

APPETIZERS



LOBSTER BISQUE

Lobster, sherry crème fraiche
9

BARBECUE SHRIMP STACK

Peppered bacon, spicy
barbecue sauce
13

JUMBO LUMP CRAB CAKE

Julienne vegetables,
key lime mustard
14.5

COLOSSAL SHRIMP COCKTAIL

Served with citrus cocktail sauce
14

SALT & PEPPER CALAMARI

Two signature sauces
12

ESCARGOT

With garlic butter
12

SAUTEED LITTLENECK CLAMS

Garlic, shallots, wine
13

LOBSTER COCKTAIL

With vodka cocktail sauce
14.5

STEAK TARTARE

Wagyu, toast points, accompaniments
14.5

SALADS



CHOP HOUSE SALAD

Chopped greens, bacon,
bleu cheese, cucumber, tomato,
red onion, oregano, garlic crouton
and apple cider vinaigrette
7

WEDGE OF ICEBERG

With tomato, onion and
bleu cheese dressing
8.5

CAESAR SALAD

Shaved parmesan
reggiano, anchovies
9

BEEFSTEAK TOMATO & MOZZARELLA

Served with red onion and
balsamic vinaigrette
10.5

SPINACH SALAD CRAISINS

Walnuts, carmalized onions
with warm bacon dressing
10

LIGHTER ENTRÉES



(Lighter entrées are accompanied with a chop house or caesar salad)

PAN SEARED DAY BOAT SCALLOPS

Basted with smoked tomato butter
22

JUMBO SHRIMP SAUTE

Herbs, garlic, lemon, white wine butter
sauce over grilled asparagus
24

FETTUCCHINI AGLIO-e-OLIO

Garlic oil, basil, red pepper
and parmesan
19

PAN ROAST FREE RANGE CHICKEN

With rosemary, thyme, garlic oil
20

LOBSTER SPAGHETTI

Chunks of lobster with basil,
roasted garlic and onions, peppers
and parmesan tossed in our chef's
own alfredo sauce
26

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

WATERCOLOUR SIGNATURE STEAKS & CHOPS



All of our steaks are "CERTIFIED ANGUS BEEF" aged 18 to 24 days, broiled under an infra-red broiler at approximately 1600 degrees to lock in the mouthwatering juices. Our steaks are then placed on a sizzling platter so that it remains hot during your meal. We then top each steak with our special seasoning (our owner's secret recipe handed down through generations) to accompany the flavorful juices.

ABOUT YOUR STEAK

We offer these preparation guidelines

RARE
Red, cool center

MEDIUM RARE
Red, warm center

MEDIUM
Pink center

MEDIUM WELL
Slightly pink center

WELL
Broiled throughout

(All of our steaks are accompanied with a chop house or caesar salad)

FILET MIGNON (6 OZ)
Extremely tender steak, cut small
30

NEW YORK STRIP (14 OZ)
Close trimmed, boneless and
super flavor
34

BONE-IN RIBEYE (22 OZ)
Well marbled, great flavor,
cooked on the bone
37

FILET MIGNON (12 OZ)
Extremely tender steak, cut large
40

PORTERHOUSE (24 OZ)
Two steaks in one, NY and filet
39

GRILLED VEAL CHOP (14 OZ)
Long bone, french cut
36

HEAVY-CUT LAMB CHOPS (14 OZ)
Two, double cut from the rack
39

FILET AND LOBSTER TAIL

Market Price

FRESH FISH & SEAFOOD



We purchase only the freshest fish from the local fisheries to ensure that we are supplying you with the highest quality seafood available.

(Fresh fish and seafoods are served with a chop house or caesar salad)

WILD SALMON
Center cut filet
27

TUNA
Rich and full of flavor
28

SNAPPER
Center cut, a tasty Florida
waters fish
29

GULF GROUPER
Lean and direct from the Gulf
28

SEA BASS
From deep waters
31

SWORDFISH
Deep Atlantic waters
26

LOBSTER TAIL (8 OZ)
Cold water tail
Market Price

GRILLED, BROILED OR BLACKENED

We recommend you choose one of our house made accompaniments:

Piccata-capers, white wine and butter 4

Oscar style-lump crab, hollandaise 6

Newburg-jumbo shrimp in cream sauce 7

SIDES



**YUKON GOLD
GARLIC MASHED**
7

HASH BROWN
7

JUMBO ASPARAGUS
9

CREAMED SPINACH
8

**IDAHO BAKED
POTATO**
7

ONION STRAWS
6

**BROCCOLI
HOLLANDAISE**
8

MUSHROOMS
7