



APPETIZERS

BRANZINO CEVICHE 18

Chilled Branzino, red onion, cilantro, lime, shishito peppers, jalapeno, radishes & cucumbers with fried flatbread

BLUE POINT OYSTERS 19 †

With roasted jalapeno mignonette & cocktail sauce

BURRATA & HEIRLOOM TOMATO 14

Creamy burrata, fresh heirloom tomatoes, basil & balsamic

BACON WRAPPED QUAIL 26

Sauteed spinach with blackberry Dijon glaze

OYSTERS ROCKEFELLER 22

Baby spinach, smoked bacon, parmesan & lemon gremolata

SHRIMP COCKTAIL 18

With house made cocktail & remoulade sauce

ROASTED BONE MARROW 28

With herb shallot salad, pickled mustard seeds & grilled sourdough bread

CRAB CAKES 23

Jumbo lump crab with a whole-grain mustard sauce

CHARCUTERIE BOARD 22

Assorted cured meats, artisan cheeses & seasonal fruit

SALADS & SOUP

SEASONAL SALAD Baby field greens, herb goat cheese, toasted walnuts, granny smith apples, honey-apple cider vinaigrette 14

WEDGE SALAD Baby iceberg, applewood bacon, bleu cheese, grape tomatoes, crispy onions & bleu cheese dressing 13

CAESAR SALAD Romaine hearts, shaved parmesan, garlic butter croutons & Caesar dressing 14

LOBSTER BISQUE With basil oil & crème fraiche 16

CHEF'S SOUP OF THE DAY 9

SEAFOOD & FOWL

HONEY GARLIC ORA KING SALMON Roasted carrot romesco sauce, grapefruit-fennel salad & herb oil 46

CHILEAN SEA BASS Vanilla infused lobster risotto, chives & herb oil 52

SCALLOPS Dayboat Diver scallops, toasted orzo pasta, spinach, sun dried tomatoes & Riesling sauce 38

SHRIMP PASTA Rotini pasta, sauteed shrimp, melted scallions, toasted pine nuts, prosciutto & house-made tomato sauce 28

PAN SEARED BRANZINO English pea puree & heirloom tomato kalamata salsa 39

BOUDIN STUFFED QUAIL Organic parmesan grits & a blackberry Dijon glaze 32

STEAKS †

SIGNATURE PRIME DELMONICO 16 oz 76

FILET MIGNON 6 oz 49 8 oz 59

PRIME NEW YORK STRIP 14 oz 85

HANGER STEAK 28

DOUBLE CUT PORK CHOP 36

LAMB CHOPS 72

SEAR WAGYU BURGER 22

With pomme frites

TOMAHAWK 32 oz 150

COMPLIMENTS

MAINE LOBSTER TAIL **MP**

2-DIVER SCALLOPS **22**

JUMBO LUMB CRAB **18**

3-GULF SHRIMP **15**

SAUCES 5

BEARNAISE

CHIMMICHURRI

HERB GARLIC BUTTER

BLEU CHEESE CRUST

COGNAC BLACK PEPPER

COWBOY BUTTER

FILET MEDALLION TRIO Medallions topped Oscar style, bearnaise & peppercorn crusted with cognac black pepper sauce 62

SIDES

IDAHO TWICE BAKED POTATO 9

HERB ROASTED MUSHROOMS 9

POTATO AU GRATIN 14

MASHED POTATOES 9

LOBSTER MAC & CHEESE 18

ROASTED SEASONAL VEGETABLES 8

CREAMED CORN 9

CREAMED SPINACH 9

ASPARAGUS 10

LOBSTER RISOTTO 20

† These items are cooked to order & may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Parties of five or more guests includes a twenty percent service charge.



Welcome! It is my privilege to serve my community by sharing my dream of an eclectic steakhouse that offers fresh seafood, fabulous martinis and live music; all while enjoying the breath-taking views of Rockwall's Harbor District. Enjoy.
-Proprietor Gail Fletcher

SIGNATURE DRINKS

FRENCH BLACKBERRY COBBLER 14

Silvergate Pinot Noir, Dekuyper Blackberry Brandy, Monin Spiced Brown Sugar, lemon

MAPLE BROWN SUGAR OLD FASHION 17

Maker's Mark Whisky, real maple brown sugar syrup, orange bitters

TOASTED MARSHMALLOW MARTINI 16

Kettle One Vodka, Bailey's Irish Cream, Monin Toasted Marshmallow, iced coffee

COPPOLA 16

Reyka Vodka, Licor 43, Huckabee's Espresso

STOLEN KISSES 16

Tito's Handmade Vodka, Triple Sec, pomegranate, lemon & simple syrup

CRANBERRY WHISKEY SOUR 16

TX Whiskey, cranberry, orange, lemon & simple syrup

LADY CATRINA 20

Casa Del Sol Reposado Tequila, Monin Agave Nectar, Angostura aromatic & orange bitters

THE BIG LEBOWSKI 15

Tito's Handmade Vodka, Kahlua, half & half, seasonal syrup

BY THE GLASS

WHITE

COPPOLA 'DIRECTORS CUT'

CHARDONNAY

Russian River, California 13

JUGGERNAUT

CHARDONNAY

Sonoma Coast, California 16

STONELEIGH

SAUVIGNON BLANC

Marlborough, New Zealand 16

PEJU

SAUVIGNON BLANC

Napa, California 13

CAPOSALDO

PINOT GRIGIO

Veneto, Italy 13

EROICA

RIESLING

Columbia Valley, Washington 12

RED

KATE ARNOLD

PINOT NOIR

Willamette Valley, Oregon 14

DECOY BY DUCKHORN

PINOT NOIR

Napa, California 16

HARVEY & HARRIET

BORDEAUX BLEND

Paso Robles, California 16

READERS

MERLOT

Columbia Valley, Washington 15

KAIKEN ESTATE

MALBEC

Mendoza, Argentina 12

CHOP SHOP

CABERNET

Paso Robles, California 14

SLICES

CABERNET

Napa, California 18

LION TAMER

CABERNET

Napa, California 25

ROSE

LOVE YOU BUNCHES

Santa Barbara, California 14

MOSCATO

TERRA D'ORO MONTEVINA

Sacramento Valley, California 12

SPARKLING

BELSTAR

PROSECCO BRUT

Veneto, Italy 12

On Tap 7

KONA BIG WAVE

AXIS IPA

DALLAS BLONDE

TUPPS HEFEWEIZEN