

LOUIE'S

PRIME STEAK • SEAFOOD

APPETIZERS

New England Clam Chowder	13.9
Lobster Shrimp Bisque	14.9
Crispy Brussels Sprouts bacon, roasted garlic aioli	15.9
Baked Clams* seasoned bread crumbs, olive oil, garlic	17.9
Fresh Burrata white truffle honey, cold-pressed e.v.o	18.9
Classic Calamari lightly fried, lemon, parsley	18.9
Baja Fish Tacos cod, salsa, pico de gallo, red cabbage, lime	18.9
Crispy Shrimp Tacos cotija cheese, salsa, red cabbage scallions, micro greens, chipolte crema	18.9
Spicy Tuna* served with crispy wontons	23.9
Jumbo Lump Crab Cake chipotle aioli	28.9

SPECIALTIES

British Fish & Chips beer battered cod, malt vinegar, fries	28.9
Chicken Panée breaded chicken cutlet, baby arugula, frisée sliced apples, gorgonzola, white balsamic vinaigrette	29.9
Beggar's Purse Pasta wild mushrooms, sundried tomatoes truffle cream, arugula	29.9
Spaghetti Shrimp & Clams sautéed garlic, e.v.o, fresh parsley	32.9
Maine Lobster Roll Chesapeake mayo, buttercrunch lettuce house slaw, hand-cut fries	M/P

FRESH SEAFOOD

Grilled Scottish Salmon* citrus glaze, sautéed broccolini	36.9	Whole Branzino fresh herbs, lemon, e.v.o, grilled romaine	39.9
Pan-Seared Shrimp mirin pickled cucumber, miso glaze	34.9	Atlantic Swordfish* honey-chili glazed, charred string beans	39.9
Seared Ahi Tuna* nori crusted, jicama cucumber slaw garlic ginger soy	39.9	Live Maine Lobster 1½ lbs. 2 ¼ lbs.	M/P

PRIME STEAKS & CHOPS

USDA Prime 38 Day Dry-Aged Beef

Prime Burger* 10oz brisket short rib blend, cheddar, fries	22.9	Center Cut Filet Mignon* 10oz.	58.9
Grilled Bone-In Pork Chop* 16oz.	34.9	New York Strip* 16oz	59.9
Double-Cut Lamb Chops* 18oz	59.9	Bone-In Ribeye* 18oz	68.9

ENHANCEMENTS

Béarnaise	4.9
Hollandaise	4.9
au Poivre	4.9
Truffle Butter	4.9
Gorgonzola	4.9
Sautéed Gulf Shrimp	13.9
South African Lobster Tail	39.9

RAW BAR

L.I. Littleneck Clams* ea.	2.5
Blue Point Oysters* ea.	3.5
West Coast Oysters* ea.	3.9
Dressed Local Oysters* jalapeño-lime mignonette, ea.	3.9
Jumbo Shrimp Cocktail ea.	6.9
Ahi Tuna* sliced jalapeño, ponzu	22.9
Maine Lobster Cocktail ½ lobster	23.9
Seafood Salad shrimp, calamari, scallops, lemon, e.v.o	26.9
Seafood Plateau* per person clams, oysters, shrimp, lump crab, lobster, seafood salad	39.9

SALADS

Add Chicken 9.5 | Shrimp 13.9 | Salmon* 16.9 | Ahi Tuna* 18.9

Kale Caesar crispy romaine, kale, toasted croutons shaved imported parmesan	15.9
Arugula Goat Cheese grape tomatoes, candied pecans frisée, caramelized cipollini onions, champagne vinaigrette	16.9
Watermelon Feta cucumber, watercress, mint, e.v.o	17.9
Chopped BLT crispy iceberg, applewood smoked bacon tomatoes, blue cheese, cabernet vinaigrette	19.9
Pear & Brie baby arugula, frisée, Asian pears, cucumber toasted pecans, dried cherries, raspberry vinaigrette	19.9

SIDES

Enough For Two

Mashed Potatoes	10.9
Hand-Cut French Fries	10.9
Broccolini	12.9
Charred String Beans	12.9
Parmesan Truffle Fries	13.9
Creamed Spinach	13.9
Truffle Mac n' Cheese	14.9

These items (*) are cooked raw or to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order please notify your server of any food allergies in your party.

