

## RAW BAR

### OYSTERS ON THE HALF SHELL | 24/48

Sold by the 1/2 or Full Dozen

Served with Jalapeño –  
Coriander Mignonette, Cocktail Sauce,  
Horseradish, Lemon & Saltines

*\*Our Fresh Oysters Rotate Daily*

### *EC Plateau de Fruits de Mer*

Oysters, Chilled Shrimp,  
Smoked Salmon Dip, Jumbo Lump  
Crab Salad, Classic Garnishes

95

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### CHILLED JUMBO SHRIMP | 21

Baby Romaine, Classic Cocktail,  
Jalapeño, Avocado Puree & Dill Tartar

### JUMBO LUMP CRAB | 22

Charred Sweet Corn, Avocado, Tarragon,  
Campari Tomatoes, Louie Sauce,  
Seasoned Saltines

### SMOKED SALMON DIP | 18

Pickled Red Onion, Smoked Roe,  
Radishes, Kennebec Potato Chips

### BIG EYE TUNA CARPACCIO | 25

Calabrian Chile Vinaigrette, Roasted Red  
Bell Peppers, Capers, Garlic Croutons,  
Aged Balsamic

### YELLOWTAIL CRUDO | 22

Yuzu Ponzu, Blood Orange,  
Cucumber, Serrano, Sesame, Truffle Oil

*Consuming Raw or Undercooked Meats, Poultry,  
Seafood, Shellfish or Eggs May Increase Your Risk  
of Foodborne Illness*

## COLD SALADS & SOUPS

+Grilled Salmon 13  
+Grilled Chicken Breast 8  
+Grilled Hanger Steak 13  
+Grilled Jumbo Shrimp 14

### EC WEDGE SALAD ..... 16

Baby Iceberg, Bacon Lardons, Pickled Red Onion, Maytag Blue  
Crumble, Buttermilk Ranch, Campari Tomatoes, Soft Herbs

### YOUNGS GREEN SALAD ..... 16

White Balsamic Vinaigrette, Spiced Almonds, Shaved  
Manchego, Bosc Pears, Breakfast Radish

### BABY ROMAINE CAESAR ..... 16

Classic Dressing, Garlic Croutons, Shaved Parmesan,  
Boquerones

### SMOKED POTATO CLAM CHOWDER ..... 11

Sweet Corn, Chopped Quahog Clams, Bacon Lardons, Oyster  
Cracker

## APPETIZERS

### CORNMEAL DUSTED OYSTERS ..... 17

Crispy Fried, Baby Spinach, Lemon, Béarnaise Sauce

### TENDERLOIN STEAK TARTARE ..... 22

Classic Prep, Lemon, Olive Oil, Truffle Aioli, Quail Egg Yolk

### PEI MUSSELS ..... 21

Spanish Chorizo, Garlic, Leeks, Basque Peppers,  
White Wine-Lemon Broth

### BUFFALO MILK BURRATA ..... 20

Tomato Confit, Black Plum, Toasted Pine Nuts, Basil  
Gremolata

### CRISPY CALAMARI ..... 18

Semolina Tossed, Broccolini, Fennel, Romesco, Basil Aioli

*“ ... and as I drank their cold liquid from each shell and washed it down with the crisp taste  
of the wine, I lost the empty feeling and began to be happy and to make plans.”*

- ERNEST HEMINGWAY

# PASTAS

*Bronze Die Extruded, Made Daily*

<b>BUCATINI</b> .....	28
Lump Crab, Parmesan Cream, Lemon, Garlic Crumb	
<b>MAFALDE</b> .....	23
Slow Cooked Beef & Pork Bolognese, Whipped Herbed Ricotta, Parmesan	
<b>CAMPANELLE</b> .....	23
Sweet Corn Sauce, Asparagus, Nduja Crumb, Parmesan, Tarragon	
<b>CRESTE DE GALLO</b> .....	26
Spicy Calabrian Chile Vodka Sauce, Florida Rock Shrimp, Stracciatella, Garlic Crumb	

# SANDWICHES

<b>EC PLANCHA BURGER</b> .....	19
Double Patty, Double American Cheese, Shredded Lettuce, Horseradish-Dill Pickles, Tomato & Onion, Special Sauce, Matchstick Fries	
<b>PRIME RIB SANDWICH</b> .....	25
Horseradish Mayo, Caramelized Onions, Melted Provolone, Toasted Long Roll, Au Jus	
<b>ALASKAN COD TACOS</b> .....	17
Beer Battered, Dressed Slaw, Smokey Chile Mayo, Cascabel Salsa, Corn Tortilla's	
<b>LEGIT LOBSTER ROLL</b> .....	MKT
Served Warm with Drawn Butter, Lemon, Bibb Lettuce, Matchstick Fries	

# The MAINS

## STEAKS & CHOPS SOURCED FROM ALLEN BROTHERS

White Oak Charcoal Grilled, served with Yukon Gold Whipped Potatoes

* PRIME BEEF FILET-CENTER CUT	
8 OZ.....	56
* PRIME RIBEYE-DELMONICO	
16 OZ .....	63
* PRIME HANGER	
10 OZ .....	34
* CÔTE DE BOEUF-PRIME BONE IN RIBEYE	
32 OZ .....	135

+BUTTERED LUMP CRAB 14  
+JUMBO GRILLED SHRIMP 14  
+BUTTERED LOBSTER 25

Sauces- choose one  
Béarnaise  
Port Wine Butter

Tamarind Steak Sauce  
Salsa Verde

## CHILEAN SALMON | 37

Pan Roasted, Orzo alla Milanese, Garlic Confit, Fumet Butter

## CHARCOAL GRILLED LOUP DE MER | 41

Snow Pea Risotto Verde, Meyer Lemon Brown Butter, Toasted Pistachios

## SABLEFISH | 41

Roasted Cauliflower, Capers, Pinenuts, Pickled Fresno, Sultana Raisins, Meunière Sauce

## TEXAS REDFISH | 36

Lightly Blackened, Andouille Sausage, Basmati Rice, Creole Sauce, Chile Oil

## FISH N' CHIPS | 29

Beer Battered Alaskan Cod, Dressed Slaw, Dill Tartar, Matchstick Fries

## CHARCOAL GRILLED SPANISH OCTOPUS | 40

Potato Confit, Cipollini Onion, Broccolini, Smoked Tomato Vinaigrette, Salsa Verde

# ACCOMPANIMENTS

<b>EC MATCHSTICK FRIES</b> Sea Salt, Rosemary.....	8
<b>WHIPPED YUKON GOLDS</b> Butter, Chives .....	10
<b>CHARCOAL GRILLED BABY ARTICHOKE</b> S Romesco, Olive Oil.....	18
<b>CHARCOAL GRILLED BROCCOLINI</b> Lebe, Lemon & Garlic Chili Crunch .....	14
<b>MUSHROOM FRICASSEE</b> Mixed Mushrooms, Roasted Garlic, Leeks, Madeira, Fine Herbs .....	14
<b>SHELLS &amp; CHEESE</b> Fontina & White Cheddar, Garlic Breadcrumb.....	14 / +CRAB 14 / +MAINE LOBSTER 25