

the Barrymore

Chilled Seafood

Petite Platter MP
1-2 ppl

Grande Platter MP
3-4 ppl

*seasonal oysters, maine lobster, jumbo shrimp, king crab legs, 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, pain de mie

Oysters Rockefeller \$28
savoy spinach, neuske smoked bacon, pernod, béarnaise sauce

Grilled Octopus \$18
patatas bravas, spicy aioli, castelvetrano olive tapenade, chimichurri

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

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

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

*Roasted Bone Marrow \$19
shallot jam, grilled pain de mie

*Oscar Fries \$22
lump crab, asparagus, béarnaise

Butternut Squash Soup \$16
brioche croutons, sage oil

*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 \$32
roasted tomato pepper sauce, crispy brussels sprouts,
basil oil, fried leeks

Pan Seared Duck Breast \$38
pomegranate reduction, butternut squash emulsion,
seasonal roasted vegetables

*Oven Roasted Branzino \$36
wilted spinach, lemon caper buerre blanc

Roasted Chicken \$34
white bean ragout, broccolini, crispy carrot, thyme jus

*Shrimp Scampi \$32
garlic, white wine-butter sauce, roasted tomato

*Seared Bone-In Pork Chop \$34
beet root mashed potato, shaved brussel sprouts

Vadouvan Curry \$22
root vegetables, Moroccan-style couscous

Steak Cuts

*Dry Aged Bone-in Ribeye 18oz \$56

*Imperial Farms Wagyu Flat Iron 8oz \$41

*Bone-in Filet 12oz \$58

*NY Strip 14oz \$43

*Filet Mignon 8oz \$46

Add to Any Steak

*Foie Gras Medallion \$19

Bleu Cheese \$5

Crab Oscar \$16

Lobster Tail \$26

Grilled Jumbo Shrimp (3) \$19

Sautéed Mushrooms \$5

Herb Roasted Bone Marrow \$10

Roasted Onions \$5

Sauces

\$2 Each

Bordelaise

Barrymore Steak Sauce

*Béarnaise

Chimichurri

Sides

Yukon Gold Mashed Potato \$8

Roasted Forest Mushrooms \$9

Lobster Creamed Corn \$13
smoked bacon lardons

Crispy Brussels Sprouts \$9
candied pecans, balsamic

Cauliflower Au Gratin \$9
mascarpone-tallegio sauce

Loaded Baked Potato \$8
traditional garnish

Charred Broccolini \$8
pickled sweet peppers, lemon zest

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

Grilled Asparagus \$12

Creamy Risotto \$12

Hand-cut French Fries \$8

GENERAL MANAGER - HEIDI COLE

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