

# VICTOR'S SEAFOOD & STEAK

## APPETIZERS

OYSTERS CHEF SELECTION **18/36**

OYSTERS ROCKEFELLER FOUR OYSTERS, SPINACH & PARMESAN CREMA, TOASTED BREADCRUMBS **12**

CLAMS CASINO FOUR CLAMS, OREGANATA BUTTER, PANCETTA, TOASTED BREADCRUMBS **12**

THE SOCIAL PLATTER 12 OYSTERS, 6 POACHED SHRIMP, CHILLED CRAB SALAD **65**

THE VICTOR TOWER 12 OYSTERS, 6 POACHED SHRIMP, CHILLED CRAB SALAD, 1 LB LOBSTER, SNOW CRAB LEGS **MKT**

SHRIMP COCKTAIL FOUR SHRIMP, SAMBUCCA COCKTAIL SAUCE **12**

LOBSTER ROLL DRAWN BUTTER **20**

AHI TUNA CRUDO PICKLED PINEAPPLE, RADISH, PUGLIAN OLIVE OIL **16**

CREAMY SPINACH DIP BREADCRUMBS, TOASTED LAVASH **12**

## SOUP & SALAD

HEIRLOOM TOMATO SALAD MARINATED OLIVES, GOAT CHEESE, CORIANDER VINAIGRETTE **14**

VICTOR'S HOUSE SALAD MESCLUN GREENS, TOMATO, RADISH, CUCUMBER, MUSTARD VINAIGRETTE **10**

LOBSTER BISQUE JUMBO LUMP CRAB, AGED BALSAMIC **12**

## ENTREES

8OZ FILET CAMELIZED CIPOLLINI, MASHED POTATO, COMPOUND BUTTER **48**

14OZ RIBEYE ASPARAGUS, OYSTER MUSHROOM RAGOUT, COMPOUND BUTTER **42**

14OZ BONE-IN PORK CHOP SPICED PEAR PUREE, SMASHED FINGERLINGS, HERB CREME FRAICHE **34**

FRESH CATCH MASHED POTATOES, HARICOT VERTS, CAPERBERRIES, BEURRE BLANC **MKT**

FAROE ISLAND SALMON ENGLISH PEA, PEARL ONION, MUSTARD & TARRAGON CREMA **29**

SEARED AHI TUNA CHILLED HARICOT VERT SALAD, CITRUS, PONZU GLAZE **32**

HALIBUT STONE GROUND ANSON MILLS GRITS, STEWED CHERRY TOMATO **36**

WILD MUSHROOM PASTA CREMINI & OYSTER MUSHROOM, PUGLIA OLIVE OIL **22**

## SIDES

MASHED POTATOES **8**

ROASTED FINGERLING POTATOES **8**

MUSHROOMS & ONIONS **8**

HARICOT VERTS **8**

GRITS **8**

ASPARAGUS WITH BALSAMIC GLAZE **8**

