



DINNER

RAW BAR



Scallop Ceviche* | 24

coconut, lime, cilantro, cucumber (s)

Steak Tartare* | 21

capers, shallots, dijon, parsley, roasted beets, goat cheese (d,g)

Hamachi Crudo | 23

strawberry hot sauce, preserved fennel, sea salt

Oysters on the Half Shell* | 24

calamansi mignonette (s)

Half Chilled Lobster | 34

whole grain mustard, crème fraiche (d,s)

Colossal Tiger Shrimp | 12 each

gin cocktail sauce (s)

Shellfish Platter* | 95 & 140

shrimp, oysters, lobster, & assorted seafood (s)

APPETIZERS

Triple Snacks | 12

marinated olives, house pickles, marcona almonds (n)

Everything

Croissant Rolls | 12

smoked butter, pepper jam (d,g)

Shrimp Scampi | 26

sugar bomb tomatoes, garlic, white wine, spaghetti, salmon caviar (d,g)

Bangs Island Mussels | 27

pilsner, grilled bratwurst, scallion, red pepper, sourdough toast (d,g,s)

New England

Clam Chowder | 16 (d,g,s)

Fried Olives | 8 (d,g)

Artisan Cheese | 24

fig mostarda, hazelnut, crostini (d,g,n)

Chopped Salad | 18

salami, manchego cheese, chickpeas, pickled onions, olives, ranch (d)

Burrata Panzanella | 18

grilled stone fruits, cherry tomatoes, mint, basil, saba (d,g)

Caesar Salad | 16

herbs, anchovy breadcrumbs, parmesan chip (d,g)

ENTREES

Broiled Halibut | 58

grilled caraflex cabbage, kohlrabi picatta, potato puree (d)

Prime Rib* | 59

12 oz center cut, bordelaise, horseradish napoleon (d,g)

Short Rib Wellington | 48

truffled duxelles, prosciutto, puff pastry, brussels slaw (d,g)

Bob's Fried Chicken | 33

boneless half chicken, braised collard greens, calabrian chile aioli (d,g)

Corned Beef Sandwich | 29

house made corned beef, swiss, pickled cabbage, rye, chips, thousand island (d,g)

Seafood Louie Salad | 37

shrimp, lobster, bay scallops, egg, tomato, bacon lardon, blue cheese (d,s)

TC Smash Burger | 28

smoked gouda, bacon jam, secret sauce, rosemary duck fries (d,g)

Prime French Dip | 34

au jus, provolone, horseradish, rosemary duck fries (d,g)

A LA CARTE



FOR TWO

32 oz Porterhouse | 110

40 oz Tomahawk Ribeye | 145

SEA

with cabernet tomatoes, shiso

7 oz Verlasso Salmon | 38

10 oz Swordfish | 44

Diver Scallops (s) | 58

9 oz Branzino | 45

Maryland Crab Cakes (s) | MP

ADDITIONS

Truffle Butter | 6

Green Peppercorn Sauce | 6

Chimichurri | 5

TC Steak Sauce | 5

Bordelaise | 7

Horseradish Cream | 5

4 oz A5 Wagyu Ribeye | 75

marinated cucumber salad

LAND

with black garlic soubise, cipollini

8 oz Filet | 58

14 oz Pork Chop | 48

14 oz Prime NY Strip | 68

14 oz Grilled Lamb Chops | 68

16 oz Prime Delmonico | 72

SIDES TO SHARE

Rosemary Duck Fat Fries | 14

truffle aioli (g)

Loaded Baked Potato | 14

cheddar, bacon marmalade, chive, crème fraiche (d)

Stuffed Hash Brown | 18

sour cream, caramelized onions (d)

Braised Mushrooms | 14

mirin beurre blanc, crispy shallot (d,g)

Asparagus | 16

broken lemon vinaigrette, fines herbs

Roasted Tomato Mac & Cheese | 14

aged cheddar, garlic streusel (d,g)

Potato Puree | 13

cultured butter (d)

Sweet Corn | 14

butter, truffle aioli, parmesan, lemon (d)

Braised Collard Greens | 18

lager, old bay, caramelized onions, smoked pork loin

*Eating Raw or Undercooked Fish, Shellfish, Eggs or Meat Increases the Risk of Food Borne Illnesses

Allergies: D:dairy, G:gluten, N:nuts, S:shellfish | 20% gratuity will be added to parties of 6 or more

A 3% credit card surcharge is applied to all checks, unless using debit cards or cash