

1832

STEAKHOUSE

APPETIZERS

COLOSSAL LUMP CRAB CAKES \$32

Corn Relish, Ré-moulade, Petite Arugula

FRITTO MISTO \$25

Crispy Masa-Crusted Calamari, Shrimp, Crawfish, Blistered Shishito Peppers, Lemon Tarragon Aioli

CHARCUTERIE BOARD \$25

Artisanal Selection of Cured Meat, Cheese, Honeycomb, Pickled Vegetables, Fresh Berries, Pickled Mustard, Crostini

1832 SHRIMP COCKTAIL \$24

Slow-Poached Colossal Shrimp, Tito's Cocktail Sauce, Charred Lemon

EAST COAST OYSTERS \$20

Lemon, Horseradish, House Mignonette

1832 SEAFOOD TOWER \$MP

Serves 2-4 or 4-6 People

Lobster Tails, Jumbo Shrimp, Oysters, Smoked Mussels, Lobster Claws, Cocktail Sauce, House Mignonette, Lemon

SOUP & SALAD

Featured Item

LOBSTER BISQUE \$14

Petite Lobster Beignets, Crème Fraîche, Micro Tarragon

SEVEN-ONION SOUP \$16

Emmi Le Gruyere, Rosemary Crostini

Featured Item

CAESAR SALAD \$14

Petite Gem Lettuce, Focaccia Crouton, White Anchovies, Parmesan Crisp, Caesar Dressing

WEDGE SALAD \$16

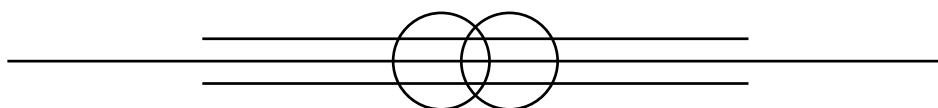
Baby Iceberg, Black Pepper Bacon, Heirloom Tomatoes, Red Onion, Chives, Point Reyes Blue Cheese, Blue Cheese Dressing

STEAKHOUSE SALAD \$17

Primavera Mixed Greens, Marinated Gigante Beans, Baby Cucumber, Red Onion, Shaved Parmesan, Sweet Drop Peppers, Lemon Oregano Vinaigrette

HOUSE MOZZARELLA CAPRESE \$21

Iberico Ham, Heirloom Tomatoes, Basil Pesto, Toasted Focaccia, Micro Arugula, Extra Virgin Olive Oil, Balsamic Reduction



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STEAKHOUSE

STEAKS

USDA PRIME CERTIFIED ANGUS BEEF

Featured Item 8oz FILET MIGNON \$67

10oz CHEF'S CUT RIBEYE \$72

Featured Item 16oz RIBEYE \$82

16oz NEW YORK STRIP \$72

22oz COWBOY RIBEYE \$122

28oz PORTERHOUSE \$97

STEAK ENHANCEMENTS

French Onion & Gruyere \$6

Lobster Oscar Béarnaise \$MP

Point Reyes Blue Cheese \$6

Peppercorn Crust \$5

10oz Butter-Poached Lobster Tail \$MP

Bourbon-Shallot Butter \$3

SAUCES

Bacon Apricot Gastrique \$4

Peppercorn Demi-Glace \$4

Béarnaise \$4

Chimichurri \$4

SIGNATURE FAVORITES

BLACKENED REDFISH \$51

*Pork Belly Dirty Rice, Louisiana Crawfish,
Lemon Dill Beurre Blanc*

PAN-SEARED CHILEAN SEABASS \$54

*White Truffle Vichyssoise, Confit Asparagus
& Tomatoes, Dill & Celery Crema,
Shaved Pistachio*

MISO-GLAZED KING SALMON \$50

*Golden Cauliflower Purée, Ginger-Marinated
Exotic Mushrooms, NƯỚC CHẤM,
Crushed Cashews*

SHRIMP AND SCALLOPS \$50

*Smoked Gouda Grits, House-Cured Tasso Ham,
Creamy Creole Sauce*

HERB-ROASTED FREE-RANGE CHICKEN \$40

*Wild Rice Risotto, Exotic Mushrooms,
Rosemary Jus, Roasted Green Beans*

CREOLE CURED BERKSHIRE RACK \$50

*Camelia Red Bean Purée, Tomato-Braised
Wicked Greens, Pickled Mustard Seeds,
Bacon Apricot Gastrique*

VEGAN TEMPURA VEGETABLES (V) \$34

*Coconut Jasmine Fried Rice, Thai Chili Sauce,
Pickled Vegetables*

SIDES

Boursin Whipped Potatoes \$16

Tomato & Bacon-Braised Green Beans \$16

Wild Mushroom \$14

Crispy Brussels Sprouts \$14

Mac & Cheese \$14

Add Lobster \$25

Creamed Spinach \$16

Loaded Baked Potato \$12

Lemon Parmesan Asparagus \$16