

EDDIE V'S OYSTER BAR

CHEF CHRIS' SASHIMI TASTING*

PRISTINE AND IMPECCABLY FRESH, PREPARED TO YOUR ORDER
SERVED WITH TRADITIONAL GARNISHES OF SOY, GINGER AND WASABI \$MARKET

NORTH ATLANTIC OYSTERS* \$MARKET

BUILD YOUR OWN TOWER OF ICED SHELLFISH*

CHILLED COLOSSAL SHRIMP, NEW ENGLAND JONAH CRAB CLAWS, NORTH ATLANTIC OYSTER
ALL WITH TRADITIONAL GARNISHES.
\$MARKET

APPETIZERS

CHILLED COLOSSAL SHRIMP COCKTAIL

TWO SAUCES, ATOMIC HORSERADISH AND MELON-JICAMA SLAW \$13.95

NEW ENGLAND JONAH CRAB CLAWS

FULLY CRACKED WITH SPICY MUSTARD, ATOMIC HORSERADISH AND COCKTAIL SAUCES \$14.95

TARTARE OF PACIFIC AHI*

SEASONED WITH SESAME & CURRY OILS WITH SLICED MANGO, CITRUS FRUITS AND
TOASTED SESAME CRISPS \$12.95

SALT & PEPPER GULF SHRIMP

FROM THE WOK, WITH GINGER, RED CHILES AND SUGAR SNAP PEAS \$12.95

COLD WATER MAINE LOBSTER TAIL

CRISP BATTER WITH HONEY MUSTARD SAUCE \$16.95

MARYLAND-STYLE ALL LUMP CRAB CAKE

SAUTÉED WITH CHIVE REMOULADE SAUCE \$14.95

KUNG PAO-STYLE CALAMARI*

FROM THE WOK WITH FINE CUT VEGETABLES, GINGER, SOY AND ROASTED PEANUTS \$12.95

GEORGES BANK SCALLOPS IN TEMPURA*

WOK-SEARED ASPARAGUS & SHIITAKES, HONEY-BLACK BEAN GLAZE \$12.95

WOK-SEARED & SLICED PACIFIC AHI*

SOBA NOODLE AND SHITAKE STIR FRY, LIGHT SOY-SHERRY BROTH \$12.95

SLICED WAGYU BEEF "HOT ROCK" ISHIYAKI*

TOGARASHI SPICE AND SOY BROTH \$13.95

EDDIE V'S HOT APPETIZER

CRAB CAKE, CALAMARI, TEMPURA LOBSTER TAIL WITH TWO SAUCES \$39.95

SOUPS AND SALADS

MAINE LOBSTER AND SHRIMP BISQUE

FRESH MAINE LOBSTER, CREAM AND COGNAC \$7.95

SWEET CORN AND CRAB CHOWDER

WITH CHIVES & SMOKED BACON \$7.95

HOT GOAT CHEESE AND WILD MUSHROOM SALAD

ENDIVE, ARUGULA AND CHAMPAGNE VINAIGRETTE \$10.95

EDDIE V'S CHOPPED SALAD

JONAH CRAB, GULF SHRIMP, TOMATO, AVOCADO, BLUE CHEESE AND WALNUTS \$14.95

FUJI APPLE AND GOLDEN BEET SALAD

CRUMBLER BLUE CHEESE, GINGER-ORANGE VINAIGRETTE AND CANDIED WALNUTS \$6.95

BLT WEDGE WITH BUTTERMILK-BLUE CHEESE DRESSING

MAYTAG BLUE CHEESE, RED AND GOLD TOMATOES, RED ONION AND CRISP BACON \$6.95

SLICED HEIRLOOM TOMATOES AND ITALIAN BUFALA MOZZARELLA

SLICED RED ONION, FRESH HERBS AND EXTRA VIRGIN OLIVE OIL \$10.95

CAESAR SALAD*

PARMIGIANO-REGGIANO, ANCHOVIES AND CRISP CROUTONS \$6.95

FRESH FISH AND SHELLFISH*

GULF SNAPPER FILET MEUNIERE

SAUTÉED WITH MEUNIERE SAUCE OR ALMONDINE \$23.95

FILET OF ATLANTIC SALMON, LIGHTLY SMOKED

SAUTÉED WITH AN HERB CRUST AND POMMERY HONEY MUSTARD VINAIGRETTE \$24.95

PACIFIC AHI TUNA STEAK

