

COLD STARTERS

RAW OYSTERS ON THE HALF SHELL*
Chesapeake Bay, Maryland ea...3

SHRIMP COCKTAIL
five jumbo shrimp, house made cocktail sauce 15

SEARED BLACK + WHITE SESAME TUNA*
seared ahi, pickled cucumber slaw,
mango salsa, hoisin sauce 13

HOT STARTERS

GRILLED OCTOPUS
saffron risotto, black olive tapenade,
watermelon radish chips 17

CRISPY PORK BELLY SKEWERS
watermelon, kimchi vinaigrette,
spiced candied cashews, black garlic oil 14

FIRECRACKER SHRIMP
tempura battered, creamy sweet chili glaze 12

DYNAMITE SCALLOPS
crab encrusted, basil oil 14.5

MARYLAND STYLE CRAB CAKE
roasted corn sauté, mustard sauce 15.5

CALAMARI FRITTO MISTO
flash fried with pickled peppers,
chipotle aioli, honey-sriracha glaze 13

ALMOND ENCRUSTED BRIE
peach jam, crostini 12.5

SOUPS

BUTTERNUT SQUASH BISQUE
vegetarian, goat cheese, buttered crouton, brown butter 7

LOBSTER BISQUE
lobster mascarpone 10

CHARLEY'S CHOWDER
mediterranean-style fish chowder 7

About Sixty South® Salmon

Sixty South® salmon is sustainably farmed from the pristine, pure waters of the Antarctic Ocean. Untouched by antibiotics, hormones or antifouling chemicals, Sixty South® salmon is defined by its impeccable flavor, beautifully marbled fat lines and firm, delicate texture.

SALADS

ICEBERG WEDGE
blue cheese crumbles, tomato, red onion,
applewood smoked bacon, blue cheese dressing 10

MARTHA'S VINEYARD SALAD
pine nuts, blue cheese, red leaf, bibb,
red onion, maple-raspberry vinaigrette 9

KALE + ARUGULA SALAD
butternut squash, roasted beets, toasted hazelnuts,
parmesan, white balsamic vinaigrette 8

CLASSIC CAESAR
house made dressing, parmesan, croutons, anchovy 10

OCEAN COBB
chilled lobster, shrimp & crab "louie",
bacon, egg, avocado, blue cheese crumbles,
red onion, white balsamic 22

add chicken or shrimp to any salad 5
add Sixty South® salmon to any salad 12

—Twilight Prix Fixe—

*available 4pm - 6pm daily
excluding holidays • please, no substitutions*

— CHOICE of STARTER —
MARTHA'S VINEYARD SALAD
CAESAR SALAD
CHARLEY'S CHOWDER
BUTTERNUT SQUASH BISQUE

— CHOICE of ENTRÉE —
ANTARCTIC SALMON 28
SHRIMP + ARTICHOKE LINGUINE 25
LEMON CHICKEN 23
TOP SIRLOIN* 28
COCONUT SHRIMP 25

— CHOICE of DESSERT —
VANILLA BEAN ICE CREAM
CHOCOLATE MOUSSE
substitute CHEESECAKE or KEY LIME PIE (add \$3)

TODAY'S CATCH

Enjoy one of our recommended specialty fish preparations OR choose "Simply Great":
sautéed, blackened, or broiled

- WILD SALMON 32
- GULF SNAPPER 26
- CHILEAN SEA BASS 37
- SIXTY SOUTH® SALMON 27.5
- RAINBOW TROUT 26
- MAHI MAHI 27

APPLEJACK SEA BASS

sweet bourbon reduction, granny smith apples, sun-dried cherries, wild rice risotto 39

PLANKED SIXTY SOUTH® SALMON

tarragon mustard glaze, vegetable couscous 29.5

SNAPPER HEMINGWAY

parmesan crusted, lump crab, lemon beurre blanc, coconut ginger rice, asparagus 32

DYNAMITE MAHI MAHI

crab encrusted, basil oil drizzle, coconut ginger rice, asparagus 33

HAZELNUT CRUSTED TROUT

grilled shrimp, roasted tomato salsa, lemon butter, vegetable couscous 31

PASTA

CAJUN CHICKEN TORTELLINI

blackened chicken, mushrooms, tomato, cilantro, cream sauce 19.5

JUMBO SHRIMP SCAMPI

roasted grape tomatoes, spinach, angel hair pasta, white wine garlic sauce, shaved parmesan 22.5

ROASTED VEGETABLE RAVIOLI

smoked marinara, shaved parmesan 17

SENSATIONAL SEAFOOD

SEARED SCALLOPS + GREEN APPLE HASH

butternut squash puree, chimichurri 31

MARYLAND STYLE CRAB CAKES

roasted corn sauté, mustard sauce, coconut ginger rice, asparagus 31

ULTIMATE SEAFOOD MIXED TRIO

Sixty South® salmon, crab cakes, coconut shrimp, coconut ginger rice, fresh vegetables 34

OVEN ROASTED LOBSTER TAIL

coconut ginger rice, asparagus 38

ALASKAN KING CRAB LEGS

coconut ginger rice, fresh vegetables
1 lb...47 | 2 lb...85

BEEF + FOWL

SLOW ROASTED PRIME RIB*

available Friday, Saturday & Sunday after 4:00pm

smashed redskins, au jus, horseradish sour cream

10oz... 30 | 14oz... 36 | 18oz... 43

10oz with crab cake... 40 | with scampi shrimp... 36

FILET MIGNON*

maître d' butter, reggiano potato croquettes, asparagus
6oz... 33 | 8oz... 39

NEW YORK STRIP STEAK*

12oz, mushroom-shallot confit, smashed redskins, asparagus 36

BONE-IN COWBOY RIBEYE*

20oz cut, maître d' butter, smashed redskins, onion strings 42

PRIME STEAK + LOBSTER TAIL*

8oz sliced flat iron, oven roasted lobster tail, smashed redskins, house made steak sauce, drawn butter 48

PRIME STEAK + SHRIMP SCAMPI*

8oz sliced flat iron, jumbo shrimp scampi, smashed redskins, house made steak sauce 34

CRISPY DUCK

grand marnier demi-glace, sweet potato mashed 33

LEMON CHICKEN

artichoke hearts, mushrooms, lemon beurre blanc, smashed redskins 20

— ACCOMPANIMENTS —

OSCAR TOPPING crab, asparagus, béarnaise 8.5

SHRIMP BROCHETTE grilled or blackened 7

ALASKAN KING CRAB (1/2 lb.) 25

SMASHED REDSKIN POTATOES 3.5

OVEN ROASTED LOBSTER TAIL 27

JUMBO FRESH ASPARAGUS 7

MARYLAND STYLE CRAB CAKE 15.5

REGGIANO POTATO CROQUETTES 4.5

Gregory Kithcart, General Manager | Dean Santucci, Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.

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