WINE LIST

WINES BY THE GLASS

Pinot Grigio, Caposaldo, Italy	12
Sauvignon Blanc, The Seeker, New Zealand 2021	13
Prosecco, Caposaldo, Italy 187ml	13
Brut Rosé, Francois Montand 187 ml	14
Chardonnay, Cline, California 2020	15
Cabernet Sauvignon, Cline, California 2019	15
Rosé, Louis Jadot, France 2020	15
Pinot Noir, Ramspeck, Napa 2019	15
Sancerre, Perrin, France 2020	18
Merlot, St. Francis, Sonoma 2019	18

CHARDONNAY

Sonoma Cutrer, Russian River Ranches, Sonoma 2019	54
Jadot, Pouilly Fuisse Burgundy 2019	59
Stags' Leap, Karia, Napa Valley 2018	65
Frog's Leap, Napa Valley 2019	69
Domaine Savary, Chablis 1er Cru, Fourchaume 2018	69
Cakebread Cellars, Napa Valley 2019	79
Jean Chartron, Meursault, France 2019	125

SAUVIGNON BLANC

Barlow, Napa Valley 2020	48
Craggy Range, Te Muna Vineyard New Zealand 2020	49
Domaine Reverdy- Beauroy, Sancerre, Loire Valley 2020	52
Cakebread Cellars, Napa 2019	54
Perrin, Sancerre, Loire Valley 2020	54
La Pousse, Sancerre, Loire Valley 2020	79

ROSÉ

Les Vignobles Gueissard, Provence 2020	49
Aix, Provence 2021	49
Calafuria, Rosé, Italy 2021	49
Notorious Pink, Grenache, France 2020	59
Chateau D'Eclans, Whispering Angel, 2020	69
Domaine Ott, Chateau de Selle, Provence 2021	99

MERLOT

Kenwood, Sonoma 2019	49
Chateau Bel Air, France 2018	52
Acres Wines, Merlot Napa Valley 2018	65
Nickel & Nickel, Suscol Ranch Vineyard Napa 2018	89

PINOT NOIR

Macrostie, Sonoma 2019	59
Jadot, Burgundy 2019	65
Carpe Diem, Anderson Valley 2017	79
Sonoma Cutrer, Russian River Valley 2018	79
EnRoute, Les Pommiers, Russian River Valley 2019	89

CABERNET SAUVIGNON

St. Francis, Sonoma County, 2018	54
Hook & Ladder, Chalk Hill 2018	65
Hollis, Napa Valley, 2018	75
Post & Beam, Napa 2020	99
Sequoia Grove, Napa Valley 2019	99
Silver Oak, Alexander Valley 2017	125
Stags Leap, Artemis, Napa Valley	119
Turnbull Wine Cellars, Reserve, Oakville	139
Cakebread, Napa Valley 2018	149
Far Niente, Napa, 2018	229
Opus One, Napa, 2018	495

ITALIAN REDS

Barbera d'Alba, Palladino, Piedmont 2018	42
Chianti Classico, Nozzole Riserva, 2018 Tuscany	52
Barolo, Cascina Adelaide, Piedmont 2016	75
Brunello di Montalcino, Terre Rosa, 2016 Tuscany	89

CHAMPAGNE | SPARKLING

Caposaldo, Prosecco, Italy	49
Louis Roederer, France	89
Perrier Jouet Grand Brut, France	125
GH Mumm Grand Cordon Rose Brut	125

BEER SELECTION

Bottled Beers		Draft Beers	
Budweiser	7.5	Miller Lite	7.5
Bud Light	7.5	Louie's Lager	7.5
Heineken	8.5	Peroni Nastro Azzurro	8.5
Amstel	8.5	Brooklyn Seasonal	8.5
Corona	8.5	Sierra Nevada	8.5
Guinness Draft	8.5	631 Peconic Bay Belgian Wit	8.5