



### DB SIGNATURE APPETIZERS

Double-Cut Maple Pepper Bacon Strips	12
Iron Bound Mussels Coconut Curry	12
Calamari, Rock Shrimp & Green Bean Tempura With sweet & spicy chili dipping sauce	14
Surf & Turf Dumplings Lobster, lemon, chive, butter Barbecued & cheddar short ribs	14
Kung Pao Lobster With angry beef tips	16
Pretzel Crusted Crab Cake Mango & poppy seed honey	16
Parmesan Meatballs Fettuccine, burgundy marinara	14
*Sashimi of Yellowfin Tuna Yuzu soy, wasabi & pickled ginger	15

### SOUPS & SALADS

Classic Parisienne-Style French Onion Soup	10
Connecticut Clam Chowder Potato & bacon dumplings	12
The Head of Organic Iceberg Sliced tomato, onions & blue cheese	13
Baby Spinach & Frissé Salad with warm poached pear, Maytag Blue Cheese, Prosciutto, Toasted Hazelnuts.	12
Market Salad Mixed greens, goat cheese, Haricot vert, Beets, walnuts, cherry tomatoes, Raspberry Vinaigrette	13
Warm Asparagus & Aged Goat Cheese With pan roasted mushrooms and crisp chorizo	13
Classic Caesar "Prepared Tableside" Crab cake croutons           5 shrimp croutons               5	12

### CHILLED OCEAN COCKTAILS

U-8 Shrimp Cocktail Caper-Berries & two tasty sauces	3pc/15 4pc/18
1 lb Lobster Cocktail	24
4oz Maryland Crabmeat Cocktail	18
Cocktail Trio 2 shrimp, ½ lb lobster, 2 oz Maryland crabmeat	27.50
*Littleneck Clams Cracked spice seed mignonette & organic cocktail sauce Prixe Fixe Menu – six clams	2.75/each
*East Coast Oysters *West Coast Oysters Cracked spice seed mignonette & organic cocktail sauce Prixe Fixe Menu – four oysters	3.50/each 3.50/each
Alaskan king crab Legs Chilled or warm	½ lb. /23 1 lb. /45

### THE PEQUOT TOWER RAW BAR

39

Served with Old Bay Mustard Sauce,  
Sweet Chili Cocktail & Cracked Spice Seed Mignonette

Serves 2-4 persons

½ lobster

3 shrimp

\*6 clams

\*4 oysters

2oz Maryland crabmeat



**Indicates items available on \$45 three course price fix dinner.**

**Available Sunday through Thursday.**

For your convenience 20% will be added for parties of six or more



**DRY AGED STEAKS**

*14oz Sirloin	44
*18oz Kansas City Bone-In Sirloin	45
*20oz 30 Day Kentucky Ribeye	46
*20oz Bronx Filet Mignon	44
*40 Day Ribeye	49
*55 Day Ribeye	56
*40oz Châteaubriand for Two, Bone-On	47/person
*38oz Porterhouse for Two	47/person

**DB PRIME STEAKS**

*Slow Roasted Prime Rib	33
*12oz Filet Mignon	39
*6oz Filet with 1lb Steamed Lobster	41
*Filet Mignon & Jumbo Shrimp Scampi 6oz Filet, two jumbo shrimp, garlic spinach, sundried tomato	37
*Braised Shortrib "Stroganoff Steak" noodles, wild mushrooms & truffle sour cream	29 Egg
Rib Lamb Chops Moroccan glaze, fingerling potatoes	42

**Top Hats** Personalize your dish with any of the following toppings

Crab Oscar snow crab, asparagus and béarnaise	12
Diane shallots, cognac, demi-glace and cream	7
Lobster Stuffed Tortellini	9
Mavtag Bleu Cheese with port wine grapes	7



**Sauces: Order any 3 sauces for \$7** 3/each

Béarnaise, Horseradish Cream, Blue Cheese Cream, Roast Garlic Marsala, Ginger Teriyaki, Truffle Mousse, Peppercorn.

DB's Signature Steak sauces "To Go" 5/each

207L Sauce  
Sweet & Tangy

**WHITE MEATS**

Chicken 'Parm' Tomato fondue & Fontina cheese	25
Pan Roasted "Brick" Chicken Wild mushrooms & Marsala sauce	26

**OCEAN MEATS**

*Mustard Crusted Tuna "Teriyaki" Stir fried vegetables	29
Grilled Salmon Brown Butter Poached Lobster, Roasted Acorn Squash, Zucchini & Capers.	28
Pan Seared Scallops Beef fried rice	29

**LIVE FROM OUR LOBSTER TANKS**

2 POUNDS AND UP

Naturally Steamed With lemon & drawn butter	26.50/lb	The Original Angry Lobster Chili oil, garlic, candied lemon *voted Best of New York Magazine 2004*	29.50/lb
Wood-Roasted Rosemary Lemon-roasted garlic herbs & basil aioli	29.50/lb	Crab Stuffed Lobster Grilled lemons and drawn butter	32.50/lb

Whipped Potatoes  
Cauliflower Gratin  
Baked Potato  
Garlicky Spinach

**SIDES 7/EACH**  
Sesame Broccoli  
Beef Fried Rice  
DBP Market Vegetables  
**Order any 3 sides for \$18**

Herbed Mushrooms  
Stir Fried Vegetables  
Homemade French Fries

\*Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.