

# Bogart's

STEAKHOUSE

## shareables

### SEAFOOD TRIO\* | 19

Shrimp cocktail | crawfish remoulade | crab ravigote

### OYSTERS HALF DOZEN OR DOZEN | 18 OR 31

Raw | chargrilled

### CHARCUTERIE BOARD | 36

Selection of artisanal cured meats | nuts | cheeses

## small plates

### JUMBO SHRIMP COCKTAIL | 17

Chilled gulf shrimp | zesty cocktail sauce and lemon wedge

### SEARED PORK BELLY | 15

Crisp pork belly | mango chutney | toast point

### AHI TUNA\* | 19

Sesame crusted | wasabi aioli | soy reduction | pickled ginger and seaweed salad

### CRAB FINGERS | 19

Either fried | sauteed | marinated

### CRAB CAKES | 16

Blue crab | fried green tomato sweet corn sauce

### B.B.Q. SHRIMP | 16

Jumbo shrimp | creole bbq sauce grilled buttered toast points

### PAN SEARED SCALLOP | 32

Diver scallops | pineapple relish

### KOREAN BBQ SHRIMP SKEWERS | 21

Shrimp | korean bbq marinade | rice

## soups & salads

### LOBSTER BISQUE | 12

Creamy lobster stock and dry sherry

### FRENCH ONION SOUP | 10

Caramelized onions | beef stock | Holland Rusk and smoked provolone

### CHICKEN AND SAUSAGE GUMBO | 10

Smoked chicken and sausage in a New Orleans inspired broth

### CAESAR SALAD | 11

Crisp red and green romain | roasted garlic croutons | classic Caesar dressing

### WEDGE SALAD | 11

Red onion | tomato strips | bacon crisp | blue cheese crumbles

### TOMATO & WATERMELON SALAD | 13

Heirloom tomato | watermelon | arugula | feta | lemon juice | evoo

## entrees

### SIGNATURE MEAT\*

8 OZ CENTER CUT FILET | 48

12 OZ CENTER CUT FILET | 70

14 OZ RIBEYE | 40

16 OZ N.Y. STRIP | 44

16 OZ KUROBUTA PORK CHOP | 38

NEW ZEALAND LAMB CHOPS | 39

GRILLED FRENCH CHICKEN BREAST | 28

### SHRIMP & GRITS | 32

Gulf shrimp | grit girl grits | low country sauce

### LOBSTER TWIN TAIL | MP

Cold water lobster | clarified butter | charred lemon

### ALASKAN KING CRAB | MP

Steamed served with warm butter and charred lemon

### SEAFOOD

### SHRIMP SCAMPI | 28

Shrimp | garlic butter | linguini

### ANDOUILLE & PECAN CRUSTED GROUPER | 33

Grouper | andouille sausage | pecans

### SEAFOOD BOUILLABAISSE | 32

Shrimp | mussels | clams | white fish | saffron tomatoes | garlic

### 20 OZ COWBOY STEAK\*

20 oz bone in ribeye grilled and served with garlic herb potato and a red wine mushroom demi | 80

TOPPINGS Bearnaise Sauce 6 | Hollandaise Sauce 5 | Jumbo lump crab 18 | Oscar 15 | Shrimp 10 | Chicken 8 | Demi 7

## sides

### MAC & CHEESE | 12

BAKED SWEET POTATO Cinnamon butter | bruleed marshmallow | 10

### BAKED POTATO | 10

AU GRATIN POTATO | 8

STEAMED BROCCOLINI | 10

ASPARAGUS WITH HOLLANDAISE | 10

CABERNET MUSHROOMS | 10

CREAM CORN BRULEE Sweet corn | heavy cream | raw sugar | 10

ROASTED BRUSSEL SPROUTS Brussel sprouts | sweet chili sauce | 10

DUSTIN SACKETT  
chef de cuisine

JOHN WALLACE  
sous chef

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

"food is our common ground, a universal experience."

- JAMES BEARD