

SIGNATURE SEAFOOD STARTERS



GF SIGNATURE SUSHI ROLLS

BAJA SHRIMP 15

Crispy shrimp, avocado, cilantro, chili aioli

BLOODY MARY JUMBO SHRIMP 20

Colossal shrimp, Bloody Mary cocktail sauce
Add Jumbo Lump Crab **MP**

JERSEY SHORE STUFFED CLAMS 17

Applewood smoked bacon, peppers, onions,
Provolone cheese, garlic butter

LOBSTER LOADED CALIFORNIA ROLL 24

Fresh jumbo crab, avocado, cucumber,
wasabi lobster knuckle salad, tobiko, tempura
crunch

RODEO SHRIMP DRAGON SUSHI ROLL 22

Crispy shrimp tempura, crab salad,
spicy tuna, avocado, garlic mayo

SASHIMI TUNA TACOS 18

Ahi tuna, seaweed salad, mango, jicama,
chilies, wasabi crema, sweet soy

BUILD YOUR OWN SEAFOOD TOWER

(Priced by the piece to customize your experience)

Choose from Chef's Selection of East and West Coast Oysters \$4

Local Middle Neck Clams \$2

Jumbo Shrimp \$5

THE ONLY WAY TO START

GUY'S SIGNATURE BUFFALO WINGS 18

Lollipop buffalo wings, Guy's signature hot sauce,
blue-sabi dip

CRISPY POTBELLY SLIDERS 16

48-hr. slow cooked Heritage pork belly, honey soy
ginger glaze, Asian slaw pickled cucumbers

CRAB STUFFED MUSHROOMS 20

Lump crab, spinach and Havarti cream, crispy
potatoes

Vegetarian option:

Stuffed with spinach & artichoke 15

CHOPHOUSE SALADS

CALIFORNIA CAESAR 15

Hearts of romaine, avocado mousse, "AMPP"
stuffed croutons, Parmesan

SONOMA 11

Mesculin spring mix, Balsamic Dressing, Blue
Cheese crumbles, raisin, honey almonds

CHOPHOUSE BURGERS

*All burgers served with LTOP, Donkey Sauce and Guy's
Fries*

BACON MAC 'N CHEESEBURGER 22

8oz. house blend beef burger, six-cheese mac 'n
cheese, applewood bacon, LTOP, Served with
sidewinder fries

MORGAN'S VEGGIE BURGER 18

Assorted beans, toasted oats, onions, olives,
jalapeños, garlic, bread crumb, egg, "LTOP",
donkey sauce, crispy onions

TATTED UP TURKEY BURGER 19

Ground turkey, roasted poblano peppers, pepper
jack and smoked Gouda, spicy red onion
cranberry jam

ENTREES

SONOMA DRY-RUBBED PORTERHOUSE 69

22 oz Butcher's cut chop, signature Sonoma
rub, confit garlic butter

16oz RIB EYE & WOOD GRILLED SHRIMP 65

Sea salt and cracked pepper rubbed
rib eye, Chimichurri brushed shrimp

NEW YORK STRIP 55

14oz., Five peppercorn sauce, grilled red
onion

WOOD GRILLED FILET MIGNON 54

8oz., Brown butter, crispy onion

COLD WATER LOBSTER TAIL **MP**

Wood-grilled, sautéed spinach

PAN SEARED SHRIMP & DIVER SCALLOPS 39

Creamy roasted red pepper polenta,
lemon caper aioli

WOOD GRILLED SALMON 39

Garlic-Buttered thyme brown rice, lemon
caper aioli

CAJUN CHICKEN ALFREDO 32

Pan blackened chicken, Parmesan and white
wine Alfredo sauce, sundried tomatoes,
Fettuccine

