

TO SHARE

GUACAMOLE 16
corn tortilla chips

WARM GARLIC BREAD 9
gorgonzola fondue

ROCK SHRIMP 17
golden fried, chipotle dip

MAPLE ROASTED BACON 17
grilled romaine, roquefort dressing

APPETIZERS

NEW ENGLAND CLAM CHOWDER

14

TEQUILA CURED SALMON
orange segments, cilantro aioli

19

JUMBO SHRIMP

"23" cocktail sauce

22

TUNA TARTARE

avocado, crispy wontons, sesame seaweed

19

CRAB CAKE

pan-seared, jumbo lump crab, tartar sauce

20

ENDIVE SALAD

stilton cheese, pistachios, crumbled pancetta

15

BUTTER LETTUCE

dried cranberries, walnuts, gorgonzola

14

CAESAR SALAD

herb croutons, parmesan, anchovy dressing

15

ICEBERG WEDGE

smoked bacon, stilton crumbles creamy parmesan dressing

16

MARKET BABY GREENS

marinated grape tomatoes, sherry vinaigrette

12

ENTRÉES

SESAME CRUSTED YELLOW FIN TUNA roasted fingerling potatoes, au poivre 35

GRILLED ATLANTIC SALMON seasonal vegetables 32

GRILLED BRANZINO tomato, olive, capers, lemon, sautéed spinach 33

GARLIC SHRIMP SCAMPI green beans 35

MJ CLASSIC NANTUCKET LOBSTER ROLL housemade potato chips 34

MAINE LOBSTER broiled or steamed MP

BROILED MONTAUK SWORDFISH lemon, brown butter 29

ROASTED CHICKEN honey glaze, sautéed kale, braised shallots 27

MJ'S BIG BURGER cheese, steak fries (bacon \$3) 23

STEAKS

NEW YORK STRIP 49

RIB EYE 46

FILET MIGNON 48

DOUBLE CUT NY STRIP FOR TWO 49pp

LAMB T-BONES 39

BONE-IN NEW YORK STRIP 51

BONE-IN RIB EYE 50

BONE-IN FILET 49

PORTERHOUSE FOR TWO 51pp

ROASTED DRY AGED PRIME RIB (WEDS & THURS ONLY) MP

CHEF'S "CUT OF THE NIGHT" penny fries 34

• All of our Prime Meats are aged 21 days •

SIDES

THICK-CUT STEAK FRIES 10

SWEET POTATO FRIES 11

SAUTÉED VIDALIA ONIONS 8

TWICE BAKED POTATO 11

MASHED POTATOES 10

BLACK TRUFFLE CREAMED SPINACH 12

ASPARAGUS AU GRATIN 12

PENNY FRIES 11

SAUTÉED BROCCOLI 11

WILD MUSHROOMS 9

POTATO BACON HASH BROWNS 12

MICHAEL'S MACARONI + CHEESE 13

20% GRATUITY FOR PARTIES OF SEVEN OR MORE | PLEASE LET US KNOW IF YOU HAVE TO CATCH A TRAIN

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES

DINNER WINTER 2018