

## Just Getting Started.

### GF Oven Roasted Little Neck Clams\* 16

Grilled Chorizo - Cipollini Onion - San Marzano Tomato - Grilled Ciabatta.

### House Braised Short Rib Meatballs 15

Lemon-Horseradish Crème - Pickled Red Onions - Truffle Oil Drizzle - Barolo Jus.

### Blue Crab Beignets 17

Two Cabbage Slaw - Black Coffee BBQ Glaze - East End Pea Shoots.

### GF 🥜 Australian Lamb "Lollipops"\* 19

Pistachio-Rosemary Pesto - Grilled Sourdough - Baby Pepper Dried Apricot Salsa.

### Baby Artichoke "Milanese" 16

Toasted Panko - Whipped Goat Cheese - Charred Lemon - Mandarin Orange Jam.

### Roasted Blue Point Oysters "Casino" (4) 16

Apple-Wood Smoked Bacon & Green Herb Breadcrumbs - Red Pepper - Garlic-Herb Butter - Crispy Prosciutto.

### Speck & Arugula Grilled Pizza 14

Whipped Herb Ricotta - Fig Preserves - Fontina Cheese - Touch of Honey.

### Fork & Knife North Country Farms Apple-Wood Smoked Bacon 16

Cowboy Rub - Maple-Bourbon & Amaretto Glaze - Brussels Sprout Slaw - Fig "Butter".

### GF 🥜 The "Original" Sweet Thai Chile Calamari 14

Flash-Fried - Wakame Seaweed - Peanut Crumbs - Toasted Sesame - Fresh Lemon - Mini Tabasco.

## Charcuterie & Cheese

Marinated Olives - House Pickled Vegetables - Fig Mustarda - Crostini.

**Cheeses:** Bourgogne French Brie, Smokehouse Bleu, Humboldt Fog Goat Cheese, Grana Padano, Lioni Burrata

**Meats:** Prosciutto di Parma 18m, Speck, Hudson Valley Smoked Duck Breast, Sopressata Napoli, Chorizo

**Any Three Combo 17    Any Five Combo 25**

## Chilled Seafood

### GF Sea Water Poached South American Shrimp Cocktail 20

Four U-8 Prawns - Crushed Ice - H&C Cocktail Sauce - Fresh Lemon Schmitt's Horseradish - Mini Tabasco.

## Mussel Pots

One Pound Pot of North Atlantic Mussels - Toasted Ciabatta for Dipping.

### GF Classic\* 15

Chardonnay - Garlic - Fresh Lemon - Herb Butter.

### GF Fra Diavolo\* 16

Fresh Herbs - Dried Chillies - Marinara.

## Our Raw Bar Selections

All Raw Bar items are served over crushed ice with fresh seaweed, pickled ginger, charred lemon, H&C cocktail sauce, house mignonette, Schmitt's horseradish & mini tabasco.

**Little Neck Clams 2ea    Kumamoto Oysters 4.5ea**

**Blue Point Oysters 3ea    U-8 Prawns 5ea**

**Colossal Blue Crab (4oz) 21**

## Soup & Salad

Add to any salad, grilled chicken \$6, Filet Mignon Medallions \$15, Grilled Jumbo Shrimp (3) \$15, Ora King Salmon \$17

### Maine Lobster Bisque 13

Maine Lobster Meat - Sherry - Spiced "Cappuccino" Foam - Caramel Popcorn.

### GF Slow Roasted Onion Soup 11

Caramelized Onions - Madeira - Grilled Ciabatta - Blistered Gouda.

### H & C Not So Classic Tableside Caesar 14

Romaine - Baby Kale - Pecorino Romano - Creamy Caesar Dressing - Hearth Baked Pretzel Croutons.

### GF The H & C "Steakhouse" Wedge 15

Romaine Heart - Apple-Wood Smoked Bacon - Blistered Grape Tomatoes - Pickled Red Onions - Fresh Mozzarella - Our Steakhouse Dressing.

### GF 🥜 Our Bosc Pear & Smoked Bleu 16

Chicory - Red Seedless Grapes - Candied Walnuts - Sherry Vinaigrette.

### GF Our Chopped Salad 15

Romaine - Chick Peas - Red Onion - Tomato - Cucumber - Currants - Aged Feta - Lemon-Honey Vinaigrette.

### GF 🥜 Sea Salt Roasted Beet & Goat Cheese 16

Whipped Goat Cheese - Mandarin Oranges - Toasted Hazelnuts - Watermelon Radish - Citrus Vinaigrette.

No Substitutions Please

GF = This item can be prepared gluten free    🥜 = This item contains nuts

\*These items can be cooked to order. Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food born illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

# Main Course

## Hooks

### Diver Sea Scallops\* 33

Open-Faced Ravioli - White Asparagus-Leek & Tomato - Saffron-Citrus Burro Fuso - Crispy Prosciutto.

