



## SIGNATURE SEAFOOD STARTERS

**BLOODY MARY JUMBO SHRIMP** 24  
Colossal shrimp, Bloody Mary cocktail sauce  
*Add Jumbo Lump Crab MP*

**JERSEY SHORE STUFFED CLAMS** 20  
Applewood smoked bacon, peppers, onions,  
Provolone cheese, garlic butter

## THE ONLY WAY TO START

**GUY'S SIGNATURE BUFFALO WINGS** 20  
Lollipop buffalo wings, Guy's signature hot  
sauce, blue-sabi dip

**CRAB STUFFED MUSHROOMS** 28  
Lump crab, spinach and Havarti cream, garlic  
aioli

## BUILD YOUR OWN SEAFOOD TOWER

(priced by the piece to customize your experience)

Choose from Chef's Selection of East and West Coast Oysters \$5

Local Middle Neck Clams \$4

Jumbo Shrimp \$7

## SOUP & SALADS

**CHEF'S FLAVORTOWN SOUP** 15

**CALIFORNIA CAESAR** 17  
Hearts of romaine, avocado mousse, "AMPP"  
stuffed croutons, Parmesan

**SONOMA** 17  
Seasonal spring mix, blue cheese crumbles, craisins  
Honey glazed almonds, balsamic dressing

*add Wood Grilled Chicken +15*  
*add sauteed Jumbo shrimp +18*

## BURGER

**BACON MAC 'N CHEESEBURGER** 25  
8oz. house blend beef burger, six-cheese mac'n  
cheese, applewood bacon, LTOP, Served with  
Guy's fries

**Vegetarian Option: Impossible Burger**

## SEAFOOD

**COLD WATER LOBSTER TAIL** MP  
Wood-grilled, sautéed spinach  
*Add crab meat stuffing MP*

**CAJUN GRILLED SALMON** 43  
Sweet potato grits, roasted garlic butter

**WHOLE STEAMED LOBSTER** MP  
Lemon, drawn butter

**CHEFS SEASONAL FEATURE** MP  
Locally sourced fresh catch

## SIDES

**SAUTEED SPINACH OR CREAMED** 15  
**GRILLED ASPARAGUS** *EVOO, sea salt* 15  
**BAKED POTATO** 15  
**ROASTED SWEET POTATO** *with honey butter* 15  
**YUKON GOLD "BUTTER BOMB" MASHED** 15  
**MAC DADDY BACON MAC 'N CHEESE** 15  
**GUY'S GARLIC PARMESAN MIXED FRIES** 15

## STEAKS & CHICKEN

**WOOD GRILLED FILET MIGNON** 56  
8oz, crispy onion

**SONOMA DRY-RUBBED PORTERHOUSE** 69  
22oz Butcher's cut chop, signature Sonoma  
rub, confit garlic butter

**SLOW ROASTED PRIME RIB** 56  
18oz., Natural jus, horseradish cream

**16oz RIB EYE & WOOD GRILLED SHRIMP** 72  
Sea salt and cracked pepper rubbed  
rib eye, citrus & garlic grilled shrimp

**NEW YORK STRIP** 63  
14oz., Five peppercorn sauce, grilled red  
onion

**CAJUN CHICKEN ALFREDO** 41  
Pan blackened chicken, Parmesan and white  
wine Alfredo sauce, sundried tomatoes,  
Fettuccine

## STEAK BLING

SAUTEED JUMBO SHRIMP 18  
SAUTEED LUMP CRAB MP  
ROASTED GARLIC BUTTER 2  
FIVE PEPPERCORN DEMI SAUCE 4

## DESSERT

**"JACK DANIELS" SUNDAE** 14  
Warm chocolate lava cake, JD and vanilla ice  
cream, JD Caramel sauce, Heath Bar crunch  
**KEY LIME PIE** 12  
Brown sugar meringue, graham cracker crust  
**STRAWBERRY "FOOL"** 14  
Warmed almond cake, strawberry & vanilla  
ice cream, strawberry sorbet, toasted streusel  
**S' MORES CHEESECAKE** 18  
Toasted fluff, chocolate sauce, graham cracker  
crumble  
**TRIPLE DOUBLE PIE** 14  
Mint chocolate ice cream, Oreo crumb,  
junior mints peppermint fudge sauce.