



WHAT WE ARE KNOWN FOR - AWARD WINNING

● APPETIZERS

- SPICY SUSHI TUNA TEMPURA ROLL 8
- FIRE AND ICE 11
- FRESH ICED OYSTERS ON A HALF SHELL \$2.50 EACH
- CHEF'S SHRIMP 11

● SALAD

- SPINACH SALAD 7

● SOUPS & SIDES

- ESCAROLE & BEANS 8
- LOBSTER BISQUE 8

● ENTREES

- SCAMPI STYLE SURF & TURF (1/2 LB LOBSTER 1/2LB FILET MIGNON) 29.99
- CHEESE STEAK FILET MIGNON 26
- CHEF'S FAMOUS CHICKEN FRANCAISE 15
- CRISPY SCALLOPS 24
- EGGPLANT PARMIGIANA 12

MARTINIS - MARILYN MONROE & COSMOS 8 & OUR MOJITOS

APPETIZERS

- SPICY SUSHI TUNA TEMPURA ROLL 8 WITH SOY GLAZE & WASABI OIL WITH EDEMAME BEANS
- CHICKEN SATAY WITH PEANUT SAUCE 7
- CARPACCIO - THINLY SLICED FILET MIGNON 10 THINLY SLICED AHI TUNA 10
- FRESH OYSTERS ON HALF SHELL 2.50 each WEST COAST/EAST COAST BASED ON MARKET PRICING
- OYSTER ROCKEFELLER 9 SERVED ON BEAD OF SEA SALT & PEPPER
- OYSTER CASINO -FRESH OYSTERS BAKED IN A TRADITIONALSPICED PANKO BREAD CRUMBS 11
- CLAMS BIANCO CLAMS SAUTEED IN WHITE WINE GARLIC 11 ● CLAMS CASINO 7
- MARYLAND CRAB CAKES 11 ● DOZEN STEAM LITTLENECK CLAMS W/DRAWN BUTTER 8
- FIRE AND ICE - SAUTEED CALAMARI RINGS, SHRIMP, LUMP CRAB, GRILLED PINEAPPLE, SHREDDED COCONUT COCONUT CREAM SAUCE IN COCONUT SHELL & SMOKE 11 ● CHEF'S SHRIMP SHRIMP STUFFED WITH HORERADISH WRAPPED IN PROSCUITTO WITH DIJON CREAM SAUCE 11
- FRIED CALAMARI RINGS FRIED SEASONED HERB & GARLIC, BANANA PEPPER RINGS & RED SAUCE 8

SALADS

CRISPY CALAMARI ASIAN SALAD 6
WITH A MIRIN, SESAME DRESSING, BANANA PEPPERS



OYSTER

TRADITIONAL CAESAR -5 or TABLESIDE FOR TWO 10
WITH CROUTONS & FRESH PARMESAN CHEESE

SPINACH SALAD 7
BABY SPINACH, SUNDRIED CHERRIES, CRISP PROSCUITTO,
RED ONION WITH A WARM BACON DRESSING

STEAKHOUSE SALAD WEDGE 5
HEART OF ICEBERG, DRIZZLED OLIVE OIL & VINEGAR, BLUE CHEESE
B L T WEDGE - diced bacon & diced tomatoes 6

HOUSE SALAD 5 HOUSE MIX, MANDARIN ORANGES, CARROTS,
PINEAPPLES, & FRESH COCONUT WITH HOUSE GINGER SESAME

SOUPS

ESCAROLE AND BEANS 8 FRESH ESCAROLE,
CANELLI ITALIAN BEANS BITS OF ITALIAN SAUSAGE

LOBSTER BISQUE 8 TRADITIONAL BISQUE, WITH CHUNKS
OF LOBSTER AND FINISHED WITH SHERRY

ITALIAN WEDDING SOUP 6 SPINACH, CARROTS, PASTA,
WITH SMALLMEAT BALLS, EGG & CHEESE - A FAVORITE



King's Fruit of the Sea - LOBSTER

ALL LOBSTER TAIL DINNERS COME WITH FRENCH FRIES

 ALL \$19.95

TRADITIONAL 1/2 LB LOBSTER TAIL BROILED OR BOILED
WITH DRAWN BUTTER- OR SCAMPI OR ASIAN STYLE

SURF & TURF - 1/2 LB LOBSTER TAIL 1/2 FILET MIGNON 29.99
SCAMPI STYLE (AWARD WINNING)
OR ITALIAN DRAWN BUTTER, COCONUT BUTTER



MENAGE ET TROIS (THREESOME) 36.99 FAMOUS DISH AS
FEATURED - 10 OZ FILET MIGNON STUFFED WITH LOBSTER TAIL
FLANKED BY TWO LARGE SHRIMP AND FINISHED WITH SCAMPI
BUTTER SAUCE



Warning: There is a risk associated with consuming Raw seafood If you have a chronic illness of the liver, stomach, blood or have an immune disorder, you are at greater risk of serious illness from raw shellfish and should eat shellfish fully cooked. If unsure of your risk, consult a physician.



