



RAW BAR

Little Neck Clams

1/2 dozen 10 | dozen 18

Top Neck Clams

1/2 dozen 10 | dozen 18

Blue Point Oysters

1/2 dozen 18 | dozen 32

Colossal Crab Cocktail 22

Chilled One & A Half Pound

Lobster Cocktail 28

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

Chef's Jumbo Sea Scallops 20

Single Crab Cake

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

Baked Clams Oreganato 14

Double Cut Applewood Smoked Bacon 12

Calamari Fritti

hot cherry peppers, marinara sauce 12

Beefsteak Tomato & Mozzarella

fresh basil, aged balsamic 14

Lollipop Lamb Chops

over mixed greens with cabernet-demi glaze 20

Mussels & Clams Your Way

choice of white wine, marinara or fra diavolo 16

SOUPS

New England Clam Chowder 8

Soup of the Day 10

French Onion Soup

gruyere, baguette, croutons 8

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.



SALADS

Augie's House Salad

*mixed greens, cucumber, tomato,
balsamic vinaigrette 8*

House Wedge Salad

bacon, tomatoes, 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

HOLIDAY SPECIALS

Chilean Sea Bass

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

Twin 8oz Lobster Tails

broiled and served with an Idaho baked potato 56

Cavatelli 22

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

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 50*

SEAFOOD

Grilled Salmon

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

One & A Half Pound Alaskan King Crab Legs

butter, baked potato 59

8 oz Lobster Tail

butter, baked potato 38

Colossal Shrimp Scampi

*garlic white wine reduction
sauce, fresh herbs 38*

Whole Live Lobster

2-3 Lb market price

SURF & TURF

8 oz Prime Rib, 8 oz Lobster Tail 50

8 oz Filet Mignon, 8 oz Lobster Tail 58

**8 oz Filet Mignon, 3 Colossal
Fried Shrimp 48**

8 oz Filet Mignon, Half lb. King Crab 58

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

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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

AUGIE'S SIGNATURE SELECTIONS

**C.A.B. Bone In
Porterhouse For Two**

48 oz | 45 per person

**C.A.B. Bone In
Porterhouse For Four**

**C.A.B. Bone In
Ribeye For Two**

42 oz | 42 per person

**C.A.B. Bone In
Ribeye For Four**

Served on a sizzling platter 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.*

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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

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

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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