

APPETIZERS



LOBSTER BISQUE
Lobster, sherry crème fraiche
8

BARBECUE SHRIMP STACK
Peppered bacon, spicy
barbecue sauce
12

JUMBO LUMP CRAB CAKE
Julienne vegetables,
key lime mustard
13.5

COLOSSAL SHRIMP
COCKTAIL
Served with citrus cocktail sauce
13

SALT & PEPPER CALAMARI
Two signature sauces
11

ESCARGOT
With garlic butter
11

SAUTEED LITTLENECK CLAMS
Garlic, shallots, wine
12

LOBSTER COCKTAIL
With vodka cocktail sauce
13.5

SALADS



CHOP HOUSE SALAD
Chopped greens, bacon,
bleu cheese, cucumber, tomato,
red onion, oregano, garlic crouton
and apple cider vinaigrette
6.5

WEDGE OF ICEBERG
With tomato, onion and
bleu cheese dressing
7.5

CAESAR SALAD
Shaved parmesan
reggiano, anchovies
8

BEEFSTEAK TOMATO
& MOZZARELLA
Served with red onion and
balsamic vinaigrette
9.5

LIGHTER ENTRÉES



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

PAN SEARED DAY BOAT SCALLOPS
Basted with smoked tomato butter
21

JUMBO SHRIMP SAUTE
Herbs, garlic, lemon, white wine butter
sauce over grilled asparagus
23

FETTUCCHINI AGLIO-e-OLIO
Garlic oil, basil, red pepper
and parmesan
18

PAN ROAST FREE RANGE CHICKEN
With rosemary, thyme, garlic oil
19

LOBSTER SPAGHETTI
Chunks of lobster with basil,
roasted garlic and onions, peppers
and parmesan tossed in our chef's
own alfredo sauce
25

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
29

NEW YORK STRIP (14 OZ)
Close trimmed, boneless and
super flavor
33

BONE-IN RIBEYE (22 OZ)
Well marbled, great flavor,
cooked on the bone
36

FILET MIGNON (12 OZ)
Extremely tender steak, cut large
39

PORTERHOUSE (24 OZ)
Two steaks in one, NY and filet
38

GRILLED VEAL CHOP (14 OZ)
Long bone, french cut
35

HEAVY-CUT LAMB CHOPS (14 OZ)
Two, double cut from the rack
38

FILET AND LOBSTER TAIL
Market Price

PORK PORTERHOUSE (14 OZ)
Center cut
26

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)

COHO SALMON
Center cut filet
26

TUNA
Rich and full of flavor
27

SNAPPER
Center cut, a tasty Florida
waters fish
28

GULF GROUPER
Lean and direct from the Gulf
27

SEA BASS
From deep waters
30

WAHOO
Mild flavor from local waters
25

KING CRAB
Split, Alaskan
Market Price

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 3

Oscar style-lump crab, hollandaise 5

Newburg-jumbo shrimp in cream sauce 6

SIDES

**YUKON GOLD
GARLIC MASHED**
6.5

HASH BROWN
6.5

JUMBO ASPARAGUS
8

CREAMED SPINACH
7.5

**IDAHO BAKED
POTATO**
6.5

ONION STRAWS
5

**BROCCOLI
HOLLANDAISE**
7.5

MUSHROOMS
6.5

18% gratuity will be added to all parties of 6 or more.