INSPIRED
ENTREES



OYSTER

CELEBRITY CHEF
EXECUTIVE CHEF
SHAWN JACKSON

- **CHICKEN CUMBIA 18** CHICKEN WITH DIJON MUSTARD ON BED OF ANGEL HAIR PASTA, CHICKEN BROTH, PEPPERS, ASPARAGUS 

- **EGGPLANT SALSA REGGAETON 16** THINLY SLICED EGGPLANT WITH DICED FRESH TOMATOS, OLIVE OIL, GARLIC, HOT CRUSHED PEPPER 

RISOTTO



CRAB AND BLUEBERRY RISOTTO 24

ITALIAN RICE WITH JUMBO LUMP CRABMEAT, MAINE BLUEBERRIES,

WILD MUSHROOM RISOTTO 18

- **PASTA**

SHRIMP CARBONARA 17 SHRIMP SAUTEED AND FINISHED IN A BACON, ONION, AND PARMESAN CREAM SAUCE OVER PASTA

LINGUINE WITH CLAM SAUCE 15 WHITE SAUCE

OYSTER PASTA 17 STIR FRIED ASPARAGUS, SHRIMP, SCALLOPS WHITE WINE, AND GARLIC SAUCE OVER LINGUINE

VEAL

VEAL PICCATA 24 MILK FED VEAL FINISHED IN TRADITIONAL CULINARY STYLE WITH BUTTER, LEMON & CAPERS

VEAL FRANCAISE 22 POUNDED MILK FED VEAL DIPPED IN EGG SAUTEED WITH BUTTER, LEMON & WHITE WINE

- **CHICKEN**

CHICKEN MARSALA 14 SERVED WITH MARSALA & MUSHROOMS

CHICKEN SPINACHI 14 POUNDED CHICKEN BREAST SEARED & COOKED SUNDRIED TOMATOES & BABY SPINACH IN DIJON CREAM


CHICKEN PARMIGIANA 12 POUNDED THIN AND ITALIAN BREAD CRUMB ENCRUSTED WITH FRESH TOMATO SAUCE & CHEESE

CHICKEN FRANCAISE 15 POUNDED CHICKEN DIPPED IN EGG SAUTEED WITH BUTTER, LEMON & WHITE WINE

SEAFOOD CHICKEN FRANCAISE 19 FAMOUS CHICKEN FRANCAISE TOPPED WITH TWO SHRIMP FRANCAISE



EGGPLANT PARMESAN 12 THINLY FLOURED, LAYERED & TOPPED WITH TOMATO SAUCE, PARMESAN - BAKED - OLD ITALIAN!

 *Chef Shawn Jackson worked out of a restaurant in Winston-Salem, N.C. on the old Reynold's estate where he met and cooked for Dr. Angelou. Dr. Maya Angelou hosted OPHRAH at her home for a week where Chef Shawn cooked. Chef Shawn interned for the late great Master Chef Tell.*

● **ENTREES**
● **BUTCHER SHOP**



CELEBRITY CHEF
EXECUTIVE CHEF
SHAWN JACKSON

WASABI CRUSTED FILET MIGNON 26

WITH A SOY BORDALAISE AND OYSTER HOUSE MASH POTATO

Chef Shawn dedicates this dish to a great poet,

FILET AU-POIVRE 26 *Dr. Maya Angelou for whom he cooked for 2 yrs*
PEPPERCORN SEARED FILET WITH A BRANDY BUTTER SAUCE



CHEESE STEAK FILET MIGNON 26

10 OZ FILET WITH MELTED SHARP PROVOLONE W/HOT PEPPER SAUCE

BROILED FILET MIGNON 10 OZ OR 16 OZ 24 / 32

BLACK & BLUE STRIP - 16 OZ STRIP GRILLED & FINISHED IN
BROILER TOPPED WITH BLUE CHEESE & PROSCUITTO CREAM 26

*This old German Steak which was taught
to Chef Shawn by Master Chef Tell*

STRINDBERG STEAK 26

FRENCH MUSTARD AND SHALLOT ENCRUSTED NEW YORK STRIP

LUMPY STRIP 28

NEW YORK STRIP CHAR GRILLED WITH GARLIC & LUMP CRAB +BUTTER

NEW YORK STRIP STEAK 16 OZ (ONE POUND) 24

SERVED W/ITALIAN, COCONUT, OR SCAMPI DRAWN BUTTER

ITALIAN STYLE BEEF TIPS 15 - FILET MIGNON, ARTICHOKE HEARTS,
SUNDRIED TOMATOES, MUSHROOMS & ONIONS IN SCAMPI SAUCE -PASTA

● **SEAFOOD**

SESAME CRUSTED AHI TUNA 23 (FRESH FROM HAWAII)

DRIZZLED WITH JAPANESE WASABI MUSTARD AND SOY GLAZE

CASHEW CRUSTED AHI TUNA 24 FRESH FROM HAWAII

BROILED AND TOPPED WITH FRESH MINT & CASHEW PESTO

CHILEAN SEA BASS- CHOICE 3 WAYS 24

HOT PEPPER OR POMEGRANATE OR CAPT. MORGAN RUM PAINTED

Dedicated to OPRAH for whom Chef Shawn

BROILED SEA BASS 24 *cooked for a week at Dr. Angelou's home*

BROILED & TOPPED W/COCONUT BEURRE BLANC

CRISPY SCALLOPS 24 LARGE SCALLOPS IN SEASONED

FLOUR PAN SEARED AND FINISHED WITH CREAMY CAPER SAUCE

HADDOCK 14 TOPPED WITH A LIGHT BUTTERED BREAD CRUMB

STUFFED HADDOCK 24 CRAB STUFFED & GARLIC BUTTER ON TOP



POMEGRANATE PAINTED HADDOCK 17 BROILED FAVORITE

PAINTED WITH POMEGRANATE JUICE, VODKA, SEEDS