

CHRISTMAS EVE & DAY MENU

THURSDAY & FRIDAY, DECEMBER 24/25

FIRST COURSE

choice of one appetizer

Fresh Raw Blue Point Oysters 8 pc each
Fresh Raw Clams 8 pc each
Fresh Jumbo Shrimp 4 pc each
Yellowfin Tuna Tartare
The Hampton Chopped Salad
The Sea Flame Chopped Salad

Fresh Jumbo Lump Crab Meat
Jumbo Lump Crab Cake
Prime Filet Mignon Steak Tartare
Classic Caesar Salad
Beefsteak Tomatoes & Fresh Mozzarella

SECOND COURSE

choice of one entree

Ribeye Prime Dry Aged
New York Sirloin Prime Dry Aged
Porterhouse for 2 people
or more available

Grilled Wild Salmon
Grilled Chilean Sea Bass
Grilled Yellowfin Tuna
Filet Mignon Prime Dry Aged

THIRD COURSE

choice of one side

German Home Fries
Mashed Potato
Jumbo Baked Potato
Cream Spinach

Sautéed Mushrooms
Sautéed Asparagus
Sautéed Broccoli
Mac & Cheese

FOURTH COURSE

choice of one dessert

Cream Brûlée
Tiramisu
Hot Fudge Sunday

Pecan Pie
Key Lime Pie

FRESHLY BREWED COFFEE OR TEA

GLASS OF CHAMPAGNE TOAST

\$75.95 PER PERSON

(tax & gratuity are not included)

RESERVATIONS ONLY WILL BE SEATED

BOOK YOUR TABLE IN ADVANCE. LIMITED SEATING DUE TO COVID 19