SEARED WITH SHIITAKE MUSHROOMS, WASABI POTATO PURÉE AND GINGER-SOY JUS \$27.95

BATTERFRIED COLOSSAL SHRIMP

BLACKBERRY-HORSERADISH DIPPING SAUCE \$23.95

GULF SNAPPER WITH FRESH JONAH CRAB

SAUTÉED WITH LEMON-CHIVE BUTTER SAUCE \$25.95

CHILEAN SEA BASS, ROASTED CRISP

LEMON-WHITE WINE BROTH WITH GARLIC AND SCALLIONS \$ MARKET

SWORDFISH STEAK

BROILED WITH FRESH JONAH CRAB, AVOCADO AND RED CHILE VINAIGRETTE \$25.95

LEMON SOLE IN PARMESAN CRUST

SAUTÉED WITH A PLUM TOMATO AND HERB SALAD, LEMON-GARLIC BUTTER SAUCE \$26.95

CHILEAN SEA BASS, STEAMED "HONG KONG" STYLE

LIGHT SOY-SHERRY BROTH AND SESAME SPINACH \$ MARKET

BROILED JUMBO GEORGES BANK SEA SCALLOPS

WRAPPED IN BACON AND BROILED WITH A TOMATO-BASIL BUTTER SAUCE \$26.95

CRAB STUFFED COLOSSAL SHRIMP

GRILLED WITH LEMON BUTTER AND CHIVE VINAIGRETTE \$27.95

WEST AUSTRALIAN LOBSTER TAILS

TWO, EACH 1/2 LB TAILS, BROILED WITH DRAWN BUTTER AND LEMON \$ MARKET

ROASTED, DOUBLE BREAST OF CHICKEN

GRILLED WILD MUSHROOMS AND NATURAL JUS \$19.95

STEAKS AND CHOPS*

WE PROUDLY SERVE CENTER CUTS OF THE FINEST, AGED, MIDWESTERN, GRAIN FED BEEF

FILET MIGNON 8 OZ \$32.95 USDA PRIME NEW YORK STRIP 16 OZ \$38.95

FILET MIGNON 12 OZ \$38.95 USDA PRIME BONE-IN RIBEYE 22 OZ \$38.95

THICK CUT VEAL CHOP 14 OZ \$38.95 DOUBLE CUT COLORADO LAMB 16 OZ \$38.95

FILET MIGNON 8 OZ & BROILED COLD WATER LOBSTER TAIL \$ MARKET

POTATOES, VEGETABLES & SIDES

SERVES TWO OR MORE

SCALLOPED POTATOES, AU GRATIN	\$7.95	STEAMED ASPARAGUS WITH HOLLANDAISE*	\$8.95
BRABANT POTATOES	\$6.95	SAUTÉED STEAK MUSHROOMS	\$7.95
TWICE BAKED POTATO	\$7.95	SUGAR SNAP PEAS WITH GARLIC & SESAME	\$7.95
CRAB FRIED RICE WITH MUSHROOMS	\$8.95	STEAMED BROCCOLI WITH HOLLANDAISE*	\$6.95
TRUFFLED MACARONI AND CHEESE	\$7.95	SAUTÉED SPINACH WITH GARLIC	\$7.95
GREEN BEANS WITH SUN-DRIED TOMATOES	\$7.95	CREAMED SPINACH ALMONDINE	\$7.95
POTATO AND GRUYERE FRITTERS	\$6.95	CRISP FRENCH FRIES	\$5.95

* THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDER, YOU ARE AT GREATEST RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.
ALL ITEMS ON THIS MENU ARE COOKED TO ORDER OR RAW. 7/2010 SOUTH

EDDIE V'S OYSTER BAR

CHEF JOSE'S SASHIMI TASTING*

PRISTINE AND IMPECCABLY FRESH, PREPARED TO YOUR ORDER
SERVED WITH TRADITIONAL GARNISHES OF SOY, GINGER AND WASABI \$_{MARKET}

NORTH ATLANTIC OYSTERS* \$_{MARKET}

BUILD YOUR OWN TOWER OF ICED SHELLFISH*

CHILLED COLOSSAL SHRIMP, NEW ENGLAND JONAH CRAB CLAWS, NORTH ATLANTIC OYSTERS
ALL WITH TRADITIONAL GARNISHES.
\$_{MARKET}

