

ANGELO'S 677 PRIME DINNER MENU

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APPETIZERS

FLASH FRIED CALAMARI

tossed with piquant peppers, watercress, arugula & sweet chili garlic sauces 14.

ISLAND STYLE CRAB CAKES

blue crab, peppers, onions, plantains & black beans with saffron garlic aioli, jonah claw, sweet pepper mango relish 17.

FOIE GRAS OF THE DAY

chefs daily inspiration

THICK CUT BACON "STEAK"

maple glazed, spicy apple butter stuffed brioche 9.

STEAK TARTARE

tartare with parsley, caper, red onion, cornichons, dijon mustard, anchovy, quail egg yolk 15.

AMERICAN KOBE STEAK

ON A HOT RIVER ROCK

3 ounces sliced thinly for heating at the table, served with Napa sesame slaw, bourbon soy & ponzu sauces 15.

SURF & TURF TEMPURA ROLL

steak, lobster, cream cheese, scallion, sweet soy, chili wasabi aioli 17.

SEVEN HOUR CHERRY PEPPER PORK

fresh fried chips, pepper jack cheese 10.

TRUFFLED LEEK POACHED

BLUE POINT OYSTERS
bacon, leeks, truffles, touch of cream 16.

677 FRENCH ONION

braised short rib in a rich onion broth, buttery croutons, flaky pastry, three melted cheeses 12.

LOBSTER BISQUE

sautéed lobster, sherry, chive crème fraîche 10.

RAW BAR

SEAFOOD COCKTAILS

- Jumbo Shrimp 16.
- Colossal Lump Crab 16.
- 1 lb Lobster [claws & tail] 27.
- Raw Little Neck Clams 1.50 each (min 6)
- Raw Oysters on the Half Shell daily selection

"prime original with a twist"

SPICY TUNA TARTARE

scallion, fried shallots, sriracha, avocado, ponzu, tobiko, crispy chips, pipette of spicy wasabi aioli 16.

AHI TUNA SASHIMI

block of Himalayan rock salt, ponzu, ginger yuzu & lime sambal sauces 17.

HAMACHI SASHIMI

sweet ginger sauce, jalapeño, lotus root chips 15.

OSETRA CAVIAR RUSSIAN GOLDEN IMPERIAL

served in a bowl of crushed ice with a mother of pearl plate & spoon accompanied by a tray of traditional garnish, blini, potato croquette, toast points & crème fraîche. presented on a rolling cart with your choice of champagne or vodka & a taste of other caviars 28g 260.

PRIME SUSHI PLATTER 25.

- 2 Crab California
tobiko & sesame aioli
- Spicy Tuna
ginger chili sauce, wasabi
sesame seed & tempura flake
- Pink Hamachi Roll
hamachi, crispy shallot,
cucumber, sriracha, tamago,
wrapped in pink soy paper

SALADS

677 CHOP

chopped iceberg, romaine, avocado, tomato, cucumber, red onion, fried buttermilk onion, blue cheese crumbles, white balsamic vinaigrette 11.

YOUNG LETTUCES

bibb, red oak, lola rossa, frisée & romaine served with orange segments, young pecorino, shaved fennel, olives, candied walnuts, banyuls vinaigrette 12.

HEIRLOOM BEETS

pickled baby carrots, feta cheese, radishes, frisée, pistachio brittle, vinaigrette 12.

NEW AGE CAESAR

romaine hearts, goat cheese, sun-dried tomato pesto, caesar dressing, white anchovies, garlicky croutons 11.

BLT WEDGE

bibb lettuce slice, cherry tomatoes, red onion, gorgonzola cheese, chives, bacon, blue cheese dressing 11.

HEIRLOOM TOMATO & MOZZARELLA

virgin olive oil, balsamic, basil 14.

TOMATO & GORGONZOLA

red onion, white balsamic dressing 11.

SEAFOOD ARRAY

A towering selection of shrimp, lobster, crab, oysters & clams served with cocktail, chili remoulade & pineapple pique mignonette sauces and Tabasco horseradish sorbet

28. per person (minimum 2 people)

menu items and pricing subject to change

SIDES

POTATOES

- Lobster Mashed 15.
Wasabi Horseradish Mashed 7.
Sweet Corn Mashed Potatoes 7.
Tasting of All 3 Mashed Potatoes 15.
Sea Salt Baked 6.
- Shoe String Fries 7.
Crispy Pommes Lyonnaise 7.
Parmesan & White Truffle Oil Steak Fries 9.
Okinawan Purple Sweet Potato 12.
Hawaiian red salt, macadamia ginger butter

VEGETABLES

- Sautéed Spinach 8.
garlic & butter
Creamed Spinach 9.
nutmeg & mascarpone
Eggplant Fries 6.
tomato chutney
Jalapeño Creamed Corn 7.
truffle breadcrumbs
- Hazelnut Brussel Sprouts 8.
Grilled Asparagus 9.
pecorino
Giant Onion Rings 8.
homemade ranch
Nori Tempura Asparagus 9.
Broccoli Rabe 8.
chili's & garlic

MUSHROOMS & GRAINS

- Angel Hair Pasta Pomodoro 12./20.
Sautéed Forest Mushrooms 9.
Lobster Mac'n Cheese 10.
Wild Mushroom du Jour market price

STEAKS

our signature filets

FILET MIGNON
ten ounces 37.
fourteen ounces 47.

BONE IN FILET MIGNON
fourteen ounces 51. (when available)

our prime cuts

USDA PRIME NEW YORK STRIP
sixteen ounces 44.

USDA PRIME BONE IN STRIP
eighteen ounces 43.

USDA PRIME COWBOY STEAK
twenty two ounces 45.

USDA PRIME PORTERHOUSE
twenty eight ounces 58.

USDA PRIME PORTERHOUSE FOR TWO
forty ounces, gorgonzola & raisin stuffed onion, roasted garlic bulb,
parmesan & white truffle oil steak fries 94.

add a lobster tail 31.
add 2 jumbo crab stuffed shrimp 18.

our all natural cuts

CERTIFIED ANGUS BEEF ALL NATURAL NEVER EVER STEAK
fourteen ounce 48.

REAL JAPANESE "A5" KOBE NY STRIP
cut to order, assorted salts & sauces
17. per ounce ordered 2 ounce increments

OCEAN COLLECTION

PAN ROASTED ALASKAN BLACK COD
clam, sopressata & butter bean ragu, young green beans,
piquant pepper glaze 29.

OLIVE & FETA CRUSTED HALIBUT
couscous tabbouleh, oven dried grapes & grape tomatoes,
preserved lemon butter 31.

SEARED MAINE DIVER SCALLOPS
English pea risotto, morel mushrooms, asparagus, spring ramp butter 28.

SEARED WILD KING SALMON
baked on a thin cedar sheet, sweet potato chorizo &
shrimp hash, fennel radish slaw, champagne butter 29.

SEARED PINOT NOIR LACQUERED CHILEAN SEA BASS
creamed leeks & lobster, fava beans, asparagus, fingerling potatoes 35.

PANKO CRUSTED #1 AHI TUNA
edamame, fermented black beans, maitake mushrooms,
hot chili wasabi aioli 33.

TWIN 12 OZ LOBSTER TAILS 68.
add third tail or one tail to any entrée 31.

CHOPS

VEAL MARIA
veal chop pounded thin, breaded, tomatoes,
arugula, red onion, balsamic vinaigrette 39.

RACK OF LAMB
sixteen ounces, lamb reduction, tawny port glaze 40.

VEAL RACK CHOPS twelve ounces
one chop 43. two chops 68.