



SEAFIRE

STEAKHOUSE

RAW BAR *by the piece*

Jumbo Shrimp
Seasonal Crab
Seasonal Oyster
Half Bahamian Lobster Tail

SHELLFISH TOWER FOR TWO

Half Bahamian Lobster Tail | 4 Seasonal Oysters
2 Jumbo Shrimp | Seasonal Crab
Cured Salmon Tartar

BEGINNINGS

Blistered Shisito Peppers
Ponzu, Lemon

House Cured Salmon Tartar
Radish, Cucumber Water, Crisp Caper, Lavosh

Crab Cake
Tropical Salsa, Marie Rose

Oysters Rockefeller (6)
Spinach, Bacon, Hollandaise, Bread Crumbs

Chilled Bahamian Lobster
Avocado, Tomato, Pickled Shallot, Lemon, Olive Oil

Charcuterie
*Prosciutto, Duck Pastrami, Porter Cheddar,
House Pickles, Shallot Jam*

SHELLFISH TOWER FOR FOUR

1 Bahamian Lobster Tail | 6 Seasonal Oysters
4 Jumbo Shrimp | Seasonal Crab
Cured Salmon Tartar

ACCOMPANIMENTS

Atomic Cocktail Sauce | Cucumber Mignonette
Marie Rose | Mustard Sauce

SALAD

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

Iceberg Wedge
Bacon, Tomato, Red Onion, Blue Cheese

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 Brandy

Loaded Potato
Bacon, Cheddar, Croutons

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 - 7oz

Barrel Cut - 10oz

Prime New York Strip 12oz

Prime Boneless Rib Eye 14oz

Flat iron 10oz

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, Coconut Milk

Half Roasted Chicken

Roasted Forest Mushrooms, Thyme Jus

Osso Bucco

Mashed Potatoes, Gremolata

Steakhouse Burger

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

Red Wine Braised Shortribs

*Pearl Onions, Mashed Potatoes,
Madeira Reduction*

Beef Stroganoff

Egg Noodles, Sour Cream

Colorado Lamb Chops (4)

Crispy Fingerling, Mint Chimichurri

TABLE SIDES

Buttered Broccoli

Crispy Brussel Sprouts Honey, Parmesan Cheese

Asparagus Hollandaise Sauce

Roasted Forest Mushrooms Crisp Shallots

Jumbo Onion Rings

Butter Whipped Mashed Potatoes

40 Ct. Baked Potato

Steak Fries Jerk Mayonnaise

Mac & Cheese

*Cavatappi Pasta with Three Creamy Cheeses
Add Crab & Lobster*