

# *Appetizers*

<b>21 Seafood Platter on Ice (serves 2)</b>			\$65
Oysters, Jumbo Prawns, Crab Claws, Sashimi, Lobster			
<b>The Sunset Seafood Hot Platter</b>	For Two \$30	For Four \$60	
Crab Cakes, Oysters Rockefeller, Calamari, Shrimp Scampi			
<b>Black &amp; Blue Sashimi</b>			\$16
Cajun-Seared and served with Wasabi and Soy Sauce			
<b>Oysters on the Half Shell</b>	_ Dozen \$14	Dozen \$28	
Freshly Shucked Premium Cold Water Oysters			
<b>Jumbo Prawn or Crab Claw Cocktail</b>			\$24
Four Jumbo Prawns or Crab Claws served with Tangy Cocktail Sauce			
<b>Abalone Alley West (4oz)</b>			\$65
Tender Baja Pink Abalone Steak Breaded in Cracker Crumbs & Sautéed			
<b>Prime Beef Tips</b>			\$12
Sautéed Prime Beef with Garlic, Ginger & Hoisen Sauce			
<b>Calamari Fritti</b>			\$10
Golden Fried and served with Tangy Cocktail Sauce & Lemon			
<b>Escargots de Bourgogne</b>			\$14
Oven-Baked with Garlic, Butter & Parsley served Sizzling Hot			
<b>Carpaccio</b>			\$14
Thinly Sliced Filet Mignon Served with Baby Greens, Capers and Balsamic Vinegar			
<b>Maryland Crab Cakes</b>			\$24
Jumbo Lump Crab Cakes served with Wholegrain Mustard & Roasted Red Bell Pepper Sauce			
<b>Oysters Rockefeller</b>	Half \$ 9	Full \$18	
Freshly Baked Oysters Topped with Spinach, Herbs & Hollandaise Sauce			
<b>Clams Casino</b>			\$13
Oven Baked and Topped with Bacon, Bell Pepper and Butter			
<b>Shrimp Scampi</b>			\$16
Fresh Shrimp Sautéed in a Buttery Dijon Garlic Sauce			
<b>Petite Lamb Chops</b>			\$18
Tender Chops Marinated in Olive Oil, Red Wine, Onions & Rosemary			

Ask Your Server for Availability and Market Price of Select  
Domestic and Imported Caviar

# *Soups & Salads*

<b>Lobster Bisque</b> Cream Based with Chunks of Fresh Lobster and Laced with Brandy & Sherry	Cup \$11	Bowl \$13
<b>New England Clam Chowder</b> Award Winning, Traditional Cream Based White Chowder served Piping Hot	Cup \$ 8	Bowl \$ 10
<b>French Onion Gratin</b> Sautéed Onions in a Light Broth topped with Fresh Sourdough & Melted Swiss	Cup \$ 7	Bowl \$ 9
<b>Asian Pear Salad</b> Mixed Greens, Asian Pear, Gorgonzola, Candied Pecans, Blueberries & Honey-Dijon Raspberry Vinaigrette		\$13
<b>Caesar Salad</b> A Hearts of Romaine Classic		\$10
<b>Spinach Ahi Salad</b> Fresh Spinach tossed with Balsamic Vinaigrette & topped with Slices of Cajun-Seared Ahi		\$12
<b>Hearts of Romaine</b> Served with Tomato Wedges, Croutons & Creamy Roquefort		\$ 9
<b>Mixed Baby Greens</b> A Fresh Mix of Greens topped with Honey-Dijon Raspberry Vinaigrette		\$ 9
<b>Classic Caprese</b> Fresh Sliced Buffalo Mozzarella with Ripe Tomatoes, Basil, Extra Virgin Olive Oil & Balsamic		\$10
<b>The "21" Original</b> Beefsteak Tomatoes & Maui Onions topped with Fresh Basil & Sundried Tomato Vinaigrette		\$10
<b>Apple Walnut Salad</b> Mixed Greens, Diced Granny Smith Apples, Walnuts & Fresh Raspberries in a Dijon Raspberry Vinaigrette		\$10

