

RICK ERWIN'S

NANTUCKET SEAFOOD

STEAKS



As part of our commitment to excellence and sourcing the very best products, all of our beef is from Meats by Linz in Chicago including their nationally acclaimed, Linz Heritage Angus.

7OZ FILET MIGNON (a la carte) 50

12OZ DRY AGED DELMONICO RIBEYE (a la carte) 64

SIGNATURE SURF & TURF

center cut filet mignon with shrimp skewer,
buttery whipped yukon gold potatoes, market vegetables

4oz 43 7oz 63

ENHANCEMENTS

OSCAR STYLE 24

COLD-WATER LOBSTER TAIL 25

RICK'S BLACK & BLUE 5

TRUFFLE BUTTER 9

BEARNAISE SAUCE 4

SIDES

LOBSTER MAC N' CHEESE 25

CREAMED SPINACH 11

COLLARED GREENS 12

BUTTER WHIPPED
YUKON POTATOES 10

SEASONAL VEGETABLE 9

CHILLED

SHELLFISH TOWER 60/120
jonah crab claw, shrimp cocktail, oysters,
lobster, clams, served with classic
condiments

SHRIMP COCKTAIL 18
spicy cocktail sauce, horseradish, lemon

WARM

MARYLAND STYLE CRAB DIP 15
served with grilled bread

OYSTERS ROCKEFELLER 22
bacon, creamed spinach, parmesan,
bearnaise

SPICY SHRIMP SCAMPI 17
jumbo shrimp, garlic, red pepper flake,
lemon and butter served with grilled bread

KING CRAB LEGS MKT
half pound or full pound

MAINE LOBSTER MKT
by the half or whole

EAST COAST OYSTERS 18/35

CALAMARI 18
pickled okra, pickle chips, charred lemon,
hot pepper relish aioli

STEAMED MUSSELS 14
benton's bacon and fennel cream sauce

FRIED GREEN TOMATOES 9
pimento cheese, lardons, tomato jam

SOUP & SALAD

(RE) SHE CRAB SOUP 10
lump crab, creamed sherry

CREAMY TOMATO BASIL SOUP 10
parmesan crisp, creme fraiche

(RE) GOURMET GREENS 7/11
dried cranberries, toasted almonds,
clemson blue cheese crumbles,
balsamic vinaigrette

(RE) CAESAR SALAD 9/13
hearts of romaine, buttered bread
crumbs, shaved parmigiano reggiano,
balsamic vinaigrette

WEDGE SALAD 8/12
iceberg lettuce, applewood smoked bacon,
grape tomatoes, clemson blue cheese
crumbles and dressing

BEET SALAD 9/13
roasted beets, arugula, shaved manchego,
green apples candied pecans, cider
gastrique, crispy prosciutto

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 18% gratuity will be added to parties of six or more.

CHEF SPECIALTIES

PARMESAN CRUSTED GROUPEL 34
fingerling potato hash, black truffle aioli

SEARED JUMBO SCALLOPS 38
sweet potato risotto, candied bacon, sage brown butter

SEARED AHI TUNA STEAK 32
rare, potato shallot cake, sautéed spinach, tabasco shallots, pinot noir demi glaze

CIOPPINO 44
lobster tail, shrimp, mussels, fish, grilled garlic bread

(RE) BBQ BLACKENED SALMON 30
yellow rice pilaf, blackberry and habanero BBQ sauce

(RE) SHRIMP N' GRITS 24
benton's bacon, trinity, bourbon cream

THE COMPANY CRAB CAKES MKT
maque choux, remoulade

BLACKENED SWORDFISH 29
black bean cake, tomato jam

(RE) SEARED AIRLINE CHICKEN BREAST 24
sweet potato hash, collard greens, apple butter

SEAFOOD TRIO 55
seared scallops, company crab cake with remoulade, shrimp skewer, maque choux

CRAB CAKE STUFFED MAINE LOBSTER MKT
fresh maine lobster stuffed with our company crab cake,
served with mashed potatoes, seasonal vegetables

(RE) 3 COURSES FOR \$38

choose one from each category

SOUP/SALAD

GOURMET GREENS
CAESAR SALAD
SHE CRAB SOUP

ENTRÉE

BBQ BLACKENED SALMON
SEARED AIRLINE
CHICKEN BREAST
SHRIMP N' GRITS

DESSERT

CRÈME BRÛLÉE
COCONUT TRES LECHES
KEY LIME PIE