SIDES

SAUTEED OR CREAMED SPINACH 8/10

BROCCOLI 10 *toasted garlic, chile flakes*

GRILLED ASPARAGUS 11 *Evoo, sea salt*

Q'D MUSHROOMS 10

BAKED POTATO 7

ROASTED SWEET POTATO 9 *with honey butter*

YUKON GOLD "BUTTER BOMB" MASHED 10

MAC DADDY BACON MAC 'N CHEESE 14

COCKTAIL

LIGHTS OUT MANHATTAN 15

Woodford Reserve, red wine, orange, plum root beer bitters

SEX IN AC 15

Tito's Vodka, Cointreau, Strawberry Rose syrup, lime

SEASONAL SANGRIA 12

White cinnamon apple,
Red rosemary orange

CARRIBBEAN OLD FASHIONED 14

Mitchner's Rye, Bacardi 4 Year, Vanilla syrup,
Angostura & Mint bitters

WHAT'S YOUR ALIBI 15

Alibi Gin, Pear, rosemary syrup, lemon, prosecco

THE CADILLAC MARGARITA 16

Patron Silver Tequila, Homemade margarita recipe, Grand Marnier

TRIPLE P MARGARITA 16

Pink Peppercorn & Vanilla Infused Teramana Tequila, Giffard's Pampelmousse, peach, lime

LEMON DROP OR NOT 14

Grey Goose Le Citron, St-Germain, rosemary & lemon bitters

PEACE, LOVE, & PASSION 14

Hibiscus Coconut Rum, passionfruit, mint, lime

FLAVORTOWN FISHBOWLS

NOT YOUR EIGHTH GRADE PUNCH 24

Captain Morgan Spiced Rum, Cruzan Aged Rum, peach, orange, iced tea, POM

THE BULL'S BOWL 24

New Amsterdam Peach Vodka, Bacardi Mango Rum, Jack Daniels Honey, Blue Curacao, kiwi syrup, pineapple, orange, Coconut Berry Red bull

WINE

BUBBLY BY THE GLASS & BOTTLE

Bubbly, Prosecco, La Marca, Italy	12	50
Champagne, Domaine Chandon, Brut, Napa	15	58
Champagne, Domaine Chandon, Rose, Napa	15	58
Champagne, Moet Chandon, "Imperial," Brut, France		120

WHITE WINE BY THE GLASS & BOTTLE

Moscato, Capsaldo, Italy	11	15	42
Riesling, Eroica, 2017, Columbia Valley	16	23	60
Pinot Grigio, Santa Margherita, 2019, Italy	16	23	70
White Blend, Orvieto, 2018, Italy	12	17	46
Sauvignon Blanc Emmolo, 2019, Napa	17	24	65
Sauvignon Blanc, Kim Crawford, 2020, New Zealand	15	21	56
Chardonnay, St. Francis, 2018, Sonoma	15	21	50
Chardonnay, Hartford Court, 2018, Sonoma	18	26	72
Rose, Decoy Duckhorn, 2019, California	14	20	55

RED WINE BY THE GLASS & BOTTLE

Chianti Classico, Borgo Scopeto, 2017, Italy	13	18	46
Malbec, Alta Vista Estate, 2018, Medoza	14	20	55
Red Blend, Caymus Conundrum, 2018, California	13	18	50
Pinot Noir, Erath, 2019, Oregon	13	18	50
Pinot Noir, Cherry Pie, 2019, Napa	18	26	70
Merlot, St. Francis, 2016, Napa			60
Merlot, Rutherford Hill, 2019, Napa	13	18	46
Cabernet Sauvignon, Louis Martini, 2017, Sonoma	13	18	46
Cabernet Sauvignon, Newton Skyside, 2017, Napa	18	26	75
Cabernet Sauvignon, Joel Gott, 2018, Napa			95
Cabernet Sauvignon, Orin Swift Palermo, 2018, Napa			100



BEER

BOTTLED

		ABV
Budweiser	8	4.20%
Miller Lite	8	4.20%
Coors Light	8	4.20%
Blue Moon	9	5.40%
Yuengling	9	4.40%
Corona Extra	9	4.60%
Heineken	9	5.00%
Angry Orchard	9	5.00%
Heineken 00	8	0.05%

DRAUGHT/CRAFT

	16oz	23oz	ABV
Miller Lite	8	10	4.20%
Coors Light	8	10	4.20%
Corona Light	9	12	4.00%
Dos Equis Lager	9	10	4.20%
Blue Moon Belgian White	9	10	5.40%
New Belgium	9	12	6.00%
Leinenkugel's	9	12	4.20%
Strongbow Cider	9	12	6.00%
Sam Adam's	9	12	5.00%
Stella Artois	9	12	5.00%
Dogfish 90 Min IPA	10	12	9.00%
Stone IPA	9	12	6.90%
Sierra Nevada	9	12	6.70%
Lagunitas	9	12	7.50%
Spellbound	9	12	7.00%