APPETIZERS

CHILLED COLOSSAL SHRIMP COCKTAIL

TWO SAUCES, ATOMIC HORSERADISH AND MELON-JICAMA SLAW \$13.95

NEW ENGLAND JONAH CRAB CLAWS

FULLY CRACKED WITH SPICY MUSTARD, ATOMIC HORSERADISH AND COCKTAIL SAUCES \$14.95

TARTARE OF PACIFIC AHI*

SEASONED WITH SESAME & CURRY OILS WITH SLICED AVOCADO, CITRUS FRUITS AND
TOASTED SESAME CRISPS \$12.95

SALT & PEPPER GULF SHRIMP

FROM THE WOK, WITH GINGER, RED CHILES AND SUGAR SNAP PEAS \$12.95

COLD WATER MAINE LOBSTER TAIL

CRISP BATTER WITH HONEY MUSTARD SAUCE \$16.95

MARYLAND-STYLE ALL LUMP CRAB CAKE

SAUTÉED WITH CHIVE REMOULADE SAUCE \$14.95

KUNG PAO-STYLE CALAMARI

FROM THE WOK WITH FINE CUT VEGETABLES, GINGER, SOY AND ROASTED PEANUTS \$12.95

GEORGES BANK SCALLOPS IN TEMPURA*

WOK-SEARED ASPARAGUS & SHIITAKES, HONEY-BLACK BEAN GLAZE \$12.95

WOK-SEARED & SLICED PACIFIC AHI*

SOBA NOODLE AND SHITAKE STIR FRY, LIGHT SOY-SHERRY BROTH \$12.95

SLICED WAGYU BEEF "HOT ROCK" ISHIYAKI*

TOGARASHI SPICE AND SOY BROTH \$13.95

EDDIE V'S HOT APPETIZER

CRAB CAKE, CALAMARI, TEMPURA LOBSTER TAIL WITH TWO SAUCES \$39.95

SOUPS AND SALADS

MAINE LOBSTER AND SHRIMP BISQUE

FRESH MAINE LOBSTER, CREAM AND COGNAC \$7.95

SWEET CORN AND CRAB CHOWDER

WITH CHIVES & SMOKED BACON \$7.95

HOT GOAT CHEESE AND WILD MUSHROOM SALAD

ENDIVE, ARUGULA AND CHAMPAGNE VINAIGRETTE \$10.95

EDDIE V'S CHOPPED SALAD

JONAH CRAB, GULF SHRIMP, TOMATO, AVOCADO, BLUE CHEESE AND WALNUTS \$14.95

FUJI APPLE AND GOLDEN BEET SALAD

CRUMBLER BLUE CHEESE, GINGER-ORANGE VINAIGRETTE AND CANDIED WALNUTS \$6.95

BLT WEDGE WITH BUTTERMILK-BLUE CHEESE DRESSING

MAYTAG BLUE CHEESE, RED AND GOLD TOMATOES, RED ONION AND CRISP BACON \$6.95

SLICED HEIRLOOM TOMATOES AND ITALIAN BUFALA MOZZARELLA

SLICED RED ONION, FRESH HERBS AND EXTRA VIRGIN OLIVE OIL \$10.95

CAESAR SALAD*

PARMIGIANO-REGGIANO, ANCHOVIES AND CRISP CROUTONS \$6.95

FRESH FISH AND SHELLFISH*

GULF SNAPPER FILET MEUNIERE

SAUTÉED WITH MEUNIERE SAUCE OR ALMONDINE \$23.95

FILET OF ATLANTIC SALMON, LIGHTLY SMOKED

SAUTÉED WITH AN HERB CRUST AND POMMERY HONEY MUSTARD VINAIGRETTE \$24.95

PACIFIC AHI TUNA STEAK

SEARED WITH SHIITAKE MUSHROOMS, WASABI POTATO PURÉE AND GINGER-SOY JUS \$27.95

BATTERFRIED COLOSSAL SHRIMP

BLACKBERRY-HORSERADISH DIPPING SAUCE \$23.95

