

## Just Getting Started.

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

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

### House Braised Short Rib Meatballs 17

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

### Blue Crab Beignets 19

Napa Cabbage Slaw - Black Coffee-Passion Fruit BBQ Glaze - Micro Cilantro.

### GF 🥜 Australian Lamb "Lollipops"\* 21

Pickled Onion-Cucumber & Feta Slaw - Mint-Cilantro Mojo - Toasted Pistachio.

### Baby Artichoke "Milanese" 16

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

### Speck & Arugula Grilled Pizza 16

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

### House Cured Duroc Pork Belly 18

Cowboy Rub - Charred Pineapple - Shishito - Valencia Orange & Honey Glaze - Pomegranate.

### GF 🥜 The "Original" Sweet Thai Chile Calamari 16

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 18    Any Five Combo 26**

## Chilled & Barely Cooked

### Our Avocado Toast 23

Ciabatta - Colossal Blue Crab "Salad" - Asparagus - Frisee Basil Salsa Verde - Everything Seasoning.

### GF Flash-Fried Local Oyster Escabeche 17

Yuzu Aioli - Two Melon Relish - Preserved Meyer Lemon - Micro Cilantro.

### GF Just Seared Saku Tuna "Tataki" Mediterranean Style 21

Baby Watercress - Olive Oil Cured Tomato - Mediterranean Olives Chickpea-Togarashi Aioli - Crispy Rice.

## Mussel Pots

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

### GF Classic\* 17

Chardonnay - Garlic - Fresh Lemon - Herb Butter.

### GF Fra Diavolo\* 17

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, Schmitts horseradish & mini tabasco.

**Little Neck Clams 2ea**

**Kumuamoto Oysters 3.5ea**

**Blue Point Oysters 3ea**

**Poached U-8 Atlantic Prawns 5ea**

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

## Soup & Salad

Add to any salad, grilled chicken \$8, Filet Mignon Medallions \$18, Grilled Jumbo Shrimp (3) \$15, Faroe Islands Salmon \$17

### Maine Lobster Bisque 16

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

### GF Slow Roasted Onion Soup 12

Caramelized Onions - Madeira - Grilled Ciabatta - Blistered Gouda.

### H & C Not So Classic Caesar 14

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

### GF The H & C "Steakhouse" Wedge 16

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

### GF Our Chopped Salad 16

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

### GF Grilled Two Tomato & Burrata "BLT" 17

Apple-Wood Smoked Bacon - Baby Arugula - Red Onion - Maple-Sherry Emulsion.

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

**GF Seared Diver Sea Scallops\* 37**

Shrimp & Chorizo "Paella" - Smoked Paprika - Chive.

**GF Faroe Island Salmon a la Plancha\* 35**

Peruvian Potato & Grilled Vegetable Hash - Honey-Chipotle Emulsion - Crisp Potato

**GF Wild Pacific Halibut\* 41**

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

**GF 🥜 Ahi Tuna "Filet Mignon" 39**

Whipped Peruvian Potatoes - Mango-Key Lime Chutney - Blood Orange Sabayon.

**GF Grilled North Atlantic Swordfish 38**

Coconut "Red" Rice - Mango Pico de Gallo - Red Wine-Ginger Sauce.

**GF Meditteranean Branzino 38**

Butterflied - Baby Corn-Chorizo & Mandarin Orange - Watercress - Shiitake Mushroom - Lemon Vinaigrette

## 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\* 33**

Colossal Blue Crab - Sweet Corn - Asparagus  
Roma Tomatoes Dill - Meyer Lemon EVOO.

## Our Specialty Chops

Our Specialty Chops are All USDA Prime 28 Day Dry Aged Exclusively with Cedar & Black Lava Salt. All Steaks are served with H & C Steak Sauce and Brushed with our Garlic-Herb Butter.

**Our Delmonico\* MKT**

**Porterhouse for One\* MKT**

**Tomahawk Ribeye Steak\* MKT**

## Chops-n-Things

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

**GF 14oz 1855 NY Strip Steak "Frites"\* 45**

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

**GF Our Surf-n-Turf\* 69**

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

**GF Char-Grilled 22oz 1855 Cowboy Ribeye\* 63**

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

**H & C 10oz Steakhouse Burger\* 26**

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

**Brick-Pressed Murray's Half Chicken 28**

Semi-Boneless - Lemon-Rosemary Marinade - Fingerling Potato Salad - Two Tomato "Panzanella" - Chicken Jus.

**GF Tomahawk Duroc Pork Chop\* 36**

Pomegranate Couscous - Jicama Cabbage Slaw - Grilled Pineapple Relish - Coconut-Lime Mojo.

## Don't Sub It, Side, It

**Vegetables 10**

Honey-Soy Glazed Brussels Sprouts  
Blistered Shishito Peppers  
Sautéed Baby Spinach  
Creamed Spinach  
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

## How It's Done

**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

Split Plate Charge \$7

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