



## CRAFT COCKTAILS

### NEW FASHIONED 13

Woodford Reserve Bourbon, Aperol, Orange Bitters, sugar cube, fresh orange, black cherry

### BERRY MULE 12

Ketel One Vodka, fresh raspberry, blueberry, lime juice, Fever-Tree Ginger Beer

### CHOCOLATE MANHATTAN 13

Knob Creek Bourbon, Carpano Antica Sweet Vermouth, Tiramisu Liqueur, Aztec Chocolate Bitters

### SPARKLING SANGRIA 11

Deep Eddy Peach Vodka, Lillet Blanc, Lunetta Prosecco, Monin Cucumber, fresh lemon juice

### POMEGRANATE MARTINI 12

Smirnoff Vodka, PAMA Pomegranate Liqueur, triple sec, pomegranate juice and fresh lime juice

### SPICY CUCUMBER 13

Prairie Organic Cucumber Vodka, Monin Habanero-Lime, fresh cucumber, sweet & sour

### MANGO MOJITO 11

Cruzan Mango Rum, Monin Mojito, triple sec, fresh lime juice, mint, club soda

### PATRÓN AGAVE RITA 13

Patrón Silver Tequila, Cointreau Orange Liqueur, Monin Agave Nectar, fresh lime juice, sweet & sour

### APPLES & ORANGES 13

Van Gogh Wild Appel Vodka, Stoli Ohranj Vodka, DeKuyper Apple Pucker, Tang, sweet & sour

## BREWS

ask your server about additional selections

AMSTEL LIGHT · BUD LIGHT  
BUDWEISER · COORS LIGHT  
CORONA EXTRA · HEINEKEN  
MICHELOB ULTRA · MILLER LITE  
HEINEKEN 0.0 (Non-Alcoholic)  
GUINNESS (Can) · STELLA ARTOIS

### MOCK-TAILS 4.5

### BLACK CHERRY PALMER

Re'al Black Cherry Puree, fresh lemon juice, brewed tea

### CUCUMBER & HONEY

Monin Cucumber, fresh cucumber, mint, lemon juice, honey, soda water

### BLOOD ORANGE & SAGE

Finest Call Blood Orange Sour, Re'al Ginger Infused Syrup, blood orange ginger beer, fresh sage, lime juice

### FAUX-JITO

Fresh raspberry, blueberry, mint, lime juice, sparkling mojito mix

### PEACH PALMER

Re'al Peach Puree, fresh lemon juice, brewed tea

## Family Meals To Go

\*\* available for curbside pickup \*\*

Serves 4... Starting at \$65

includes Classic Caesar or Martha's Vineyard salad for four & house baked bread

### FAMILY Fish & Chips 65

flash fried beer battered cod, french fries

### FAMILY Shrimp & Artichoke Pasta 75

shrimp, artichokes, provencale tomato sauce

### FAMILY Maryland Crab Cakes 85

mustard sauce, coconut-ginger rice, fresh vegetables

### FAMILY Crab Stuffed Salmon 105

coconut-ginger rice, fresh vegetables

### FAMILY Roasted Prime Rib of Beef 125

au jus, horseradish cream, whipped potatoes, fresh vegetables

Welcome to the Grand Concourse

## STARTERS

### RAW OYSTERS ON THE HALF SHELL\*

chesapeake bay, maryland, each...3.25

### SHRIMP COCKTAIL

five jumbo shrimp, house made cocktail sauce 16

### DYNAMITE SCALLOPS

crab encrusted, herb oil 15.5

### CALAMARI FRITTO MISTO

flash fried with pickled peppers, chipotle aioli, honey-sriracha glaze 14.5

### MARYLAND STYLE CRAB CAKE

corn sauté, mustard sauce 16.5

### FIRECRACKER SHRIMP

tempura battered, creamy sweet chili glaze 13.5

### MUSSELS A LA MUER

white wine, garlic, fresh herbs 13

## SALADS & SOUPS

add chicken or shrimp to any salad 6  
add Sixty South® salmon to any salad 13

### MARTHA'S VINEYARD SALAD

pine nuts, blue cheese, red leaf, bibb, red onion, maple-raspberry vinaigrette 9.5

