

~ COLD APPETIZERS ~

Jumbo Shrimp Cocktail

Roasted black pepper
cocktail sauce

18.

*** Tenderloin Beef Carpaccio**

Arugula, shaved parmesan cheese, red onion,
extra virgin olive oil, kosher salt
& cracked black pepper

12.

Seasonal Cheese Board for Two

An assortment of imported & domestic
artisan cheese, fruit & nuts

22.

*** Coastal Oyster Selection**

Rotating selection of
locally harvested oysters

16.

Alaskan King Crab Legs

With sauce remoulade
Market Price

*** Seafood Extravaganza**

An elaborate display
of our finest seafood selections

Market Price

~ HOT APPETIZERS ~

Fried Calamari

Rabe and finger hot peppers glazed with balsamic

15.

Portuguese Sausage

Chorizo and scallops wrapped in bacon
served flaming with sauce Havana

16.

Clams Casino

Little necks stuffed with peppers,
onions and bacon

12.

Scallops & Bacon

Colossal sea scallops wrapped in bacon with
pineapple salsa & maple glaze

20.

Stuffed Mushrooms Florentine

Italian sausage and provolone cheese

12.

Crab Cakes

Hickory smoked bacon succotash
& Cajun aioli

19.

Steamed Clams

Simmering pot with chorizo, sweet onion,
celery & lemon

16.

Land N' Sea

Grilled lamb chops and sautéed rock shrimp
with tomato Provencal

15.

Smerlas and DeOssie's Ultimate Chips

Tossed in sauce Havana topped with shaved prime rib, banana peppers,
jalapeno bacon, provolone cheese and gorgonzola cheese sauce

15.

~ SOUP TUREEN ~

New England Clam Chowder

Speaks for itself

8.

French Onion Soup

Sherry, brandy glazed onions
& three cheeses

9.

Lobster Bisque

Sweet butter and lobster meat

11.

~ SALADS ~

Tailgate Salad

Fresh greens, tomatoes, cucumbers, red onion, Nicosie olives and hard-boiled eggs
tossed with extra virgin olive oil, aged red wine vinegar and parmesan cheese

10.

Antipasto

Assorted meats and cheeses, marinated mushrooms, artichokes, red peppers,
hard-boiled eggs and finger hot peppers with parmesan crostini

11.

Beet Salad

Arugula, red onions, feta and apple cinnamon granola with champagne vinaigrette

10.

Caesar Salad

Just the way you like it

10.

Please alert your server if you or anyone in your party has any food allergies.

Fred & Steve's Steakhouse is proud to fuel greener Rhode Island by recycling our used vegetable oil

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses;
especially if you have certain medical conditions.

~ STEAKHOUSE ENTREÉS ~

We Proudly Season our Aged Beef with our House Blend of Spices

Toppers: Béarnaise Sauce, Au Poivre, Gorgonzola Cheese Sauce, Chianti Portabella Mushroom Sauce

Enhancements: Lobster Oscar 20. • Crab Oscar 16. • Baked Stuffed Shrimp 18. • Grilled Shrimp 18. • Sea Scallops 13.

Pittsburgh Cold Red Center	Rare Cool Red Center	Medium Rare Warm Red Center	Medium Hot Pink Center	Medium Well Slight Pink Center	Well Done No Pink Throughout
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- * Petit Filet**
10 oz. version of the best
40.
- *New York Sirloin**
16 oz. grilled to perfection
42.
- * Traditional Prime Rib**
Au jus and horseradish sauce
38.

- * Filet Mignon Barrel Cut**
14 oz. of the most tender
cut of beef
49.
- * Cowboy Steak**
22 oz. Prime aged with haricot vert
& fresh baby carrots with cheddar mashed
potatoes
72.

Smerlas and DeOssie's Trophy Case

*** 33 oz. Tomahawk Beef Rib Eye & Two Jumbo Stuffed Shrimp Imperial**
With haricot vert, baby carrots and scallion & bacon mashed potatoes
135.

48 oz. Porterhouse
With shallot & portabella confit and cheddar mashed potatoes
94.

Fred & Steve's Proudly Presents
Northeast Family Farms

All Natural, No Hormones, No Antibiotics, Grass Fed and Locally Raised Beef

*** 12 oz. Sirloin** 46.

*** 16 oz. Boneless Ribeye** 48.

76

99

~ ENTREÉS ~

North Atlantic Cod • Atlantic Salmon • Swordfish • Northern Pacific Halibut

Delivered daily from the docks of Ipswich Shellfish

Available sauces: *Mango Pineapple Salsa · Asian Thai · Curry · Cajun Spices*

Haricot vert, fresh baby carrots & couscous

34.

Live Lobster

2-1/2 lb or 5 lb steamed or broiled
Market Price Stuffed add 15.

Scallops Rockefeller

Linguini in a creamy Marsala sauce
38.

Stuffed Jumbo Shrimp Imperial

Lobster, shrimp & scallops
32.

Surf N' Turf

7 oz. Petit filet & two jumbo stuffed shrimp
43.

Lobster and Chicken Campanella

Spinach, mushrooms & tomatoes,
herb cream sauce with truffle oil
35.

Statler Chicken Breast

Cranberry glaze, haricot vert & Artisan stuffing
28.

Paella

The best the sea has to offer with chicken &
pork over saffron rice with a rich cream sauce
70.

Kurobuta Pork Chop

Double cut with roasted peppers,
wild mushrooms, loaded mashed
potatoes & au poivre sauce
35.

Domestic Lamb Chops

Two double cut chops with raspberry glaze,
sweet potato mash & sautéed spinach
40.

~ HOUSE SPECIALTIES ~

Fresh sweet creamed corn off the cob with pancetta 8.

Broccoli au gratin 8.

Lobster mac n' cheese with truffle oil 18.

Oven roasted Brussel sprouts 8.

Creamed or sautéed spinach 9.

Steamed fresh asparagus with lemon zest butter 8.

Mashed Sweet Potatoes topped with Marshmallow 8.

Oven Baked Potato 8.

Au Gratin Potatoes 9.

Roasted Fingerling Potatoes 8.

Red skinned mashed potatoes with cheddar, garlic,
horseradish or green onion & bacon 8.

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