

## GUY'S ULTIMATE RAW BAR

### KICK IT UP

#### BUILD YOUR OWN SEAFOOD TOWER

(Priced by the piece to customize your experience)

Choose from East and West Coast Oysters	\$4	Split King Crab Legs 1/2 lb	\$21
Local Clams	\$2	Jumbo Shrimp	\$5
Half Lobster, poached and chilled	\$21	Tuna Tartare	\$7

Bloody Mary Cocktail Sauce, Jalapeño Mignonette, Key Lime Honey Mustard

### SEAFOOD COCKTAILS

#### BAJA SHRIMP 13

Crispy shrimp, avocado, cilantro, chili aioli

#### BLOODY MARY JUMBO SHRIMP 15.5

Colossal shrimp, Bloody Mary cocktail sauce

### BROILED OYSTERS

#### MALIBU OYSTERS 12.5

Havarti cream, garlic, spinach, crispy potatoes

#### GARLIC BACON-PARMESAN 12.5

Garlic confit, applewood smoked bacon, aged Parmesan

#### HOUSE-MADE XO BBQ 12.5

Jalapeño, crispy prosciutto, sesame seeds

### GF SIGNATURE SUSHI

#### SPICY TUNA CRUNCHY ROLL 12.5

Spicy tuna, avocado, cucumber

#### RODEO SHRIMP DRAGON ROLL 15

Crispy shrimp, crab salad, spicy tuna, avocado, garlic mayo

#### SMOKED SALMON TOOTSIE ROLL 11.5

Smoked salmon, Philadelphia cream cheese, tempura

#### SASHIMI TUNA TACO 12.5

Big eye tuna, mango, jicama, chilies, wasabi crème, sweet soy

### THE ONLY WAY TO START

#### DANGER WINGS 9.5

Guy's Buffalo Wings with signature hot sauce, blue-sabi dip

#### VEGAS FRIES 9

Sidewinder fries, Buffalo "Dust", blue-sabi dip

#### POTBELLY SLIDERS 11.5

48-hr. slow-cooked Heritage pork belly, orange-chipotle glaze, baby arugula, pickled cucumbers

#### BBQ-STUFFED MUSHROOMS 9.5

Wood-fired braised pork, sweet corn, green chilies, Asiago cheese, Guy's Carolina BBQ Sauce

#### OLD SCHOOL PROVOLONE STICKS 8.5

Pepperoni marinara, roasted garlic, Parmesan cheese

#### KICK 'N CALAMARI—YOUR CHOICE 12

**South Jersey Style**—Lemon, garlic, sweet hot peppers, tangy tartar sauce

**Italian Style**—Lemon, olives, parsley, spicy marinara

### CHOPHOUSE SALADS

#### CALIFORNIA CAESAR 9

Hearts of romaine, avocado, "AMPP" stuffed croutons

#### 10,000 ISLAND SHRIMP SALAD 15

Jumbo shrimp, Heirloom tomatoes, Boston lettuce, hard-cooked egg, Louis dressing

#### JERSEY TOMATO SALAD 9.5

Local tomatoes, sweet Vidalia onions, baby arugula, EVOO, 10-yr. balsamic vinegar

#### THE WEDGE 9.5

Iceberg lettuce, tomatoes, Humboldt Fog blue cheese, crispy prosciutto

### SOUP ~ CHOWDER

#### "CHOPHOUSE" ONION SOUP 9

Gruyère and Emmentaler cheese, sourdough crisp

#### LOBSTER KNUCKLE CHOWDER 10

Sweet Maine lobster knuckles, potatoes, cheddar biscuit, Old Bay

## WOOD GRILLED STEAKS & CHOPS

### NEW YORK STRIP 45

14 oz., five peppercorn sauce

### WOOD-GRILLED 8 OZ. FILET MIGNON 42.5

Brown butter

### T-BONE STEAK 44

22 oz. Butcher's cut

### JAVA-RUBBED RIB CHOP 47

Java-Ancho chili rub, mole butter

### HORSERADISH-RUBBED PRIME RIB 42

Au jus, creamy horseradish, mustard seed crisp

### GUY'S BIG BITE 45

Grilled shrimp, king crab, wood-fired braised short rib "on the bone"

### BOURBON PORK CHOP 33.5

Spicy Andouille corn bread stuffing, roasted pear, maple-bourbon glaze

### CHOPHOUSE LAMB LOLLIS 36

Cilantro-mint chimichurri

## STEAK BLING

### BACON & SHRIMP SCAMPI 7

### CRUNCHY TEMPURA LOBSTER KNUCKLES 8.5

### Q'D MUSHROOMS & ONIONS 7

## CRAB & LOBSTERS...LIVE

### LOBSTER "ON FIRE" 45

Sautéed Maine Lobster, Tuscan chilies, garlic, fra diavolo sauce, linguine

### IPA-POACHED WHOLE MAINE LOBSTER 45

Guy's seasonal brew, citrus, fresh herbs, Asiago butter linguine

### COLD-WATER LOBSTER TAIL 42

Wood-grilled, habanero-lime butter, grain salad

### STUFFED ALASKAN KING CRAB LEGS 39

Seasonal crab legs, sweet Jersey corn, jumbo lump crab, tarragon aioli

## BAD BOY STEAK BURGERS

(AGED SIRLOIN, CHUCK, BRISKET) WOOD GRILLED

### BACON MAC 'N CHEESE BURGER 17

8 oz. burger, Guy's mac 'n cheese, cheddar cheese, crispy onions.  
Guy's New York City Burger Bash Winner!

### BLACK AND BLUE BURGER 15

Blackened 8 oz. burger, bacon, blue cheese, crispy onions

### BBQ MUSHROOM BURGER 16

8 oz. burger, bacon, caramelized and crispy onions, roasted wild mushrooms, Swiss cheese

## FLAVORTOWN

### JOHNNY GARLIC'S CEDAR SALMON 28

Wild caught salmon, apricot, grainy mustard, roasted asparagus

### PARMESAN-CRUSTED BUTTERFISH 28

Sautéed spinach, giant white bean ragu

### CHICKEN "FRIED" CHICKEN 24

Jalapeño-Cheddar waffle, peppermill gravy, fried leeks

## WICKED SIDES

### BAMBINO MAPLE BOURBON CARROTS 7

### MAC DADDY BACON MAC 'N CHEESE 8

### KREME'D SPINACH 7

### CHILI LIME STREET CORN 8

### WOOD-FIRE GRILLED GARDEN 8

## POTATOES

### BUFFALO-STYLE HOT POTATO 7

Roasted potato, tossed in Buffalo "Dust", creamy blue cheese butter

### HONEY-BAKED SWEET POTATO 7

Honey-glazed Jersey sweet potatoes

### YUKON GOLDEN "BUTTER BOMB" MASHED 8

### SALT CRUSTED BAKER 6

Sonoma Butter

## GUY'S POTATO RIG 9

**Salt-crusted baker**—24 hr. sea-salt brined 1 lb. potatoes, roasted crispy

LOAD IT UP YOUR WAY!!!

Ranch Sour Cream

Sonoma Cheddar Blends

Green Onion Relish

Artisan Sonoma Butter

Smoked Applewood Bacon

Roasted Green Chilies

Smoked Gouda Fondue

Crispy Garlic Chips