*Our Private Wine Cellar is Available  
For Special Events or Business*

# Seafood & Pasta

<b>Abalone Alley West (8oz)</b>			\$130
Tender Baja Pink Abalone Steak Breaded in Cracker Crumbs & Sautéed to Perfection			
<b>Black &amp; Blue Ahi</b>			\$29
Seared and Sliced Rare, served over Fresh Red Cabbage & Red Wine Sauce			
<b>Swordfish Steak</b>	8oz \$28	Baseball \$36	
A Thick Center Cut Broiled & served with Garlic Caper Sauce			
<b>Alaskan King Crab Legs</b>			Market
Select King Crab (1.5 lbs), Steamed and Served with Drawn Butter			
<b>Australian Lobster Tail</b>	12oz or 24oz		Market
Served with Drawn Butter and a Fresh Lemon Wedge			
<b>Live Maine Lobster</b>			Market
Ask Your Server for Available Sizes			
<b>Pacific Salmon</b>			\$29
Broiled 8 oz Filet served with Lemon Butter Sauce			
<b>Jumbo Sea Scallops</b>			\$30
Seared until Golden Brown & served with a Light Curry Glaze			
<b>Calamari Steak</b>			\$26
Lightly Breaded in Wafer Cracker Crumbs, Sautéed & Served with Fresh Lemon Wedges			
<b>Chilean Sea Bass</b>			\$36
A Buttery Light Filet Sautéed & Served with Fresh Dill Sauce			
<b>Pistachio Crusted Halibut</b>			\$34
The House Specialty! Sautéed & served with a Passion Fruit & Mango Butter Sauce			
<b>Cioppino "21"</b>			\$34
Large Prawns, Fresh Fish, Scallops, Clams & King Crab in a Tomato, Garlic & Basil Broth			
<b>King Crab Ravioli</b>			\$31
Homemade Ravioli Stuffed with King Crab and served with a Creamy Tomato Sauce			
<b>Tiger Prawn Risotto</b>			\$33
A Circle of Five Fresh Grilled Jumbo Tiger Prawns served on a Bed of Saffron Risotto			
<b>Linguini Fra Diabolo</b>			\$32
Linguini with Lobster, Shrimp & Scallops in a Spicy Tomato Cream Sauce			
<b>Tagliolini Contessa</b>			\$29
Spinach Pasta with Scallops & Shrimp in our Garlic Alfredo Sauce			

# Prime Steaks, Chops & Combos

Entrées are served with Seasonal Vegetables and Rice Pilaf, Garlic Mashed Potatoes or Au Gratin Potatoes

Prime New York (14oz)	\$40
Prime Bone In Rib-Eye (18oz)	\$48
Prime Filet Mignon	(9oz) \$39 (12oz) \$50
Steak Diane	\$39
Prime Butterflied Filet Sautéed in a Cognac Mushroom Sauce	
Chicken Pillard	\$26
A 10oz Double Breast of Free Range Chicken in a Herb Lemon Buerre Blanc	
Veal Osso Buco (18oz)	\$39
Slowly Cooked for 10 hours in its Own Juices & served on a Bed of Linguini	
New Zealand Rack of Lamb	\$38
Marinated in Olive Oil, Red Wine, Onions & Rosemary and Broiled to your Liking	
Bone-In Pork Chop	\$29
A Thick 16oz Chop served with a Wild Mushroom Sauce	

## Surf & Turf Combos

*Accompany Any Steak with Your Choice of One of the Following*

*Australian Lobster Tail \$28      Seared Scallops or Grilled Shrimp \$15*

*Alaskan King Crab \$28      Maryland Lump Crab Cake \$15*

*Prices Listed Above are in Addition to the Price of the Entree*

## On The Side

Sautéed Jumbo Asparagus	\$10	Sautéed Wild Mushrooms	\$10
Crispy 21 Fries	\$ 7	Sautéed Onions	\$ 7
Creamed Spinach	\$ 8	Crispy Onion Rings	\$ 7
Rosemary Roasted Potatoes	\$ 8	Blue Cheese Penne Au Gratin	\$ 8
Garlic Mashed Potatoes	\$ 7	Au Gratin Potatoes	\$ 8