GULF SNAPPER WITH FRESH JONAH CRAB

SAUTÉED WITH LEMON-CHIVE BUTTER SAUCE \$25.95

CHILEAN SEA BASS, ROASTED CRISP

LEMON-WHITE WINE BROTH WITH GARLIC AND SCALLIONS \$ MARKET

SWORDFISH STEAK

BROILED WITH FRESH JONAH CRAB, AVOCADO AND RED CHILE VINAIGRETTE \$25.95

LEMON SOLE IN PARMESAN CRUST

SAUTÉED WITH A PLUM TOMATO AND HERB SALAD, LEMON-GARLIC BUTTER SAUCE \$26.95

CHILEAN SEA BASS, STEAMED "HONG KONG" STYLE

LIGHT SOY-SHERRY BROTH AND SESAME SPINACH \$ MARKET

JUMBO GEORGES BANK SEA SCALLOPS

WRAPPED IN BACON AND BROILED WITH A TOMATO-BASIL BUTTER SAUCE \$26.95

CRAB STUFFED COLOSSAL SHRIMP

GRILLED WITH LEMON BUTTER AND CHIVE VINAIGRETTE \$27.95

WEST AUSTRALIAN LOBSTER TAILS

TWO, EACH 1/2 LB TAILS, BROILED WITH DRAWN BUTTER AND LEMON \$ MARKET

ROASTED, DOUBLE BREAST OF CHICKEN

GRILLED WILD MUSHROOMS AND NATURAL JUS \$19.95

STEAKS AND CHOPS*

WE PROUDLY SERVE CENTER CUTS OF THE FINEST, AGED, MIDWESTERN, GRAIN FED BEEF

FILET MIGNON 8 OZ \$32.95 USDA PRIME NEW YORK STRIP 16 OZ \$38.95

FILET MIGNON 12 OZ \$38.95 USDA PRIME BONE-IN RIBEYE 22 OZ \$38.95

THICK CUT VEAL CHOP 14 OZ \$38.95 DOUBLE CUT COLORADO LAMB 16 OZ \$38.95

FILET MIGNON 8 OZ & BROILED COLD WATER LOBSTER TAIL \$ MARKET

POTATOES, VEGETABLES & SIDES

SERVES TWO OR MORE

SCALLOPED POTATOES, AU GRATIN	\$7.95	STEAMED ASPARAGUS WITH HOLLANDAISE*	\$8.95
BRABANT POTATOES	\$6.95	SAUTÉED STEAK MUSHROOMS	\$7.95
TWICE BAKED POTATO	\$7.95	SUGAR SNAP PEAS WITH GARLIC & SESAME	\$7.95
CRAB FRIED RICE WITH MUSHROOMS	\$8.95	STEAMED BROCCOLI WITH HOLLANDAISE *	\$6.95
CRISP FRENCH FRIES	\$5.95	SAUTÉED SPINACH WITH GARLIC	\$7.95
TRUFFLED MACARONI AND CHEESE	\$7.95	CREAMED SPINACH ALMONDINE	\$7.95
POTATO AND GRUYERE FRITTERS	\$6.95	GREEN BEANS WITH SUN-DRIED TOMATOES	\$7.95

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ALL ITEMS ON THIS MENU ARE COOKED TO ORDER OR RAW. 7/2010NORTH

EDDIE V'S OYSTER BAR

* CHEF BRAD'S SASHIMI TASTING

PRISTINE AND IMPECCABLY FRESH, PREPARED TO YOUR ORDER
SERVED WITH TRADITIONAL GARNISHES OF SOY, GINGER AND WASABI \$MARKET

* NORTH ATLANTIC OYSTERS \$MARKET

* BUILD YOUR OWN TOWER OF ICED SHELLFISH

CHILLED COLOSSAL SHRIMP, NEW ENGLAND JONAH CRAB CLAWS,
FRESHLY SHUCKED NORTH ATLANTIC OYSTERS, ALL WITH TRADITIONAL GARNISHES.
\$MARKET

