



RAW BAR

Little Neck Clams

1/2 dozen 10 | dozen 18

Blue Point Oysters

1/2 dozen 18 | dozen 32

Top Neck Clams

1/2 dozen 10 | dozen 18

Sampler

2 colossal shrimp, 4 blue point oysters & 4 little neck clams 24

Seafood Tower

clams, oysters, shrimp, crab meat 35/pp
add king crab legs & 1/2 maine lobster 20/pp

STARTERS

Colossal Shrimp Cocktail 20

Buttermilk Fried Calamari

hot cherry peppers with marinara sauce 12

Single Crab Cake

chef's mash, sautéed spinach finished with cabernet-demi sauce and lemon beurre blanc 22

Beefsteak Tomato & Fresh Mozzarella

fresh basil, aged balsamic 14

Clams Oreganato 14

Lollipop Lamb Chops

over mixed greens with cabernet-demi glaze 20

Mussels & Clams Your Way 16

Chef's Jumbo Sea Scallops 20

Double Cut Applewood Smoked Bacon 12

SOUPS

New England Clam Chowder 8

Soup of the Day 10

French Onion Soup

gruyere, baguette, croutons 8

SALADS

Augie's House Salad

mixed greens, cucumber, tomato, balsamic vinaigrette 8

House Wedge Salad

cucumber, tomato, bleu cheese dressing 10

Augie's House Caesar Salad

shaved parmesan cheese, garlic croutons 10

Augie's Garden Salad

mixed greens, cucumber, tomato, avocado, balsamic vinaigrette 15

Classic Caesar Salad

shaved parmesan cheese, garlic croutons 15

If you have a food allergy, please speak to the owner, manager, chef, or your server. Menu items are subject to change based on availability & product quality. We bring you this menu using the highest quality & freshest ingredients made possible to create an unforgettable dining experience. A 20% gratuity is added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



HOLIDAY SPECIALS

Chilean Sea Bass

pan-seared in a Champagne, Vidalia onion, tomato, butter sauce with parmesan risotto 45

Cavatelli 22

*in an alfredo sauce with broccoli
add chicken 30 | add shrimp 32*

Twin 8oz Lobster Tails

broiled and served with an Idaho baked potato 56

Filet Oscar

8 oz Filet Mignon broiled to specifications topped with lumped crab meat and roasted asparagus finished with Hollandaise sauce, set on a bed of chef's mash 46

SEAFOOD

Grilled Salmon

fresh veggies, chef's mash, lemon beurre blanc 32

8 oz Lobster Tail

butter, baked potato 38

One & A Half Pound Alaskan King Crab Legs

butter, baked potato 59

Colossal Shrimp Scampi

garlic white wine reduction sauce, fresh herbs 38

AUGIE'S SIGNATURE SIDES

Creamed or Sautéed Spinach 10

Sautéed Mushrooms 10

Mixed Sautéed Veggies 10

Sautéed Asparagus 10

Sautéed Broccoli 10

Augie's Baked Mac & Cheese 12

Beer Battered Onion Rings 10

French Fries 8

Chef's Mashed Potatoes

choice of bleu cheese, garlic or parmigiano 8

KIDS MENU

8 oz Augie's Prime Cut

slow roasted prime rib served rare to medium with french fries 16

Spaghetti

marinara sauce 14

Augie's Mac & Cheese 14

Chicken Fingers

with French fries 14

12 & under only

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STEAKS



Ribeye | 16 oz | 38

New York Strip | 14 oz | 38

Filet Mignon | 12 oz 46 | 8 oz 38



Ribeye | 24 oz | 48

New York Strip | 22 oz | 46

Filet Mignon | 16 oz | 52

Porterhouse | 24 oz | 48

Served with selection of baked potato, chef's mash or rice

21 DAY AGED PRIME RIB

House Cut | 14 oz | 28

Augie's Cut | 16 oz | 32

Double Cut | 22 oz | 42

Bone-In Cut | 28 oz | 48

*Slow roasted 18hrs perfectly served rare to medium.
Served with selection of baked potato, chef's mash or rice.*

SAUCES

Béarnaise 5 | Chimichurri 5

Horseradish 5 | Peppercorn 5

Porcini Mushroom 5

TOPPINGS

Artisinal Bleu Cheese 8 | Blackened 8

Au Poivre 8

Oscar Style
asparagus, béarnaise, lump crab 12

SURF & TURF

8 oz Prime Rib, 8 oz Lobster Tail 50

8 oz Filet Mignon, 3 Colossal
Fried Shrimp 48

8 oz Filet Mignon, 8 oz Lobster Tail 58

8 oz Filet Mignon, Half lb. King Crab 58

Served with selection of baked potato, chef's mash or rice

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