

# RICK ERWIN'S™

## EASTSIDE

### STARTERS

**EAST COAST OYSTERS ON THE HALF SHELL 18/35**  
red wine mignonette, house-made hot sauce, saltines

**CRISPY CALAMARI 18**  
lightly breaded, flash fried, cherry peppers, lemon aioli

**GRANDMA'S MEATBALLS 13**  
tomato sauce, basil mozzarella

**WAGYU BEEF CARPACCIO 14**  
crispy artichokes, arugula, parmigiano reggiano, capers

**TACKLE BOX 60**  
chilled oysters, shrimp, casino clams, fried clams, soft-shell crab, coconut shrimp, green tomatoes, okra, red remoulade, cocktail sauce, house hot sauce

**SHRIMP COCKTAIL 18**  
chilled tiger shrimp, served with lemon and cocktail sauce

**CHARCUTERIE & CHEESE 22**  
seasonal fruit, mustard, grilled bread

**MAINE LOBSTER 28**  
"ESCARGOT STYLE"  
lemon - garlic - parsley butter

**PRALINE BACON 14**  
thick cut, toasted pecans, brown sugar, pepper

**CRISPY OYSTERS 15**  
flash-fried, country ham, leeks, bernaise

### SOUP & SALAD

**☞ SHE CRAB SOUP 10**  
crab, sherry, nutmeg

**THE WEDGE 8/12**  
iceberg lettuce, smoked bacon, tomatoes, clemson blue cheese dressing, crispy onion ring

**☞ BABY GREENS 7/11**  
mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette

**☞ CAESAR SALAD 9/13**  
romaine hearts, garlic breadcrumbs, white anchovies, parmigiano-reggiano dressing

### FROM THE WOOD OVEN

**CALZONE 16**  
spicy soppressata, fennel sausage, ricotta, mozzarella, basil

**VONGOLE FLATBREAD 13**  
littleneck clams, white sauce, mozzarella, roasted garlic, broccolini, bacon

**MARGHERITA FLATBREAD 11**  
mozzarella, local tomatoes, basil

**MUSHROOM FLATBREAD 13**  
baby spinach, ricotta cheese, soft-poached egg, chili flakes

### STEAKS



*As part of our commitment to excellence and sourcing the very best products, all of our beef is from Meats by Linz in Chicago including their nationally acclaimed, Linz Heritage Angus.*

FILET MIGNON (7 OZ)	50	BISON FILET (8OZ)	52
DRY-AGED DELMONICO RIB-EYE (12OZ)	64	PRIME NEW YORK STRIP (14OZ)	73

### SIGNATURE SURF & TURF

*center cut filet mignon with NOLA BBQ shrimp, asparagus, whipped potatoes*

4oz 43 7oz 63

### ENHANCEMENTS

THE COMPANY CRAB CAKE	MKT	RICK'S BLACK & BLEU	5
COLD-WATER LOBSTER TAIL	25	HORSERADISH CREAM	3
OSCAR STYLE	24	BERNAISE SAUCE	4
SEA SCALLOPS	20	TRUFFLE CHIVE BUTTER	9
SHRIMP SCAMPI	18	CARPETBAGGER <i>six jumbo fried oysters</i>	12

### SIDES

GRILLED ASPARAGUS	MKT	TWICE BAKED POTATO	10
CHEESY WHIPPED POTATOES	11	SEASONAL VEGETABLES	9
JUMBO ONION RINGS	10	MAC & CHEESE	12
CREAMED SPINACH	11	CARBONARA MAC & CHEESE	12
HAND-CUT SEASONED FRIES	10	LOBSTER MAC & CHEESE	22
ROASTED MUSHROOMS	11		

### CHEF'S SPECIALTIES

#### FRESH CATCH MKT

ask your server for the chef's preparation

**SEARED SCALLOPS 38**  
porcini crusted, leeks, corn, whipped potatoes, truffle butter

**☞ ATLANTIC SALMON 30**  
summer succotash, NOLA cream, scallions

**AHI TUNA 32**  
roasted bok choy, marinated shittakes, wasabi whipped potatoes, ponzu demi

**THE COMPANY CRAB CAKES MKT**  
jumbo lump crab, house-made chow chow, old bay fries, tartar sauce

**☞ ROASTED CHICKEN BREAST 25**  
picked cherry peppers, broccolini, crispy fingerling potatoes, roasted garlic

**SEASONAL RAVIOLI 20**  
goat cheese filling, roasted portobellos, asparagus, sun-dried tomatoes, garlic breadcrumbs

*add sauteed shrimp or jumbo crab 11*  
*add grilled chicken breast 6*

### ☞ 3 COURSES FOR \$38

*choose one from each category*

<b>SOUP/SALAD</b>	<b>ENTRÉE</b>	<b>DESSERT</b>
BABY GREENS	ATLANTIC SALMON	CRÈME BRÛLÉE
SHE CRAB SOUP	4 OZ FILET	KEY LIME PIE
CAESAR SALAD	ROASTED CHICKEN	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 18% gratuity will be added to parties of six or more.