APPETIZERS

GULF SHRIMP COCKTAIL

SPICY MUSTARD, ATOMIC HORSERADISH AND COCKTAIL SAUCES \$14

NEW ENGLAND JONAH CRAB CLAWS

FULLY CRACKED WITH SPICY MUSTARD, ATOMIC HORSERADISH AND COCKTAIL SAUCES \$15

* TARTARE OF PACIFIC AHI

SEASONED WITH SESAME & CURRY OILS WITH SLICED AVOCADO, CITRUS FRUITS AND
TOASTED SESAME CRISPS \$13

MARYLAND-STYLE ALL LUMP CRAB CAKE

CHIVE REMOULADE SAUCE \$16

CHILLED AVOCADO AND JUMBO LUMP CRAB COCKTAIL

LIME AND SPICY REMOULADE SAUCE \$13

BACON-WRAPPED GULF SHRIMP

HERBED GOAT CHEESE AND CRISP ONION RINGS \$14

CRISPY CASHEW CALAMARI

FROM THE WOK WITH FINE CUT VEGETABLES, GINGER, SOY AND ROASTED CASHEWS \$13

* WOK-SEARED & SLICED PACIFIC AHI

SOBA NOODLE AND SHIITAKE STIR FRY, LIGHT SOY-SHERRY BROTH \$13

* SLICED WAGYU BEEF "HOT ROCK" ISHIYAKI

TOGARASHI SPICE AND SOY BROTH \$14

SOUPS AND SALADS

MAINE LOBSTER AND SHRIMP BISQUE

FRESH MAINE LOBSTER, CREAM AND COGNAC \$8

SWEET CORN AND CRAB CHOWDER

WITH CHIVES & SMOKED BACON \$8

HOT GOAT CHEESE AND WILD MUSHROOM SALAD

ENDIVE, ARUGULA AND CHAMPAGNE VINAIGRETTE \$11

EDDIE V'S CHOPPED SALAD

JONAH CRAB, GULF SHRIMP, TOMATO, AVOCADO, BLUE CHEESE AND WALNUTS \$15

FUJI APPLE AND GOLDEN BEET SALAD

CRUMBLED BLUE CHEESE, GINGER-ORANGE VINAIGRETTE AND CANDIED WALNUTS \$7

BLT WEDGE WITH BUTTERMILK-BLUE CHEESE DRESSING

MAYTAG BLUE CHEESE, RED AND GOLD TOMATOES, RED ONION AND CRISP BACON \$7

* CAESAR SALAD

PARMIGIANO-REGGIANO, ANCHOVIES AND CRISP CROUTONS \$7

SLICED HEIRLOOM TOMATOES AND ITALIAN BUFALA MOZZARELLA

SLICED RED ONION, FRESH HERBS AND EXTRA VIRGIN OLIVE OIL \$11

* FRESH FISH AND SHELLFISH

GULF SNAPPER FILET MEUNIERE

SAUTÉED WITH MEUNIERE SAUCE OR ALMONDINE \$23

FILET OF ATLANTIC SALMON, LIGHTLY SMOKED

SAUTÉED WITH AN HERB CRUST AND POMMERY HONEY MUSTARD VINAIGRETTE \$24

PACIFIC AHI TUNA STEAK

SEARED WITH SHIITAKE MUSHROOMS, WASABI POTATO PURÉE AND GINGER-SOY JUS \$28

GULF SNAPPER WITH FRESH JONAH CRAB

SAUTÉED WITH LEMON-CHIVE BUTTER SAUCE \$26

CHILEAN SEA BASS, ROASTED CRISP

LEMON-WHITE WINE BROTH WITH GARLIC AND SCALLIONS \$ MARKET

SWORDFISH STEAK

BROILED WITH FRESH JONAH CRAB, AVOCADO AND RED CHILE VINAIGRETTE \$25

LEMON SOLE IN PARMESAN CRUST

SAUTÉED WITH A PLUM TOMATO AND HERB SALAD, LEMON-GARLIC BUTTER SAUCE \$27

CHILEAN SEA BASS, STEAMED "HONG KONG" STYLE

LIGHT SOY-SHERRY BROTH AND SESAME SPINACH \$ MARKET

BROILED JUMBO GEORGES BANK SEA SCALLOPS

WRAPPED IN BACON AND BROILED WITH A TOMATO-BASIL BUTTER SAUCE \$27

CRAB STUFFED COLOSSAL SHRIMP

GRILLED WITH LEMON BUTTER AND CHIVE VINAIGRETTE \$28

WEST AUSTRALIAN LOBSTER TAILS

TWO, EACH 1/2 LB TAILS, BROILED WITH DRAWN BUTTER AND LEMON \$ MARKET

ROASTED, DOUBLE BREAST OF CHICKEN

GRILLED WILD MUSHROOMS AND NATURAL JUS \$20

* STEAKS AND CHOPS

WE PROUDLY SERVE CENTER CUTS OF THE FINEST, AGED, MIDWESTERN, GRAIN FED BEEF

FILET MIGNON 8 OZ \$33 USDA PRIME NEW YORK STRIP 16 OZ \$42

FILET MIGNON 12 OZ \$39 USDA PRIME BONE-IN RIB EYE 22 OZ \$42

FILET MIGNON 8 OZ AND BROILED COLD WATER LOBSTER TAIL \$ MARKET

POTATOES, VEGETABLES & SIDES

SERVES TWO OR MORE

SCALLOPED POTATOES, AU GRATIN	\$8	* STEAMED ASPARAGUS WITH HOLLANDAISE	\$9
BRABANT POTATOES	\$7	SAUTÉED STEAK MUSHROOMS	\$8
TWICE BAKED POTATO	\$8	SUGAR SNAP PEAS WITH GARLIC & SESAME	\$8
CRAB FRIED RICE WITH MUSHROOMS	\$9	* STEAMED BROCCOLI WITH HOLLANDAISE	\$7
CRISP FRENCH FRIES	\$6	SAUTÉED SPINACH WITH GARLIC	\$8
TRUFFLED MACARONI AND CHEESE	\$8	CREAMED SPINACH ALMONDINE	\$8
* HOLLANDAISE OR BÉARNAISE	\$3	GREEN BEANS WITH SUN-DRIED TOMATOES	\$9

EDDIE V'S OYSTER BAR

* CHEF DON'S SASHIMI TASTING

PRISTINE AND IMPECCABLY FRESH, PREPARED TO YOUR ORDER
SERVED WITH TRADITIONAL GARNISHES OF SOY, GINGER AND WASABI \$MARKET

* NORTH ATLANTIC OYSTERS \$MARKET

* BUILD YOUR OWN TOWER OF ICED SHELLFISH

CHILLED COLOSSAL SHRIMP, NEW ENGLAND JONAH CRAB CLAWS,
FRESHLY SHUCKED NORTH ATLANTIC OYSTERS, ALL WITH TRADITIONAL GARNISHES.
\$MARKET

