

CARLO & JOHNNY

APPETIZERS

Crab Cake Remoulade	24
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Steamed Mussels Chili Tomato Broth, Grilled Garlic Sourdough	20
Mushroom Arancini Romesco Sauce, Ricotta Salata, Basil	15
Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20
Boomer's Blue Crab Bisque Sherry Wine, Fresh Chive	19

THE RAW BAR

Tiger Shrimp Cocktail	8 EA
Florida Stone Crab Claws	MKT
Chilled, Cracked, Served with Dijonnaise	
Chesapeake Oysters*	3.75 EA
East & West Coast Oysters*	4.50 EA
Chef's Selections Flown in Daily	

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15
The Wedge Braised Bacon, Tomato, Red Onion, Fresh Dill, Buttermilk Blue Cheese	15
Classic Caesar* Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	15
Honeycomb Burrata 80 Acres Spring Greens, Whipped Ricotta, Dried Cherries, Hazelnut, Rosé Vinaigrette	15
Spring Greens Toasted Quinoa, Pickled Carrots, Spring Peas, Feta, Crispy Shallots, Citrus Dijon Vinaigrette	15

JEFF RUBY U.S.D.A. PRIME STEAKS*

CATTLE SELECTED, RAISED, AGED, AND CUT EXCLUSIVELY FOR OUR STEAKHOUSES.

Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	80	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94
New York Strip 14 oz Center Cut	67	Boneless Ribeye 16 oz Delmonico	76
Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	95	Bone-In New York Strip 20 oz Center-Cut	89

JAPANESE A5 WAGYU*

SOURCED FROM THE MIYAZAKI PREFECTURE, A SELECTION OF THE RAREST BEEF IN THE WORLD

Filet Mignon 6 oz 168

PREMIUM HANDCRAFTED FILET MIGNON*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	80	Anthony Muñoz* 8 oz Bacon Wrapped Filet, Shrimp, Mushrooms, Béarnaise	72
Petite Filet Mignon 8 oz Center-Cut	58	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115
Steak Diane 8 oz Filet, Mushrooms, Brandy Cream	63		

TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce
Bourbon Peppercorn Sauce
Mushrooms & Onions
Horseradish Cream

Melted Point Reyes Blue Cheese
Roasted Garlic Butter
Sweet Onion Bacon Jam
Chili Rub

Collinsworth
Red King Crab, Asparagus,
Bordelaise, Béarnaise

Burrow 13
Louisiana Crawfish,
Blackened Spice



CLASSICS

Faroe Islands Salmon* Artichoke, Asparagus, Lemon Beurre Blanc	39
Lobster Bucatini Sauce Limone, Crispy Jalapeño, Lemon Thyme Breadcrumb	38
Cold Water Lobster Tail 12 oz, Baked with Lemon-Herb Butter	MKT
Sea Bass Forte Circa 1981 - King Crab, Shiitake, Beurre Blanc	49

Lobster Burrow* 89
6 oz Filet Burrow, 6 oz Lobster Tail

Veal Marsala 68
14 oz Bone-In Rib Chop, Seasonal Mushrooms,
Roasted Garlic

Steak Collinsworth* 78
8 oz Filet, King Crab, Asparagus,
Bordelaise, Béarnaise

Berkshire Pork Chop Sage-Lemon Gastrique, Romesco	38
Chicken Parmesan Linguine, Marinara, Basil	33
JR Double Burger* 4 oz Avril-Bleh Patties, Bacon, American Cheese, Pickle Relish, Lettuce, Red Onion, Duke's Mayo	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Creamy Mashed Potatoes	11	Baked Potato	9	Grilled Asparagus Lemon & Olive Oil	14
Cacio e Pepe Black Pepper, Pecorino Romano	16	Pasta Bolognese Garganelli, San Marzano Tomato, Parmigiano-Reggiano	18	Sautéed Mushrooms Herb Sherry Butter	14	Baby Carrots Spiced Honey, Whipped Ricotta	14
Fingerling Potato Leek Cream, Fresh Herbs	13	Boardwalk Fries Malt Vinegar Aioli	9	Brussels Sprouts Spicy Balsamic Reduction, Romano Cheese	14	Truffle Creamed Corn	14
						Classic Creamed Spinach	14

• WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES •

DONNY HATTON, EXECUTIVE CHEF

*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.