

RAW BAR

Large Steamed Shrimp	Half Pound 11	Pound 18
Oysters	Half Dozen 8	Dozen 13
Clams	Half Dozen 7	Dozen 11
Steamed Mussels		9
One pound of Green Lipped Mussels with a shallot, garlic, and sherry wine sauce.		
Shrimp Cocktail		10
Five chilled jumbo shrimp served with cocktail sauce		

APPETIZERS

Shrimp Romesco		9
Seasoned and grilled shrimp served with a Romesco Sauce consisting of roasted red peppers, smoked almonds, garlic, sun-dried tomatoes and pine nuts. Topped with freshly minced oregano.		
Flash Fried Calamari		9
Seasoned Calamari is flash-fried and served with a lime scented salsa and a creamy garlic parmesan sauce.		
Oysters Rockefeller		9.5
One half dozen oysters prepared traditional style with parsley, tarragon and chopped spinach, deglazed with anise and topped with grated parmesan cheese.		
Smoked Salmon		10
Smoked Nova Salmon flowered and drizzled with extra virgin olive oil, capers, mixed herbs, and lemon zest.		
Cajun Scallops		10.5
Day boat scallops dusted with Cajun seasonings, broiled then paired with a roasted red pepper remoulade sauce.		
Spicy Tuna		9
Raw Sashimi grade tuna sliced and served with Siracha sauce and Wasabi Aioli.		
Jumbo Lump Crab Dip		10
Jumbo lump crab meat, cream cheese, horseradish, Worcestershire sauce, and Parmesan Cheeses are blended, baked and served with our house loaf bread.		
Flank Steak Skewers		9.5
Marinated flank steak skewered then broiled. Served with an Asian slaw consisting of julienne carrots, celery, red onion, and a Siracha slaw dressing.		

SOUPS AND SALADS

Cream of Crab	Bowl 8	Cup 6
Chef's award winning recipe		
French Onion		Crock 7
Soup Du Jour	Bowl 8	Cup 6
Caesar Salad	Large 8	Small 5
Blue Ox Salad	Large 8	Small 5



AGED BEEF AND CHOPS

ALL BLUE OX BEEF IS CERTIFIED ANGUS BEEF

All Entrees are served with the starch and vegetable du jour

Pappo's Prime Rib	King Cut	32
	Queen Cut	26
Rubbed with a secret house blend of seasonings and slow roasted to perfection.		
New York Strip		29
Sixteen ounces of the New York Classic.		
Center Cut Filet Mignon		32
Eight ounces of the most tender of cuts, grilled and paired served with Béarnaise Sauce.		
Flat Iron Steak		19.5
Twelve ounce flat iron steak with the tenderness of a rib eye and the full flavor of a sirloin.		
Surf and Turf		26
Eight ounce flat iron steak paired with a broiled Blue Ox style crab cake.		
Porterhouse		36
Twenty ounce Porterhouse roasted with Worcestershire sauce and caramelized garlic cloves.		
Big Meaty		55
A forty-four ounce prime rib cut, slow roasted to temperature.		
Pork Tenderloin		18
Roasted pork tenderloin marinated in a deliciously sweet blend of real maple syrup, Dijon mustard and a hint of sesame oil.		

Grill Temperature Descriptions

Rare-Outside grilled, inside crimson red

Medium Rare-Inside pink with a crimson center

Medium-Entirely pink

Medium Well-Cooked through with a hint of pink in the center

Well-Cooked entirely through



SEAFOOD AND CHICKEN

All Entrees are served with the starch and vegetable du jour

Great Scott Salmon	24
Pan seared North Atlantic Salmon is topped with Basil pesto and jumbo lump crab meat.	
Pan Roasted Salmon	19
Fresh Northern Atlantic Salmon seared to perfection.	
Ahi Tuna	19
Blackened Sashimi grade Tuna seared to rare. Topped with a citrus scented melon, pineapple, and grape salsa.	
Catch Du Jour	Market Price
Chef's Daily Creation	
Crab Imperial	27
Jumbo lump crab meat tossed in a sauce of sherry, lemon, and Old Bay seasonings, baked until golden brown.	
Chicken Pomodoro	19
Pan fried chicken breast served on a bed of Linguini tossed with diced tomatoes, chopped garlic, fresh Basil and fresh milk mozzarella, then topped with a Balsamic reduction.	
Shrimp Florentine	19
Jumbo gulf shrimp sautéed with garlic tomatoes and chopped baby spinach then tossed in a lemon Beurre Blanc sauce. Served on a bed on Linguini.	
Proscuitto Stuffed Chicken	18
Chicken breast dusted with seasoned flour and pan seared, layered with Serrano Proscuitto Ham, apple wood smoked bacon, herbs, Monterey Jack and cheddar cheeses, then baked and topped with fresh oregano Alfredo sauce.	
Jumbo Lump Crab Cake	Single Cake 19
Blue Ox Style jumbo lump crab cakes.	Double Cake 27

ADDITIONS TO ANY ENTRÉE

Jumbo Lump Crab Cake
Crab Imperial

ACCOMPANIMENTS

Sautéed Mushrooms
Caramelized Onions
Stuffed Potato



BURGERS AND SANDWICHES

The Wimpy	9
Half pound burger topped with your choice of cheese	
The Pounder	16
Full pound of beef topped with your choice of cheese	
Black and Blue Burger	10
Blackened burger topped with blue cheese crumbles and Applewood smoked bacon	
Stuffed Chicken Sandwich	9.5
Chicken breast stuffed with Proscuitto Ham, Applewood smoked bacon, herbs, Monterey Jack and cheddar cheeses and baked to perfection.	
Teriyaki Chicken Sandwich or Wrap	8
Chicken breast marinated in a teriyaki sauce and grilled to perfection	
Crab Cake Sandwich	14
The best crab cake you will ever eat	
French Dip Sandwich	9.5
Piled high and tender	
Steak Sandwich	12
Steak sandwich topped with sautéed mushrooms, onions, and Provolone cheese	
Bourbon Beef	9.5
Slow roasted beef topped with a bourbon glaze and cheddar cheese	

FINGER FOODS

Chicken Nachos	8
Grilled chicken breast on a pile of fresh fried nachos layered with Monterey jack and cheddar cheese served with salsa and sour cream	
Steak Nachos	10
Cajun filet tips on a pile of fresh fried nachos layered with Monterey jack and cheddar cheese served with salsa and sour cream	
Jerk Chicken Tenderloins	9
Jerk seasoned chicken tenders baked to perfection	
Buffalo Chicken Tenders	9
All white chicken breast battered and fried then tossed in buffalo wing sauce, served with your choice of blue cheese or ranch dressing	