APPETIZERS

CHILLED COLOSSAL SHRIMP COCKTAIL

TWO SAUCES, ATOMIC HORSERADISH AND MELON-JICAMA SLAW \$13.95

NEW ENGLAND JONAH CRAB CLAWS

FULLY CRACKED WITH SPICY MUSTARD, ATOMIC HORSERADISH AND COCKTAIL SAUCES \$14.95

* TARTARE OF PACIFIC AHI

SEASONED WITH SESAME & CURRY OILS WITH SLICED AVOCADO, CITRUS FRUITS AND
TOASTED SESAME CRISPS \$12.95

CHILLED, FRESH JUMBO LUMP CRAB

SLICED AVOCADO, FRESH LIME AND REMOULADE SAUCE \$13.95

BACON WRAPPED SHRIMP

FILLED WITH HERBED GOAT CHEESE WITH CRISP ONION RINGS \$13.95

COLD WATER MAINE LOBSTER TAIL

IN THIN, CRISP BATTER WITH HONEY MUSTARD SAUCE \$16.95

MARYLAND-STYLE ALL LUMP CRAB CAKE

CHIVE REMOULADE SAUCE \$16.95

CRISPY CASHEW CALAMARI

FROM THE WOK WITH FINE CUT VEGETABLES, GINGER, SOY AND ROASTED CASHEWS \$11.95

* WOK-SEARED & SLICED PACIFIC AHI

SOBA NOODLE AND SHIITAKE STIR FRY, LIGHT SOY-SHERRY BROTH \$12.95

* SLICED WAGYU BEEF "HOT ROCK" ISHIYAKI

TOGARASHI SPICE AND SOY BROTH \$13.95

EDDIE V'S HOT APPETIZER

MARYLAND STYLE CRAB CAKE, CRISPY CASHEW CALAMARI, BATTER-FRIED LOBSTER TAIL \$39.95

SOUPS AND SALADS

MAINE LOBSTER AND SHRIMP BISQUE

FRESH MAINE LOBSTER, CREAM AND COGNAC \$7.95

SWEET CORN AND CRAB CHOWDER

WITH CHIVES & SMOKED BACON \$7.95

HOT GOAT CHEESE AND WILD MUSHROOM SALAD

ENDIVE, ARUGULA AND CHAMPAGNE VINAIGRETTE \$10.95

EDDIE V'S CHOPPED SALAD

JONAH CRAB, GULF SHRIMP, TOMATO, AVOCADO, BLUE CHEESE AND WALNUTS \$14.95

FUJI APPLE AND GOLDEN BEET SALAD

CRUMBLER BLUE CHEESE, GINGER-ORANGE VINAIGRETTE AND CANDIED WALNUTS \$6.95

BLT WEDGE WITH BUTTERMILK-BLUE CHEESE DRESSING

MAYTAG BLUE CHEESE, RED AND GOLD TOMATOES, RED ONION AND CRISP BACON \$6.95

* CAESAR SALAD

PARMIGIANO-REGGIANO, ANCHOVIES AND CRISP CROUTONS \$6.95

SLICED HEIRLOOM TOMATOES AND ITALIAN BUFALA MOZZARELLA

SLICED RED ONION, FRESH HERBS AND EXTRA VIRGIN OLIVE OIL \$10.95

* FRESH FISH AND SHELLFISH

GULF SNAPPER FILET MEUNIERE

SAUTÉED WITH MEUNIERE SAUCE OR ALMONDINE \$22.95

FILET OF ATLANTIC SALMON, LIGHTLY SMOKED

SAUTÉED WITH AN HERB CRUST AND POMMERY HONEY MUSTARD VINAIGRETTE \$21.95

PACIFIC AHI TUNA STEAK

SEARED WITH SHIITAKE MUSHROOMS, WASABI POTATO PURÉE AND GINGER-SOY JUS \$27.95

