

EST. 1996

# MALONEY & Porcelli

## RAW BAR & SHELLFISH COCKTAILS

Fresh-Shucked Oysters <i>Half Dozen</i> .....	21
Iced Shrimp Cocktail <i>4pc</i> .....	24
Cold-Cracked Lobster.....	28
Colossal Lump Crab.....	26
Alaskan King Crab Legs.....	28

## APPETIZERS

C&O Plate.....	3
— <i>Celery &amp; Carrots, Black Beldi Olives, Bloody Mary Dip</i>	
Yellowfin Tuna Tartare .....	21
— <i>Cucumber, Avocado, Radish</i>	
Rock Shrimp Cavatelli .....	19
— <i>Sweet Cherry Peppers</i>	
Dry-Aged Meatball.....	19
— <i>Mozzarella Fondue</i>	
Jumbo Lump Crab Cake .....	24
— <i>Avocado Tartar Sauce</i>	
Burrata .....	21
— <i>Fresh Melon, Prosciutto, Garlic Knots</i>	
Seared Diver Scallops .....	21
— <i>Sweet Carrots, Miso, Smoked Bacon Vinaigrette</i>	
Traditional Lobster Bisque .....	19
— <i>Buttered Lobster &amp; Poached Leeks</i>	

## PIZZETTE

Spicy Sopressatta .....	24
— <i>Fennel &amp; Guindilla Peppers</i>	
Goat Cheese & Fig.....	24
— <i>Caramelized Onions, Balsamic Glaze, Baby Arugula</i>	

## LUNCH SALADS

Five Leaf House .....	14
Yellow Wax Beans, Cherry Tomatoes Marcona Almonds .....	16
Vine-Ripened Tomato & Vidalia Onion .....	15
Patty V. Chopped .....	18
Classic Caesar.....	17
Heirloom Beets .....	19
Iceberg Wedge w/ Bacon & Blue Cheese .....	18
Angry Shrimp Cobb .....	30

## WITH A FINISHING TOUCH

w/ Grilled Bell & Evans Chicken.....	27
w/ Sliced Filet Mignon.....	29
w/ Colossal Lump Crab .....	33
w/ Salmon .....	28

## STEAKS & SHANKS

All of our steaks are sourced from historic family-run beef houses in New York City. They are Prime Grade cuts only, dry-aged and butchered on premises the old-fashioned way.

Dry-Aged Prime Rib Steak.....	64
Dry-Aged Prime Sirloin .....	55
Crackling Pork Shank .....	46
— <i>Firecracker Apple Sauce</i>	

## FILET MIGNON

Classic Filet.....	49/55
Cajun-Spiced .....	51/57
Roquefort-Crusted Filet.....	52/58
Filet Oscar .....	55/61

## LOBSTER BOX

Live Maine Lobsters <i>Steamed or Broiled</i> .....	25/LB
Surf 'n Turf .....	65
Chilled Lobster Salad.....	34

## SUGGESTIONS

Bistro Style Roasted Chicken .....	31
— <i>Chicken Jus &amp; Roasted Garlic</i>	
Tuna Au Poivre .....	40
— <i>Romesco &amp; Artichoke</i>	
Grilled Salmon .....	38
— <i>Polenta, Port, Porcinis</i>	
Whole Roasted Branzino .....	38
— <i>Caramelized Lemon</i>	
Chicken Parmesan .....	34
— <i>Spicy Tomato Sauce</i>	

## SANDWICHES

Seared Salmon Burger .....	24
— <i>Shaved Cucumber, Tartar Sauce</i>	
M&P Steakhouse Burger.....	23
— <i>Our House Blend, Cheddar Cheese</i>	
Maine Lobster Roll .....	31
— <i>Traditional New England Style</i>	

## CLASSICS

Button Mushrooms .....	11
Old Fashioned Creamed Spinach .....	11
Nueske's Thick-Cut Bacon .....	12

## SPUDS

Crispy Yukon Potatoes w/Gorgonzola .....	8
Whipped Potatoes.....	10
French Fries w/ Malt Vinegar Mayo.....	10
M&P Hash Browns.....	11

## MARKET

Roasted Baby Carrots .....	11
Green Beans Amandine.....	11
Grilled Asparagus.....	11

EXECUTIVE CHEF AARON BASHY

MAITRE D'CLUB GAETANO VACCARO