### GF 🥜 Grilled South American Prawns 35

Chilled Chickpea Puree - Eggplant Caponata - Toasted Pignoli Nuts - Spicy Wildflower Honey.

### Ora King Salmon a la Plancha\* 33

Roasted Wild Mushroom & White Bean "Stew" - Roasted Asparagus - Stone Ground Mustard Sauce.

### GF Wild Alaskan Halibut\* 37

Cedar Plank Roasted - Lobster Home-Fried Potatoes - Baby Spinach - Cabernet-Merlot Butter.

### GF 🥜 Ahi "Filet Mignon" 38

Peanut Crusted - Wasabi Whipped Peruvian Potatoes - Purple Plum Chutney - Orange Sabayon.

## Hooked & Kept Whole

### GF Marinated Mediterranean Branzino\* MKT

Blistered Heirloom Cherry Tomato "Provençal" - Rosemary Roasted Fingerling Potatoes - Thai Basil Pesto "Oil".

### GF Crispy Florida Red Snapper\* MKT

Grilled Vegetable Hash - Charred Jalapeno-Coriander Vinaigrette Citrus Juice.

## Fresh Pasta

### Linguine Seafood "Fisherman's" Style\* 29

Little Necks - Mussels - South American Shrimp - Calamari - Sea Scallops - San Marzano Tomato - Dried Chili.

### Fresh Ricotta Cavatelli\* 27

Tenderloin Tips - Smoked Bacon - Grape Tomato - Shishito Peppers Touch of Cream - Pecorino Romano.

## Chops-a-Things

All Steaks are USDA Certified Black Angus Steer Wet Aged 28 Days.

### GF 14oz 1855 NY Strip Steak "Frites"\* 39

Duck Fat Parmesan-Parsley Frites - Blistered Shishito Peppers - Smoked Tomato Chutney - Bordelaise Sauce.

### GF Our Surf-n-Turf\* 58

10oz Filet Mignon - 6oz Butter Poached Maine Lobster Tail - Gruyere Potato Cake - Baby Spinach - Bearnaise Sauce.

### GF Char-Grilled 22oz 1855 Cowboy Ribeye\* 57

Moroccan Sea Salt - Heirloom Tomato - Vidalia Onion Rings - Roasted Garlic Aioli - Baby Arugula.

### H & C 10oz Steakhouse Burger\* 25

Candied North Country Farms Bacon - Caramelized Cipollini Onions - H & C "Ketchup" - L,T & O - Truffle Aioli Vermont White Cheddar - Brioche.

### Sourdough Pretzel Crusted Murray's French Chicken Breast 26

Baby Arugula-Shaved Fennel & Mandarin Orange - Tomato-Mustard Risotto Cake Chicken Jus - Grana Padano.

### GF Tomahawk Duroc Pork Chop\* 31

Maple Brined - Sweet Potato "Pearl" Couscous - Charred Broccolini - Georgia Peach Chutney.

### Pan Crisped Hudson Valley Duck Breast\* 37

Fava Bean Puree - Braising Greens - Thai-Chili Glaze - Fresh Mango-Black Cherry Mostarda.

## Our Specialty Chops

Our Specialty Chops Are All USDA Prime 28 Day Dry Aged Exclusively with Cedar & Black Lava Salt. All Steaks Served with H & C Steak Sauce, Potato Croquette & Brushed with Our Garlic-Herb Butter.

### Kansas City NY Strip Steak\* 57

### Porterhouse for One\* 56

### Tomahawk Ribeye Steak\* 67

#### Steak Temperatures

Rare: Red Cold Center  
Medium Rare: Red Cool Center  
Medium: Pink Warm Center  
Medium Well: Slightly Pink Hot Center  
Well Done: Grey & Hot Throughout

#### Steak Enhancements

Bordelaise Sauce 5  
Bernaise Sauce 3  
Au Poivre Sauce 3  
Smokehouse Bleu Cheese "Crusted" 5

## Don't Sub It, Side, It

### Vegetables 10

Honey-Soy Glazed Brussels Sprouts  
Blistered Shishito Peppers  
Sautéed Baby Spinach  
Creamed Spinach  
Charred Broccolini  
Caramelized Onions  
Beer Battered Vidalia Onion Rings  
Roasted Asparagus

### Starch 10

Duck Fat Parmesan-Parsley Frites  
Truffle Tots  
Lobster Home-Fried Potatoes  
Rosemary Fingerling Potatoes  
House-Made Potato Croquette  
Wasabi Whipped Peruvian Potatoes

Split Plate Charge \$7

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