HALIBUT VERA CRUZ

SAUTÉED WITH PAN ROASTED PLUM TOMATOES, ONION, RED PEPPERS, OLIVES \$24.95

GULF SNAPPER WITH FRESH JONAH CRAB

SAUTÉED WITH LEMON-CHIVE BUTTER SAUCE \$25.95

CHILEAN SEA BASS, ROASTED CRISP

LEMON-WHITE WINE BROTH WITH GARLIC AND SCALLIONS \$ MARKET

SWORDFISH STEAK

BROILED WITH FRESH JONAH CRAB, AVOCADO AND RED CHILE VINAIGRETTE \$24.95

LEMON SOLE IN PARMESAN CRUST

SAUTÉED WITH A PLUM TOMATO AND HERB SALAD, LEMON-GARLIC BUTTER SAUCE \$24.95

CHILEAN SEA BASS, STEAMED "HONG KONG" STYLE

LIGHT SOY-SHERRY BROTH AND SESAME SPINACH \$ MARKET

BROILED JUMBO GEORGES BANK SEA SCALLOPS

WRAPPED IN BACON AND BROILED WITH A TOMATO-BASIL BUTTER SAUCE \$26.95

CRAB STUFFED COLOSSAL SHRIMP

GRILLED WITH LEMON BUTTER AND CHIVE VINAIGRETTE \$27.95

WEST AUSTRALIAN LOBSTER TAILS

TWO, EACH 1/2 LB TAILS, BROILED WITH DRAWN BUTTER AND LEMON \$ MARKET

ROASTED, DOUBLE BREAST OF CHICKEN

GRILLED WILD MUSHROOMS AND NATURAL JUS \$17.95

* STEAKS AND CHOPS

WE PROUDLY SERVE CENTER CUTS OF THE FINEST, AGED, MIDWESTERN, GRAIN FED BEEF

FILET MIGNON 8 OZ \$30.95 USDA PRIME NEW YORK STRIP 16 OZ \$38.95

FILET MIGNON 12 OZ \$38.95 USDA PRIME BONE-IN RIB EYE 22 OZ \$38.95

FILET MIGNON 8 OZ AND BROILED COLD WATER LOBSTER TAIL \$ MARKET

POTATOES, VEGETABLES & SIDES

LARGE SERVES TWO OR MORE \$6.95 SMALL \$3.95

SCALLOPED POTATOES, AU GRATIN	* STEAMED ASPARAGUS WITH HOLLANDAISE
BRABANT POTATOES	SAUTÉED STEAK MUSHROOMS
TWICE BAKED POTATO	SUGAR SNAP PEAS WITH GARLIC & SESAME
CRAB FRIED RICE WITH MUSHROOMS	* STEAMED BROCCOLI WITH HOLLANDAISE
CRISP FRENCH FRIES	SAUTÉED SPINACH WITH GARLIC
TRUFFLED MACARONI AND CHEESE	CREAMED SPINACH ALMONDINE
* HOLLANDAISE OR BÉARNAISE	GREEN BEANS WITH SUN-DRIED TOMATOES

EDDIE V'S OYSTER BAR

CHEF BILL'S SASHIMI TASTING*

PRISTINE AND IMPECCABLY FRESH, PREPARED TO YOUR ORDER
SERVED WITH TRADITIONAL GARNISHES OF SOY, GINGER AND WASABI \$MARKET

NORTH ATLANTIC OYSTERS* \$MARKET

BUILD YOUR OWN TOWER OF ICED SHELLFISH*

CHILLED COLOSSAL SHRIMP, NEW ENGLAND JONAH CRAB CLAWS,
FRESHLY SHUCKED NORTH ATLANTIC OYSTERS, ALL WITH TRADITIONAL GARNISHES.
\$MARKET

