



SEAFIRE

STEAKHOUSE

RAW BAR *by the piece*

Jumbo Shrimp
Stone Crab Claw
Seasonal Oyster
Half Bahamian Lobster Tail

SEAFOOD TOWER

1 Bahamian Lobster Tail | 4 Seasonal Oysters |
3 Jumbo Shrimp | Cured Salmon Tartar |
2 Crab Claws
Accompaniments
Atomic Cocktail Sauce | Cucumber Mignonette |
Marie Rose | Mustard Sauce

BEGINNINGS

Blistered Shisito Peppers
Ponzu, Lemon

Spinach and Artichoke Dip
Crisp Tortilla

Deviled Eggs
Mustard, Candied Pork Belly

House Cured Scottish Salmon
Shaved Fennel, Watercress, Chive, Olive Oil

Crab Cake
Tropical Salsa, Marie Rose

Oysters Rockefeller (6)
Spinach, Bacon, Horseradish Hollandaise

Lobster Medallions
Cured Watermelon, Guava Gazpacho

SALAD

Caesar
*Romaine Hearts, Parmesan Cheese,
Ciabatta Croutons, Caesar Dressing*

Iceberg Wedge
Bacon, Tomato, Red Onion, Blue Cheese

Beefsteak Tomato & Feta
Olives, Arugula, Champagne Vinaigrette

Steakhouse Chopped
*Egg, Bacon, Mushroom, Tomato, Red Onion,
Hearts of Palm, Kalamata Olives, Blue Cheese,
Onion Straws, White French Dressing*

SOUP

Lobster Bisque
Flavored with Armagnac

Bahamian Conch Chowder
Tomato Broth, Carrots, Potato, Thyme

*All pricing subject to 12% VAT.
A 15% gratuity is automatically added to all Food and Beverage checks.*

PRIME SEAFOOD

Scottish Salmon
Grouper
Catch of the Day
Bahamian Lobster Tail

HAND SELECTED CUTS

Filet Mignon

Barrel Cut-7 oz

Barrel Cut-10 oz

Prime New York Strip 12oz

Prime Boneless Rib Eye 14oz

Flat iron 9 oz

PRIME DRY-AGED CUTS

{Aged a Minimum of 28 Days}

Bone In Tenderloin 12oz

Bone In Ribeye 16oz

Porterhouse 38oz Garlic Butter

ADD ONS

One Half Bahamian Lobster Tail

2 Jumbo Shrimp

Sauces

House Steak Sauce | Peppercorn Demi |

Hollandaise | Béarnaise | Creamy Horseradish |

Marie Rose

CHOP HOUSE SPECIALS

Cauliflower Steak

Lentils, Watercress

Half Roasted Chicken

Braised Mushrooms, Thyme Jus

Crispy Braised Pork Belly

Brussel Sprout Slaw, Tamarind BBQ Sauce

Steakhouse Burger

*Dry Aged Chuck, Short Rib and Brisket,
Cheddar Cheese, Honey Pepper Bacon, Fries,
Grilled Brioche*

Beef Stroganoff

Egg Noodles, Sour Cream

Wagyu Shortribs

Red Wine, Pearl Onions, Baby Carrots

Colorado Lamb Chops (4)

Crispy Fingerling, Mint Chimichurri

TABLE SIDES

Buttered Broccoli

Crispy Brussel Sprouts Honey, Parmesan Cheese

Asparagus Hollandaise Sauce

Red Wine Braised Button Mushrooms

Jumbo Onion Rings

Mashed Potatoes

40 Ct. Baked Potato

Steak Fries Jerk Mayonnaise

Mac & Cheese

Cavatappi Pasta with Three Creamy Cheeses

Add Crab & Lobster

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