Oysters and Clams

Choose Enhancement (2) • Shallot & Vinegar Flavor Pearls
• Passion Fruit Flavor Pearls • Soy flavor Pearls
• Mango Habanero Ketchup • Spicy Horseradish

Select Oysters · 1/2 or Full Dozen • Half 16 / 15 • Full 32 / 30
Ask Your Server For Selection

Select Clams - 1/2 or Full Dozen • Half 10 / 9 • Full 20 / 18
Middle Neck Clams · Top Neck Clams

Soups

Maine Lobster Bisque 11 / 10
Brandied Cream & Fresh Jersey Chives

Georgia "Vidalia" Onion Soup 9 / 8
3 Cheese Au Gratin

Cream of Roasted Cauliflower Soup 10 / 9
Bay Scallops & Bacon Lardons

Cold Starters

Reserve Caesar Salad 10 / 9
Whole Romaine Leaves, White Truffle & Parmesan Dressing, Olive Oil Poached Tomatoes, Dried Lemon Fried Anchovies

Reserve Signature House Salad 9 / 8
Baby Greens, Sliced Apple, Bleu Cheese Honey Croutons, Sherry Vinaigrette

Athena Melon & Heirloom Tomato Salad 12 / 11
White Balsamic Honey, Fresh Mint, Basil, Tomato Jus, Micro Peppercress & Cured Duck Prosciutto

Baby Wedge Salad 10 / 9
Boston Bibb Lettuce, Bleu Cheese Fondue, Cured Tomato, Bacon, Balsamic Reduction

Light Fare

Ask Your Server About Our Hot Appetizer Tower

Shichimi Dusted Dayboat Scallops 16 / 15
Vanilla Crème, Housemade Kabayaki Drizzle, Pan Fried Himalayan Red Rice

Crispy Fried Calamari 12 / 11
Roasted Tomato Sweet & Sour, Basil Aioli

Spice Rubbed Ahi Tuna 16 / 15
Soy Mustard, Sake Buerre Blanc, Pommery Chips

Jumbo Lump Crab Baked Oysters 13 / 12
Jumbo Lump Crab, Spinach, Melted Leeks, Crisp Bacon Baked in a Creamy Bechamel

Reserve Style Clams Casino 12 / 11
Chorizo Sausage, Roasted Peppers & Herbs, Accompanied with a Cilantro Chimichurri

Jumbo Lump Crabcakes 16 / 15
Fennel & Arugula Salad, Dijon Butter, White Truffle Honey

Jumbo Shrimp Cocktail 15 / 14
Avocado Crème Friache, Mango Habanero Ketchup

Colossal Crab Cobbler 18 / 17
Sherry Cream Sauce, Stone Ground Cornmeal Crust

Port Wine Braised Short Ribs 16 / 15
Slow Cooked Short Ribs, Pickled Tomato Mostarda, Gorgonzola Dolce

Goat Cheese Rucola Flatbread 15 / 16
Fresh Goat Cheese, Roasted Fennel, Baby Arugula, Sliced Tomato, White Truffle Honey

Restaurant Chef
Joseph Muldoon



The Fish File

Tarragon & Lemon Broiled Salmon Nicoise 38 / 36
Tiny Tomato Relish, Fingerling Potatoes, Sautéed Haricot Vert, Taggiasca & Nicoise Olive Tapenade, Anchovy, Caper Buerre Blanc

Sake Marinated Bass 40 / 38
Okinawan Purple Potatoes, Sautéed Shitake & Edamame, Natural Pan Jus, Toasted Sesame

Macadamia Seared Atlantic Halibut 39 / 37
Roasted Pear & Parsnip Puree, Fresh Sea Beans, Finished with a Lemon Verbena Butter Sauce

Maine Lobster Tails
Single: 38 / 36 Double: 75 / 73
Baked & Crab Stuffed: 46/44
Double 85 / 83

Butcher Locker Specialties

All Meats are Basted with Sautéed Garlic & Brown Butter

~Certified Black Angus Beef~

12oz. Prime NY Strip	49 / 47
24oz. Porterhouse	55 / 53
16oz. Dry Aged Ribeye	42 / 40
20oz. Bone In "Cowboy" Ribeye Steak	49 / 47
8oz. Center Cut Filet Mignon	42 / 40
14oz. Slow Roasted Prime Rib	38 / 36
12oz. Buffalo ribeye	55 / 53
14oz. New Zealand Rack of Lamb	44 / 42

With Crab 15 / 14 with Lobster Tail 32 / 31
With Sautéed Rock Shrimp Scampi 14 / 13

Enhancements.. 4 / 3 each

Au Poivre Sauce
Port Wine Sauce
Gorgonzola Crème
Thai Basil Béarnaise
Reserve Steak Sauce
Horseradish Crème Friache

Reserve Signature Dishes

Lemon & Butter Seared Free Range Chicken Breast 29 / 27
Stewed Brussel Sprouts, Slab Bacon in a Dijon Veloute, Sage & Toasted Brioche Stuffing

Pan Fried Pork Chops 34 / 32
Anson Mills Grits, Roasted Pepper & Spinach Salad, Sweet Pickled Chipotles

Additions...

Jumbo Baked or Sweet Potato 7 / 6
Mashed Potatoes - Garlic or Plain 7 / 6
Sautéed or Creamed Spinach 7 / 6
Steamed or Sautéed Asparagus 7 / 6
Green Beans & Almond Butter 7 / 6
Autumn Harvest Cauliflower 7 / 6
Butter Glazed Baby Vegetables 7 / 6
Lobster Mac & Farmhouse Cheddar 8 / 7
Sweet Potato Fries, Pecan Butter 7 / 6
Butter Braised Broccoli Crowns 7 / 6
Sauteed Vadalia Onions 4 / 3
Oven Roasted Wild Mushroom 6 / 5

Denotes Pricing for our Valued Total Reward Members