### ICEBERG WEDGE

blue cheese crumbles, tomato, red onion, applewood bacon, blue cheese dressing 11

### CLASSIC CAESAR

parmesan, croutons, anchovy 11

### CHILLED GAZPACHO

sour cream, croutons 8

### CHARLEY'S CHOWDER

mediterranean-style fish chowder 8

### SLOW ROASTED PRIME RIB\*

available Fridays & Saturdays  
after 3:30pm & All Day Sunday

whipped potatoes, au jus, horseradish sour cream

10oz...31 | 14oz...37 | 18oz...44

10oz with crab cake...40

10oz with scampi shrimp...36

## PASTAS

### CAJUN CHICKEN TORTELLINI

blackened chicken, mushrooms, tomato, cilantro, cream sauce 20.5

### JUMBO SHRIMP SCAMPI

white wine garlic sauce, linguine, grape tomatoes, shaved parmesan 24

### ROASTED VEGETABLE RAVIOLI

provencale tomato sauce, shaved parmesan 19

### LINGUINE WITH CLAM SAUCE

a gandy saloon classic; white or red sauce 15

### Grand Concourse "LUNCH BOX"

lunch served until 3:30 pm

### ISLAND FISH TACOS

avocado, pico de gallo, mango salsa, pepper jack cheese 15

### CRAB CAKE SANDWICH

tomato, melted cheddar, english muffin, mustard sauce, french fries 18

### PRIME RIB FRENCH DIP

caramelized onions, au jus, horseradish sour cream, french fries 15

### BACON CHEDDAR BURGER\*

1/2 lb grilled, french fries 14.5

## TODAY'S CATCH

Enjoy one of our recommended specialty fish preparations OR choose "Simply Great":  
sautéed, blackened, or broiled

### SIXTY SOUTH® SALMON 28.5

### CHILEAN SEA BASS 38

### ATLANTIC COD 18.5

### GULF SNAPPER 27

### MAHI MAHI 28

### SEA SCALLOPS 33

## SENSATIONAL SEAFOOD

### PLANKED SIXTY SOUTH® SALMON

tarragon mustard glaze, whipped potatoes, asparagus 30.5

### MARYLAND STYLE CRAB CAKES

corn sauté, mustard sauce, coconut ginger rice, asparagus .32

### IPA FISH & CHIPS

IPA beer battered, french fries, coleslaw 19

### SNAPPER HEMINGWAY

parmesan crusted, lump crab, lemon beurre blanc, coconut ginger rice, asparagus 34

### DYNAMITE MAHI MAHI

crab encrusted, herb oil drizzle, coconut ginger rice, asparagus 34

### COCONUT SHRIMP

mango salsa, sweet thai chili butter, coconut ginger rice, fresh vegetables 26

### ALASKAN KING CRAB LEGS

coconut ginger rice, fresh vegetables  
1 lb....48 | 2 lb....86

### ULTIMATE SEAFOOD MIXED TRIO

Sixty South® salmon, maryland style crab cake, coconut shrimp, coconut ginger rice, fresh vegetables 35.5

### OVEN ROASTED LOBSTER TAIL

coconut ginger rice, asparagus 40

## BEEF & CHICKEN

### FILET MIGNON\*

char-grilled, whipped potatoes, asparagus  
6 oz....34.5 | 8 oz....39.5

### NEW YORK STRIP STEAK\*

12oz, whipped potatoes, asparagus 38

### LEMON CHICKEN

artichoke hearts, mushrooms, lemon beurre blanc, whipped potatoes 22

### LUNCH OCEAN COBB

chilled lobster, shrimp & crab "louie", bacon, egg, avocado, blue cheese, red onion, white balsamic 23

### LUNCH CHICKEN CAPE CODDER

pine nuts, blue cheese, red leaf, bibb, red onion, raspberry vinaigrette, grilled chicken 15.5

### LUNCH IPA FISH & CHIPS

flash-fried, french fries, coleslaw 16

### LUNCH BRONZED SALMON

dry spice rubbed, fresh vegetables, coconut ginger rice 23

### LUNCH SHRIMP & ARTICHOKE PASTA

provencale tomato sauce 17.5

Milo Boering, General Manager | Michael Spargal, Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. \*Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.

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