

Lounge Eats

Jumbo Shrimp Cocktail

(4) \$19

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Chilled Maine Lobster Cocktail

Colman's mustard sauce \$21

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Jumbo Lump Crabmeat Martini Cocktail

Hearts of palm, endive, avocado, Yuzu Citrus \$

19

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Oysters on the Half Shell

Blue Point, Delaware Bay

Half Dozen: \$15

One Dozen: \$28

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Littleneck Clams on ½ shell

½ doz. \$11 // 1 doz. \$19

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Alaskan King Crab Legs

8 ounces \$24

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Osetra Caviar, 1 oz. (American)

Served with warm blinis, sour cream and egg whites

\$85

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The Baby Grand

6 oysters, 3 shrimp, 6 oz. king crab legs \$ 44

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The Grand

12 oysters, 6 shrimp, 12 oz. king crab legs \$ 82

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The Grand Plateau

12 oysters, 12 shrimp, 12 oz. king crab legs,
1 oz. osetra caviar \$ 150

Consuming raw or undercooked meat, fish, shellfish or
fresh shell eggs may increase your risk of food-borne illness,
especially if you have certain medical conditions.

Amicale Three Onion Soup Au gratin

Gruyere, pecorino \$ 9

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Traditional Caesar Salad, rye crouton basket \$ 10
add chicken, shrimp or steak addtn'l \$ 7

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Cornmeal Crusted Fried Calamari
chunky marinara, pesto aioli \$ 12

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Black Angus Beefburger

Gruyere, caramelized onions, pommes frites \$ 15

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Grilled Portobello & Goat Cheese Panini
roasted vegetables, pesto aioli \$ 14

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Pink Argentinean Shrimp Club

smoked bacon, mesclun, tomato, spicy mayo \$ 15

Amicale Flatbreads

choice of one:

steak & portobello / tomato, goat cheese, pesto /
tomato & fresh mozzarella \$ 15

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Traditional Buffalo Style Chicken Wings

celery, carrots, Roquefort \$ 10

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Long Island Duck Confit Quesadilla

ratatouille, gruyere, crème fraiché \$ 15

Duets of Mini Lobster & Lump Crabmeat Rolls

grilled bun, pommes frites \$ 21

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Prince Edward Island Mussels \$ 16.95

choice of:

saffron white wine lemon garlic

or

coconut curry broth

or

light plum stewed tomato sauce

or

ginger garlic hoisin-miso broth