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A P P E T I Z E R S

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**HOT CRAB DIP \***

Atlantic coast *blue crab*, served with toast points  
18

**BROILED ESCARGOT** <sup>GF</sup>

with garlic butter, fresh herbs, white wine  
15

**JUMBO SHRIMP** <sup>GF</sup>

Tiger shrimp, *bloody Mary* cocktail sauce  
18

**IMPERIAL OYSTERS**

Oysters topped with a fusion of house-made  
*pimento cheese* and *lump crab cake mix*,  
broiled to perfection, with *bloody Mary* cocktail sauce  
28



**CALAMARI \***

served with Queensland sauce  
19

**YELLOWFIN TUNA \***

*sliced tuna*, wasabi crema,  
spiraled cucumbers, microgreens  
18

**AUSSIE KANGAROO \*** <sup>GF</sup>

*wild Australian kangaroo* braised in bacon confit,  
corn salsa, house balsamic glaze  
24

**HOT SOUP**

Maryland seafood chowder  
Cup 9 / Bowl 16

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F R O M   T H E   O C E A N

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**LOBSTER RAVIOLI**

with slipper *lobster* meat chunks,  
roasted red peppers, scallions,  
Parmesan cheese, lobster cream sauce  
47



**FOSTER'S SHARK PLATE \***

*Foster's* beer-battered haddock, *Foster's* beer-battered  
shrimp, potato petals, tartar sauce, creamy coleslaw  
40  
*add scallops* 55

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F R O M   T H E   G A R D E N

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**CAESAR \***

chopped romaine heart, parmesan cheese,  
herbed croutons, house-made Caesar dressing  
small 7   large 12

**THE HARVEST SIGNATURE** <sup>GF</sup>

artisan lettuce, herbed feta cheese, heirloom tomatoes,  
dried apricots, sliced almonds, house vinaigrette  
small 9   large 16



Share Salad Plate charge \$5

**NEWCASTLE SALAD**

chopped romaine lettuce, shredded fontina &  
gruyere cheese, bacon, croutons, cherry tomatoes  
creamy blue cheese dressing or buttermilk ranch  
small 7   large 12

**ADD ANY OF THE FOLLOWING TO A SALAD:**

Chicken 10  
Shrimp \* 14   Salmon \* 14

\*Contains Ingredients that may be raw or undercooked.  
Consuming raw or undercooked meat, poultry, seafood,  
shellfish, or eggs may Increase your risk of foodborne illness.

<sup>GF</sup> indicates Gluten-Free

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K I D S   M E N U   ( F O R   A G E S   1 2   &   U N D E R )

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**CHICKEN TENDERS** 12

**KID BURGER** 15

**PASTA WITH BUTTER** 12

**HADDOCK STICKS** 15



Shared Entrée or A la Carte Charge \$25

**SLOW-ROASTED U.S.D.A.  
28-DAY-AGED PRIME RIB<sup>GF</sup>**  
*au jus, loaded baked potato*

12 oz – 50    14 oz – 56    20 oz – 68



AUSTRALIAN **PRIME WAGYU**  
asparagus

**RIBEYE 14 OZ \* 100**

**FILET 6 OZ \* 100**

**MOTHER'S DAY SPECIALS**

**CRAB CAKES & LOBSTER RISOTTO**

*House-made jumbo lump crab cakes,  
low country lobster risotto, remoulade sauce*

**60**

**SURFER'S PARADISE<sup>GF</sup>**

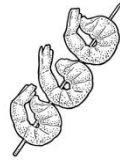
*Sautéed broccolini, marinated tomatoes  
Bearnaise sauce, with choice of:*

**ANTARCTIC SALMON**

**38**

**ATLANTIC GROUPER**

**50**



**14oz BISON STRIP LOIN \* GF**

*Wood-grilled, bacon bourbon glacé,  
grilled asparagus*

**60**

**RIBEYE 14 OZ \* GF**

*loaded baked potato*

**55**

**FILET MIGNON 8 OZ \* GF**

*loaded baked potato*

**70**

**CHEF'S CHEESECAKE**

*Wild berry cheesecake, coulis,  
whipped cream*

**15**

*Served with your choice of one of our house-made sauces:  
red wine demi sauce<sup>GF</sup>, au poivre sauce, bacon bourbon glaze<sup>GF</sup>, Hollandaise<sup>GF</sup>, Bearnaise<sup>GF</sup>*

**TEMPERATURE ORDER GUIDE**

*Rare – cold red center    Medium Rare – warm red center    Medium – hot red center  
Medium Well – hot pink center    Well – brown center*

***We cannot guarantee the Integrity of any protein cooked past medium***

S I D E S

**CRUNCHY MAC PIE**

7

*(with fried lobster - add 15)*

**ASPARAGUS<sup>GF</sup>**

10

**BAKED POTATO<sup>GF</sup>**

7

**MASHED POTATOES<sup>GF</sup>**

7

**SAUTÉED TRUFFLE MUSHROOMS & ONIONS<sup>GF</sup>**

7

**BROCCOLINI<sup>GF</sup>**

7

**LOBSTER RISOTTO**

20

S P E C I A L T Y L I Q U O R S

**ASK YOUR SERVER ABOUT OUR  
EXTENSIVE LIQUOR OFFERINGS,  
INCLUDING OVER 250 BOURBONS  
AND 60 TEQUILAS.**

**FEATURING SUCH BOURBON NAMES AS:**

**BLANTONS**

**COLONEL E.H. TAYLOR**

**ELMER T LEE**

**GARRISON BROTHERS**

**MAKER'S MARK**

**MICHTERS**

**PAPPY VAN WINKLE**

**WELLER**

**WOODFORD RESERVE**

**FEATURING SUCH TEQUILA NAMES AS:**

**CASAMIGOS**

**CINCO**

**CLASE AZUL**

**PATRON**



**GREGNORMAN™**  
AUSTRALIAN GRILLE

*Shared Entrée or A la Carte Charge \$25*