

555 FACTS

We feature **USDA PRIME STEAKS** considered to be the “*King*” of all beef.

Our steaks are hand-cut from beef that has been **CORN-FED** for 150 days.

We purchase beef that has been **AGED 28-35 DAYS**, to our exact specifications.

We buy high quality **SUSTAINABLE** seafood daily.

We offer oysters harvested from **CERTIFIED WATERS**.

We Unconditionally Guarantee Our Product & Service

APPETIZERS

Baked Goat Cheese with Roasted Garlic	11
Grilled Artichoke with Roasted Garlic Aioli.....	11
Teriyaki Filet Mignon Tips.....	14
Tom Hickey Smoked Fish Plate.....	13
Fried Calamari	14
Sautéed New Orleans BBQ Jumbo Shrimp	15
Jumbo Lump Crab Cake.....	16
Seared Rare Wild Yellowfin Tuna (Ahi).....	17

SOUPS & SALADS

	cup	bowl
New England Clam Chowder	8	10
Crab Bisque.....	8	10
French Onion with Comté & Gruyère		11
Mixed Field Greens 1000 Island, honey mustard, basil vinaigrette, ranch, blue cheese		9
Traditional Caesar		9
Tomato & Burrata with basil oil, balsamic glaze, & Maldon sea salt.....		12
Roasted Beets & Humboldt Fog Goat Cheese		13
Crunchy Iceberg Wedge with bacon, tomato, & blue goat cheese.....		13
Chinese Chicken Salad with "Mary's" organic chicken.....		15
Smoked Turkey Cobb.....		16
Wild Jumbo Mexican Shrimp Caesar		18
Grilled Chicken Caesar		18
Wild Jumbo Mexican Shrimp "Louie" with 1000 island dressing.....		19
New York Steak Salad		20
Filet Mignon Cobb.....		21

SANDWICHES

All served with French fries

Char-grilled Chicken Sandwich	15
American Style Wagyu Cheeseburger Cheddar, Swiss, or blue cheese.....	17
Smoked Turkey Club	16
Open Faced Jumbo Lump Crab Melt	20
Prime Top Sirloin Steak Sandwich with thick cut onion rings.....	27

Prime Steaks

The Best Steak in Town...

Less than 3% of all beef in America is graded **USDA Prime**.

We cook your hand-cut steak in a special broiler at over 1600° to sear the outside and keep the inside tender and juicy.

555 steaks are cooked with seasoned butter.

STEAK COOKING CHART

We pride ourselves on cooking your steak to perfection.

VERY RARE	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE	BLACK & BLUE
<i>raw center</i>	<i>very red cool center</i>	<i>red, warm center</i>	<i>warm pink center</i>	<i>slightly pink</i>	<i>cooked through</i>	<i>charred outside raw inside</i>

All steaks are served with choice of garlic mashed potatoes or French fries

Prime Top Sirloin 10 oz. aged a minimum of 35 days	21
Prime Top Sirloin 10 oz. pepper steak style.....	22
Prime Teriyaki Top Sirloin 10 oz. our special marinade.....	22
Prime Culotte 12 oz. baseball cut	36
Filet Mignon 6 oz.....	31
Filet Mignon 8 oz.....	36
New York Strip 10 oz	31
New York Strip 10 oz. pepper steak style.....	32
Prime New York Strip Steak 14 oz.	42

ADD TO YOUR STEAK

Blackened grilled with Cajun spices	2.75
Pepper Steak Style topped with a brandy peppercorn sauce	3
Capella Style with mushrooms and onions	6
Oscar Style with lump crab, asparagus, and hollandaise	16
Wild Cold Water Lobster Tail (6 oz.)	25

CHICKEN & PASTA

Spaghetti with Tomato & Basil add Five Grilled Wild Jumbo Shrimp 9	17
Pasta Carbonara add Grilled Chicken Breast 6	19
Linguine & Manila Clams	19
Char-grilled “Mary’s” Organic Chicken	22

SEAFOOD

Beer Battered Fish & Chips	18
Pan Seared Farmed Atlantic Salmon	20
Grilled Wild Pacific Swordfish	22
Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)	25
Wild Ross Sea Chilean Sea Bass MSC Certified	33