APPETIZERS

CHILLED COLOSSAL SHRIMP COCKTAIL

TWO SAUCES, ATOMIC HORSERADISH AND MELON-JICAMA SLAW \$13.9

NEW ENGLAND JONAH CRAB CLAWS

FULLY CRACKED WITH SPICY MUSTARD, ATOMIC HORSERADISH AND COCKTAIL SAUCES \$14.9

TARTARE OF PACIFIC AHI*

SEASONED WITH SESAME & CURRY OILS WITH SLICED AVOCADO, CITRUS FRUITS AND
TOASTED SESAME CRISPS \$12.9

CHILLED AVOCADO AND JUMBO LUMP CRAB COCKTAIL

LIME AND SPICY REMOULADE SAUCE \$12.9

BACON-WRAPPED GULF SHRIMP

HERBED GOAT CHEESE AND CRISP ONION RINGS \$12.9

COLD WATER MAINE LOBSTER TAIL

IN THIN, CRISP BATTER WITH HONEY MUSTARD SAUCE \$16.9

MARYLAND-STYLE ALL LUMP CRAB CAKE

CHIVE REMOULADE SAUCE \$16.5

CRISPY CASHEW CALAMARI

FROM THE WOK WITH FINE CUT VEGETABLES, GINGER, SOY AND ROASTED CASHEWS \$12.5

WOK-SEARED & SLICED PACIFIC AHI*

SOBA NOODLE AND SHIITAKE STIR FRY, LIGHT SOY-SHERRY BROTH \$12.9

SLICED WAGYU BEEF "HOT ROCK" ISHIYAKI*

TOGORASHI SPICE AND SOY BROTH \$13.7

SOUPS AND SALADS

MAINE LOBSTER AND SHRIMP BISQUE

FRESH MAINE LOBSTER, CREAM AND COGNAC \$7.9

SWEET CORN AND CRAB CHOWDER

WITH CHIVES & SMOKED BACON \$7.9

HOT GOAT CHEESE AND WILD MUSHROOM SALAD

ENDIVE, ARUGULA AND CHAMPAGNE VINAIGRETTE \$10.7

EDDIE V'S CHOPPED SALAD

JONAH CRAB, GULF SHRIMP, TOMATO, AVOCADO, BLUE CHEESE AND WALNUTS \$14.9

FUJI APPLE AND GOLDEN BEET SALAD

CRUMBLER BLUE CHEESE, GINGER-ORANGE VINAIGRETTE AND CANDIED WALNUTS \$6.9

BLT WEDGE WITH BUTTERMILK-BLUE CHEESE DRESSING

MAYTAG BLUE CHEESE, RED AND GOLD TOMATOES, RED ONION AND CRISP BACON \$6.9

CAESAR SALAD *

PARMIGIANO-REGGIANO, BOQUERONES AND CRISP CROUTONS \$6.9

SLICED HEIRLOOM TOMATOES AND ITALIAN BUFALA MOZZARELLA

SLICED RED ONION, FRESH HERBS AND EXTRA VIRGIN OLIVE OIL \$10.9

FRESH FISH AND SHELLFISH*

GULF SNAPPER FILET MEUNIERE

SAUTÉED WITH MEUNIERE SAUCE OR ALMONDINE \$22.9

FILET OF ATLANTIC SALMON

SAUTÉED WITH MOREL MUSHROOMS AND SOFT CHIVE POLENTA \$23.9

PACIFIC AHI TUNA STEAK

SEARED WITH SHIITAKE MUSHROOMS, WASABI POTATO PURÉE AND GINGER-SOY JUS \$27.9

GULF SNAPPER WITH FRESH JONAH CRAB

SAUTÉED WITH LEMON-CHIVE BUTTER SAUCE \$25.9

CHILEAN SEA BASS, ROASTED CRISP

LEMON-WHITE WINE BROTH WITH GARLIC AND SCALLIONS \$ MARKET

SWORDFISH STEAK

BROILED WITH FRESH JONAH CRAB, AVOCADO AND RED CHILE VINAIGRETTE \$24.9

LEMON SOLE IN PARMESAN CRUST

SAUTÉED WITH A PLUM TOMATO AND HERB SALAD, LEMON-GARLIC BUTTER SAUCE \$26.9

CHILEAN SEA BASS, STEAMED "HONG KONG" STYLE

LIGHT SOY-SHERRY BROTH AND SESAME SPINACH \$ MARKET

BROILED JUMBO GEORGES BANK SEA SCALLOPS

WRAPPED IN BACON AND BROILED WITH A TOMATO-BASIL BUTTER SAUCE \$26.9

CRAB STUFFED COLOSSAL SHRIMP

GRILLED WITH LEMON BUTTER AND CHIVE VINAIGRETTE \$27.9

WEST AUSTRALIAN LOBSTER TAILS

TWO, EACH 1/2 LB TAILS, BROILED WITH DRAWN BUTTER AND LEMON \$ MARKET

ROASTED, DOUBLE BREAST OF CHICKEN

GRILLED WILD MUSHROOMS AND NATURAL JUS \$19.9

* STEAKS

WE PROUDLY SERVE CENTER CUTS OF THE FINEST, AGED, MIDWESTERN, GRAIN FED BEEF

FILET MIGNON 8 OZ \$32.9 USDA PRIME NEW YORK STRIP 16 OZ \$41.9

FILET MIGNON 12 OZ \$38.9 USDA PRIME BONE-IN RIB EYE 22 OZ \$41.9

FILET MIGNON 8 OZ AND BROILED COLD WATER LOBSTER TAIL \$ MARKET

"OSCAR YOUR STEAK" LUMP CRAB, ASPARAGUS & HOLLANDAISE \$9

POTATOES, VEGETABLES & SIDES

SERVES TWO OR MORE

SCALLOPED POTATOES, AU GRATIN	\$7.9	STEAMED ASPARAGUS	\$7.9
BRABANT POTATOES	\$6.9	SAUTÉED STEAK MUSHROOMS	\$7.9
TWICE BAKED POTATO	\$7.9	SUGAR SNAP PEAS WITH GARLIC & SESAME	\$7.9
CRAB FRIED RICE WITH MUSHROOMS	\$8.9	BROCCOLINI WITH LEMON & GARLIC	\$6.9
CRISP FRENCH FRIES	\$5.9	SAUTÉED SPINACH WITH GARLIC	\$7.9
TRUFFLED MACARONI AND CHEESE	\$7.9	GREEN BEANS WITH SUN-DRIED TOMATOES	\$7.9
HOLLANDAISE OR BÉARNAISE*	\$2.9		

* THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDER, YOU ARE AT GREATEST RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.
ALL ITEMS ON THIS MENU ARE COOKED TO ORDER OR RAW. 7/2010 EVH