

Appetizers

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| 21 Seafood Assortment on Ice (serves 2) | \$65 |
| Jumbo Prawns, Crab Claws, Sashimi, Lobster, Scallops Ceviche | |
| Oysters on the Half Shell | ½ Doz. \$14 Doz. \$28 |
| Freshly Shucked and Served with Tangy Cocktail Sauce & Lemon | |
| Petite Lamb Chops | \$20 |
| Tender Chops Marinated in Olive Oil, Red Wine, Onions & Rosemary | |
| Ahi Sashimi | \$18 |
| Cajun-Seared Black & Blue Ahi served with Wasabi and Soy Sauce | |
| New Zealand Green Lipped Mussels | \$15 |
| Sautéed in White Wine Garlic Sauce with Diced Tomatoes & Onions | |
| Jumbo Prawn or Crab Claw Cocktail | \$24 |
| Four Jumbo Prawns or Crab Claws served with Tangy Cocktail Sauce | |
| Abalone Alley West (4oz) | \$65 |
| Tender Baja Pink Abalone Steak Breaded in Cracker Crumbs & Sautéed | |
| Prime Beef Tips | \$14 |
| Sautéed Prime Beef with Garlic, Ginger & Hoisen Sauce | |
| Calamari Fritti | \$12 |
| Golden Fried and served with Tangy Cocktail Sauce & Lemon | |
| Escargots de Bourgogne | \$16 |
| Oven-Baked with Garlic, Butter & Parsley served Sizzling Hot | |
| Carpaccio | \$14 |
| Thinly Sliced Filet Mignon Served with Baby Greens, Capers and Balsamic Vinegar | |
| Maryland Crab Cakes | \$25 |
| Jumbo Lump Crab Cakes served with Wholegrain Mustard & Roasted Red Bell Pepper Sauce | |
| Norwegian Smoked Salmon | \$14 |
| Served with Toast Points, Diced Red Onions, Capers and Lemon | |
| Clams Casino | \$14 |
| Oven Baked and Topped with Bacon, Bell Pepper and Butter | |
| Shrimp Scampi | \$16 |
| Fresh Shrimp Sautéed in a Buttery Dijon Garlic Sauce | |
| Scallops Ceviche | \$16 |
| Scallops with Bell Peppers and Celery Marinated in Tequila and Lime Juice | |

Remember to order our

World Famous Chocolate, Vanilla or Grand Marnier Soufflé's for Dessert

Please allow 20 minutes for preparation

Soups & Salads

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

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

Seafood & Pasta

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| Abalone Alley West (8oz) | \$130 |
| Tender Baja Pink Abalone Steak Breaded in Cracker Crumbs & Sautéed to Perfection | |
| Black & Blue Ahi | \$29 |
| Seared and Sliced Rare, served over Fresh Red Cabbage & Red Wine Sauce | |
| Swordfish Steak | 8oz \$29 Baseball \$38 |
| A Thick Center Cut Broiled & served with Garlic Caper Sauce | |
| Alaskan King Crab Legs | Market |
| Select King Crab, Steamed and Served with Drawn Butter | |
| Australian Lobster Tails | Market |
| Two 6oz. Tails Served with Drawn Butter and a Fresh Lemon Wedge | |
| Live Maine Lobster | Market |
| Ask Your Server for Available Sizes | |
| Pacific Salmon | \$29 |
| Broiled 8 oz Filet served with Lemon Butter Sauce | |
| Jumbo Sea Scallops | \$32 |
| Seared until Golden Brown & served with a Light Curry Glaze | |
| Calamari Steak | \$29 |
| Lightly Breaded in Wafer Cracker Crumbs, Sautéed & Served with Fresh Lemon Wedges | |
| Chilean Sea Bass | \$38 |
| A Buttery Light Filet Sautéed & Served with Fresh Dill Sauce | |
| Pistachio Crusted Halibut | \$36 |
| The House Specialty! Sautéed & served with a Passion Fruit & Mango Butter Sauce | |
| Cioppino "21" | \$36 |
| Large Prawns, Fresh Fish, Scallops, Clams & King Crab in a Tomato, Garlic & Basil Broth | |
| Stuffed Pasta Shells with Crabmeat | \$32 |
| Shells Stuffed with Crab, Ricotta Cheese & Herbs and served with a Creamy Alfredo Sauce | |
| Salmon Wrapped Jumbo Prawns | \$35 |
| Jumbo Prawns wrapped in Pacific Salmon served with Sautéed Spinach & Balsamic Reduction | |
| Linguini Fra Diablo | \$34 |
| Linguini with Lobster, Shrimp & Scallops in a Very Spicy Tomato Cream Sauce | |
| Fettuccini alla Vegetariana | \$25 |
| Spinach Fettuccini with a homemade Vegetable Ragu in Savory Tomato Sauce | |

Prime Steaks, Chops & Combos

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

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| Prime New York (14oz) | \$41 |
| Prime Bone In Rib-Eye (18oz) | \$49 |
| Prime Filet Mignon (10oz) | \$41 |
| Steak Diane | \$42 |
| Prime Butterflied Filet Sautéed in a Cognac Mushroom Sauce | |
| Chicken Pillard | \$28 |
| A 10oz Double Breast of Free Range Chicken in a Herb Lemon Buerre Blanc | |
| Veal Osso Buco (18oz) | \$40 |
| Slowly Cooked for 10 hours in its Own Juices & served on a Bed of Linguini | |
| New Zealand Rack of Lamb | \$39 |
| Marinated in Olive Oil, Red Wine, Onions & Rosemary and Broiled to your Liking | |
| Bone-In Pork Chop | \$30 |
| A Thick 16oz Chop served with a Wild Mushroom Sauce | |
| Braised Colorado Lamb Shank | \$30 |
| Tender Lamb Shank Braised and Served with its own juices on a bed of Soft Polenta | |
| Chef's Signature Mixed Grill | \$40 |
| A Combination of the Chef's Daily Grilled Specialties | |

Surf & Turf Combos

Accompany Any Steak with Your Choice of One of the Following

Australian Lobster Tail \$29

Seared Scallops or Grilled Shrimp \$16

Alaskan King Crab \$29

Maryland Lump Crab Cake \$16

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

On The Side

Sautéed Jumbo Asparagus \$10

Blue Cheese Penne Au Gratin \$ 8

Crispy 21 Fries \$ 7

Creamed Spinach \$ 8

Baked Garlic Parmesan Tomato \$7

Rosemary Roasted Potatoes \$ 8

Garlic Mashed Potatoes \$ 7

Sautéed Wild Mushrooms \$10

Sautéed Onions \$ 7

Au Gratin Potatoes \$ 8