

# the Barrymore

## Chilled Seafood

*Petite Platter* MP  
1-2 ppl

*Grande Platter* MP  
3-4 ppl

\*seasonal oysters, maine lobster, jumbo shrimp, cracked crab claws, ahi tuna poke served with cocktail sauce, mignonette, old bay aioli & lemon

Chef's Selection Oysters on the Half Shell

- half dozen \$16 - dozen \$32 -

Shrimp Cocktail \$19  
Barrymore spicy cocktail sauce

\*Ahi Tuna Tartare \$17  
spicy aioli, tamari-yuzu glaze, tempura avocado, tobiko wasabi, shaved radish, lotus chips

## Salads

\*Barrymore Caesar \$14  
gem lettuce, herb croutons, parmesan crisp,  
fried capers, classic dressing  
- add chicken \$12 - add shrimp \$19 - add salmon \$21 -

Duck Confit \$19  
roasted squash, granny smith apples, pomegranate arils,  
candied pecans, blackberry vinaigrette  
- add sunny side up egg \$2 -

Iceberg Wedge \$14  
smoked bacon, marinated tomatoes, shaved radish, pickled red onion,  
bleu cheese crumbles, bleu cheese dressing

Beets & Figs \$16  
purple haze goat cheese, hot honey vinaigrette, pea tendrils

## Appetizers

Smoked Bacon \$15  
Barrymore Steak Sauce, roasted onions, toast

Lobster Mac & Cheese \$18  
truffle & mascarpone-tallegio cream sauce

Clams in Spicy Tomato Broth \$21  
white clams, tomato, garlic, white wine, spanish chorizo

Butternut Squash Soup \$16  
brioche croutons, sage oil

Grilled Octopus \$18  
patatas bravas, tomato aioli, castelvetro olive tapenade, gremolata

Jumbo Lump Crab Cake \$18  
lemon beurre blanc, avocado, dill oil, chili oil

\*Pan Seared Foie Gras \$21  
toasted brioche, apple brulee, blackberry gastrique, duck crackling

Oscar Fries \$22  
lump crab, asparagus, béarnaise

\*Roasted Bone Marrow \$19  
shallot jam, grilled bread

\*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

A GRATUITY 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

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## Entrees

**\*Pan Seared Salmon \$29**

roasted tomato pepper sauce, crispy brussels sprouts, basil oil, fried leeks

**\*Oven Roasted Branzino \$36**

wilted spinach, lemon caper buerre blanc

**\*Linguini & Clams \$30**

garlic, white wine-butter sauce, roasted tomato

**Vadouvan Curry \$22**

root vegetables in a rich curry sauce with Moroccan-style couscous

**Pan Seared Duck Breast \$38**

pomegranate reduction, butternut squash emulsion, seasonal roasted vegetables

**Roasted Chicken \$34**

white bean ragout, broccolini, crispy carrot, thyme jus

**\*Seared Bone-In Pork Chop \$34**

beet root mashed potato, shaved brussel sprouts

## Steak Cuts

### Dry Aged 28 Days

\*Bone-in Ribeye 18oz \$56

\*Bone-in Filet 12oz \$58

### Wet Aged 21 Days

\*Filet Mignon 8oz \$46

\*NY Strip 14oz \$43

\*Imperial Farms Wagyu Flat Iron 8oz \$41

## Add to Any Steak

\*Foie Gras Medallion \$19

Crab Oscar \$16

Sautéed Mushrooms \$5

Lobster Tail \$26

Herb Roasted Bone Marrow \$10

Bleu Cheese \$5

Grilled Jumbo Shrimp (3) \$19

Roasted Onions \$5

## Sauces

\$2 Each

Bordelaise

Barrymore Steak Sauce

\*Béarnaise

Chimichurri

## Sides

Yukon Gold Mashed Potato \$8

Lobster Creamed Corn \$13  
smoked bacon lardons

Loaded Baked Potato \$8  
traditional garnish

Creamy Risotto \$12

Crispy Brussels Sprouts \$9  
candied pecans, balsamic

Asparagus \$12  
grilled or sautéed with parmesan gratin

Charred Broccolini \$8  
pickled sweet peppers, lemon zest

Roasted Forest Mushrooms \$9

Cauliflower Au Gratin \$9  
mascarpone-tallegio sauce

Roasted Heirloom Carrots \$8  
hot honey glaze, rosemary, toasted almonds

Hand-cut French Fries \$8

GENERAL MANAGER - HEIDI COLE

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