

OPENING GAMBITS, HOT BOWLS AND MIXED-N-MINGLED (CHOOSE ONE)

Shrimp on the Rocks
horseradish cocktail sauce

Calamari
panko coating

Tale of Citrus
yuzu-marinated lobster tail, sesame oil, frisée
lettuce, grapefruit, wasabi cream

Niçoise Tuna Salad
boston-bibb lettuce, red onion, olives, egg,
potato, green beans, vinaigrette

Lump Crab cake
caramelized mustard hollandaise, asparagus
salad, fennel micro greens

Ole Prawns
Spanish-style peeled prawns, garlic oil

Sherry Baby Salad
tossed greens with shaved vegetables and asian
or sherry dressing

Smoked Salmon Sensation
hot smoked salmon under a smoking cloche

Seafood Tower *
marinated layers of poke tuna & salmon,
crabmeat salad, avocado

Pate of Duck Liver
brioche biscuit, cassis chutney, pea tendrils,
blueberry, raspberry

Mussels Provencale
broth of white wine, cream, tomatoes, garlic,
scallions, crusty bread

Seafaring Stew
cioppino (fisherman's stew) with garlic bread

BEAUTY ON THE PLATE (CHOOSE ONE)

Concerto
fresh linguini pasta and seafood or vegetables

Spaghetti alle Vongole *
clams, garlic, white wine, pepperoncino, herbs

Sea & Shore
surf-n-turf filet mignon 5-6 oz, lobster tail 4 oz,
red wine sauce, steamed vegetables

Garden Pont Souf - Garden Vegetarian
double-baked goat cheese souffle with mixed
garden leaves

Shiitake-Crusted Halibut
bok choy, fava beans, scallion, teriyaki glacé

Grilled King Prawns
lemon-caper butter, whipped potatoes,
asparagus

Sole à la Minute *20 *surcharge applies*
whole Dover sole
meunière-style,
filleted tableside by
waitstaff

Triple S Platter
scottish salmon, shrimp and sea scallops

Poivre Perfection
steak frites with pepper sauce, crisp onion fries

DAILY CATCH AT THE CATCH

Rudi's Daily Fresh Catch
Chef Rudi's fresh catch from the trolley

ROCKIN' LOBSTER (SURCHARGE APPLIES FOR EACH)

Whole Shebang 12 oz lobster tail *35*
garlic, parsley, cilantro, olive oil, roasted
vegetables

Tailored for You
broiled, poached or steamed lobster tail

Salad of a Whole Lobster *35*
mesclun greens, radishes, mango, arugula,
lemon cilantro vinaigrette

THE ICED CATCH BY RUDI'S - SEAFOOD BAR (PLEASE SEE SURCHARGE BELOW)

Fantastic Journey *35*
the Seafood Tower. serves one, two or four
- oysters, shrimp, langoustine, lobster,
mussels,
clams and crab claws, seaweed salad

NtA Oysters on the Half Shell *
subject to availability ~
shallots & pepper mig | tte

**Sevruga Caviar with Vodka(Surcharge
applies) *** *116*
on ice with vodka

GLOBAL SWEETNESS (CHOOSE ONE)

Delight in the Air
chocolate triple truffle pot de creme,
marshmallow

Mozartís Berry Composition
Salzburger Nockerl, Chef's Rudi's hometown
berry soufflé

Chef's Classic
Crêpes Suzette with vanilla ice cream

Chantilly Lace
mini croquembouche filled with chantilly cream,
hot chocolate sauce

Rudiís Artistic Face to Face
symphony of chocolate and fruits

Handcrafted Palette
artisanal cheeses, nuts, truffle honey, dried fruits,
crackers

Freshly-Minted Berries
with or without ice cream