

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

SHELLFISH TOWER 60/120
jonah crab claw, shrimp cocktail, oysters, lobster, clams, served with classic condiments

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

RE SHE CRAB SOUP 10
crab, sherry, nutmeg

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

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

RE CAESAR SALAD 9/13
romaine hearts, garlic bread-crumbs, white anchovies, parmigiano-reggiano dressing

RE 3 COURSES FOR \$38
choose one from each category

SOUP/SALAD

BABY GREENS
SHE CRAB SOUP
CAESAR SALAD

ENTRÉE

ATLANTIC SALMON
4 OZ FILET
ROASTED CHICKEN

DESSERT

CRÈME BRÛLÉE
KEY LIME PIE

*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.

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)	48	BISON FILET (8oz)	52
FILET MIGNON (11 oz)	62	PRIME NEW YORK STRIP (14oz)	65
DRY-AGED DELMONICO RIB-EYE (12oz) 55			

SIGNATURE SURF & TURF

center cut filet mignon with choice of shrimp skewer or company crab cake, market vegetables

(4oz) 42 (7oz) 62 (11oz) 75

ENHANCEMENTS

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

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 44
porcini crusted, leeks, corn, whipped potatoes, truffle butter

RE ATLANTIC SALMON 29
sauteed spinach, whipped potatoes, crawfish creole

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

THE COMPANY CRAB CAKES 36
jumbo lump crab, house-made chow chow, old bay fries, tartar sauce

RE ROASTED CHICKEN BREAST 25
braised collard greens, roasted baby carrots, natural chicken jus

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

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