGUMBRÉ**

- Linguine with assorted seasonal vegetables, charred tomato sauce: $25

**STEAMED VEGETABLE MEDLEY**

- Jasmine rice, quinoa, lentils, steamed vegetables, soy ginger (gf): $25