

COLD

OYSTERS FRESH SHUCKED MALPEQUE OR RASPBERRY POINT 6 ... 27 12 ... 48
 Served with our saffron- porto cocktail sauce, fresh grated horseradish & red wine mignonette.

SEAFOOD PLATTERS 75/p
 U6/8 jumbo shrimp, little neck clams, fresh scallops in shell, lobster claws & tails, snow crab claws, tuna poke.



HOT

LOLLIPOP CHICKEN DRUMSTICKS 3 ... 15 6 ... 28
 Oven roasted with a mustard & brown sugar marinade, Fried in a duck fat and glazed with a spicy thai chilli glaze.

ANGRY LOBSTER DUMPLINGS 3 ... 24 6 ... 45 9 ... 69
 Spicy lobster & short ribs with wild mushrooms & leeks. Served with an Asian truffle sauce, crispy chicken skin.

SHRIMP & LOBSTER TEMPURA 2 + 2 sticks ... 29 4 + 4 sticks ... 55 6 + 6 sticks ... 82
 Fresh JUMBO SHRIMP & LOBSTERS on skewers, fried in tempura. Served with a spicy Mirin dipping sauce.

OYSTERS ROCKEFELLER 4 ... 24 8 ... 48



SLIDERS

KOBE SLIDERS 3 ... 45 6 ... 85
 Buttery tenderloin medallions, toasted brioche bun, served with a fresh lobster curry mayo.

QDC "MOB" BURGERS SLIDERS 3 ... 21 6 ... 40
 USDA aged prime beef patties, pan seared fresh cut pepperoni, mozzarella cheese, spicy HARRISA tomatoe sauce, spring truffle

STEAKS



LOU'S CUT 20 OZ USDA PRIME Dry Aged 60+ Days bone-in rib steak 70

"KANSAS" CUT 20 OZ USDA PRIME Dry Aged 60+ Days bone-in sirloin steak 72

PORTERHOUSE 32 OZ USDA PRIME Dry Aged 60+ Day 140

JUMBO U4/6 BLACK TIGER SHRIMP Grilled on the live charcoal mp\$/lbs

BONE MARROW grilled on charcoal, a drizzle of foie gras & truffle reduction, sea salt & thyme 12/each



SIDES

FRENCH FRIES WITH SEA SALT	6	MAC N 3 CHEESE	14	STEAKHOUSE FRIED ONIONS	12
SMASHED POTATOES WITH TRUFFLE & CHIVES	12	GRILLED OYSTER MUSHROOMS	14	LOBSTER MASHED POTATOES	16
BRUSSELS SPROUTS WITH MAPLE AND PORK BELLY	14	GARLIC SAUTEED BABY KALE	13	CREAMY PARMESAN SPINACH	12

-10 -20 -30 -40 -50 -60 -70 -80 -90 -100