

## Salads

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**Black Garlic Caesar**

10  
€



**Epicurean Farms Field Greens**

9  
€

## Non alcoholic drinks

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**Water**

## Alcoholic Drinks

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**Corona**

## Appetizers

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**Shrimp Cocktail**

8



**Chilled Seafood Tower**

99  
€

## Mains

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**Wild Mushroom English Peas Risotto**

22  
€



**Coleman Farm Pasture Raised Chicken**

28  
€

## Side dishes

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**Habanero Creamed Corn**

9  
€



**Billionaires Baked Potato**

29  
€



**White Asparagus Rainbow Cauliflower**

10  
€



**Heirloom Carrots with Dill Honey**

9  
€

## Extras

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**Butter**

## Seafood

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**Shrimp**

10

## Wraps

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**Wrap**

## SIDES

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**Brussel Sprouts**



**Sharp Cheddar Mac Cheese**

9  
€



**Truffle French Fries**

14  
€

## Sauces

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**Cocktail**



**Béarnaise**

5  
€

## Vegetarian dishes

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**Broccolini**

9  
€

## Meat

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**Steakhouse**

## Specialties

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**King Crab**

17  
€

## Starters

---



**Blue Crab Cake**

15  
€

## Cocktails

---



**Rye on Honey**

14  
€



**Hickory Sour**

13  
€



**Come and Take IT**

14  
€



**Fancy Gimlet**

14  
€



**One More Please**

14  
€

## Amerikanische Pizza - Small

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**Manhattan**

14  
€

## Beer\*

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**Bud Light**



**Heineken**



**Stella Artois**

5

## **Pork\***

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**Pork**

## **Pizza rolls**

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**Rolls**

1

## **Superfood Smoothies**

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**Pure Love**

15  
€

## **Homemade Sauces**

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**Chimichurri**

5  
€

## Omelettes

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**The Texan**

30  
€

## Fleisch - Schweinesteak

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**Steak**

9

## Main

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**Heirloom Tomatoes**

12  
€

## Griechische Küche

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**Filet**

## Beers

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**Michellob Ultra**

## Vegetables

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**Forest Mushrooms**

12  
€

## Accompaniments

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**Hudson Valley Foie Gras**

17  
€

## For the Table

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**Oysters of the Day**

17  
€

## Entrees

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**Lobster Mac Cheese**

15  
€



**Day Boat Scallops**

37  
€





**Niman Ranch Pork Chop**

38  
€

## From the Pantry

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**House-Made Charcuterie**

23  
€

## Add to Any Entree

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**Maine Lobster Tail**

## Bottles & Cans

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**Bluemoon**

## Steaks & Chops

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**Japanese Kobe Wagyu Steak**



**Strauss Farm Lamb Rack**

46  
€



**Rosewood Wagyu Porterhouse**



**1855 Cowboy Ribeye**



**1855 NY Strip**

## Shareables

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**spanish octopus**

16  
€

## Sushi & Sashimi A La Carte

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**Scallop**

9  
€

## Larger

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**1855 Filet Mignon**

## Bottles and Cans

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**Seasonal IPA**

## Craft Cocktails

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**Spring Garden**

14  
€

## Bottles of Wine & Water

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**Bottle of Wine**

## Steaks And Seafood

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**Chilean Sea Bass**

9  
38  
€

## Chopped & Souped

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**Lobster Bisque**

9  
12  
€

## Cheese & Charcuterie

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**Artisanal cheese**

22  
€

## Specialty Cocktails Menu

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**Blood Honey**

## Select Cocktails

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**Barrel Aged Old Fashioned**

14  
€

## Toppings & Sauces

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**Peppercorn Demiglace**

7  
€

## Upgrades

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**Black Truffle Butter**

7  
€

## Local

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**Shiner Bock**

## Family Style Sides

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**Whipped Potatoes**

9  
€

## Butchers Cut

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**1855 Tomahawk Ribeye**

## Breakfast On the Side

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**Tomatoes**

## Main Menu - Menu

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**Combination Board**

39  
€

## Enhance Your Cut

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**Blue Crab Oscar**

17  
€

## Features & Appetizers

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**Japanese Kobe Wagyu Tataki**



**Cruditee Platter**

15  
€



**Marie Rose Shrimp Cocktail**

16  
€

## Bridgeport Specialties

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**Pork Chops**

## Leaves And Bowls

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**The Wedge**

10  
€

## Kitchen Entrees-Tempura

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**Lobster**

9

## Enhancement - Sauces

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**Creamy Horseradish**

4  
€

## Sin clasificar

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**Blackberry Bliss**

14  
€



**Rum Fashioned**

15  
€