

## APPETIZERS

<b>JUMBO SHRIMP COCKTAIL</b> ..... 10.95 Cocktail Sauce	<b>OYSTERS ROCKEFELLER</b> ..... 12.95 (New England)
<b>GEORGES BANK SEA SCALLOPS</b> ..... 12.95 Wrapped in Smoked Bacon with a Tangy Teriyaki Glaze	<b>PRINCE EDWARD ISLAND MUSSELS</b> ..... 9.95 Steamed in White Wine and Garlic Butter
<b>JUMBO LUMP CRABMEAT</b> Half order ..... 9.50  Full order..... 17.50	<b>SPICE CHARRED TUNA</b> ..... 11.25 Ahi Tuna seared and served with Cucumber Ginger Salad, Crispy Won-Tons and a Hoisin drizzle
<b>LOBSTER MAC AND CHEESE</b> ..... 7.95 Our version of a classic	<b>BAKED BRIE</b> ..... 9.95 Brie Cheese baked in Puff Pastry with Candied Pecans and Granny Smith Apples. Served with a Petit Grape Salad and Blackberry Chipotle Jam
<b>SPRING ROLLS</b> ..... 8.25 Blackened Chicken with savory Butter Sauce and a Red Pepper drizzle	<b>OYSTERS ON THE HALF SHELL</b> ..... 11.95 (New England)
<b>CRAB CAKE</b> ..... 11.75 Lump Crab Meat Lightly sautéed and served with Basil Aioli and Red Pepper Puree	<b>MARGARITA SCALLOPS</b> ..... 12.95 Blackened with a Tequila Lime Sauce

## SOUPS

<b>FRENCH ONION SOUP</b> .....6.50 Baked with Mozzarella Cheese and Parmesan	
<b>ROASTED TOMATO BISQUE</b> .....6.50 With Boursin Cheese	Cup .....3.95
<b>SHE CRAB SOUP</b> .....7.95 Lump Crab Meat, Sweet Cream and finished with Sherry	Cup .....4.25

## SALADS

<b>HOUSE SALAD</b> ..... 5.50	<b>BLTA SALAD</b> ..... 9.50 Iceberg, Tomato, Croutons, Smoke Bacon, Avocado, Sharp Cheddar and a creamy Bacon Balsamic Dressing
<b>CAESAR SALAD</b> ..... 7.75	
<b>ICEBERG WEDGE</b> ..... 8.95 With Crumbled Bacon, Grape Tomatoes, Bleu Cheese	<b>SPINACH SALAD</b> ..... 8.95 Chopped Egg, Bacon, Red Onion, Grape Tomatoes and Ryan's Vinaigrette
<b>RYAN'S SALAD WITH CRUMBLLED BLEU CHEESE</b> ..... 8.95 Ryan's Vinaigrette	

## SALAD TOPPERS

5 oz Grilled Beef Tenderloin ..... 14.95
3 Seared Sea Scallops .....9.95
6 oz Grilled Chicken .....6.95
4 Grilled Shrimp .....7.95

## SEAFOOD

- BLACKENED MAHI MAHI** ..... 24.95  
Baby Shrimp, Scallions, and  
Tomato Butter Sauce with  
Creamy Grits and Sautéed  
Spinach
- LUMP CRAB CAKES** ..... 24.95  
Basil Aioli and Roasted Red  
Pepper Sauce, Snow Pea  
Medley and Roasted New  
Potatoes
- PAN SEARED RAINBOW TROUT** ..... 23.95  
Stuffed with Crispy Bacon,  
Spinach and Crawfish topped  
with Garlic Butter Bread Crumbs,  
Texas Pete Beurre Blanc  
and served with Roasted New  
Potatoes
- GROUPER KEY WEST** ..... 29.75  
Lemon, Capers, Tomatoes,  
White Wine and Scampi Butter,  
Fresh Asparagus and Roasted  
New Potatoes
- COLD-WATER LOBSTER TAILS** 44.50  
Two Cold-Water Tails served  
with Drawn Butter
- FRESH FISH DU JOUR** ..... Market
- LIVE MAINE LOBSTER** ..... Market  
2 lbs. and larger In or Out of  
Shell
- PAN SEARED AHI TUNA** ..... 29.50  
Sesame Scallion Orzo Pasta  
with Sautéed Snow Pea Medley,  
Spicy Hoisin and Wasabi Sauces
- SEA SCALLOPS MARGARITA** .... 26.95  
Cast Iron Seared with Cajun  
Spices and finished with  
Tequila Lime Sauce, Snow Pea  
Medley and Roasted New  
Potatoes
- WILD ALASKAN SALMON** ..... 25.95  
Pan Seared with a Horseradish  
Crust and a Roast Tomato  
Saffron Coulis served with  
Roasted New Potatoes and  
Spinach
- JUMBO SHRIMP AND GRITS** .... 23.95  
Creole Étouffée Sauce and  
Baby Green Beans

## SPECIALTIES

- ROASTED CHICKEN BREAST** ... 21.50  
Frenched Breast with Fresh  
Thyme, Rosemary Chicken  
Demi-Glace. Buttermilk  
Mashed Potatoes and Grilled  
Vegetables
- CRISPY DUCK BREASTS** ..... 25.95  
Spicy Blackberry and Currant  
Compote, Mashed Sweet  
Potatoes and Baby Green Beans
- PANKO CRUSTED CHICKEN AND SHRIMP** .... 23.95  
With Lemon Carbonara,  
Sun-dried Tomatoes and Scallions.  
Sautéed Spinach
- BERKSHIRE PORK TENDERLOIN MEDALLIONS** ..... 23.95  
Sautéed and served with  
Granny Smith Apple, Leek and  
Bacon Cream Sauce. Maple  
Whipped Sweet Potatoes and  
Baby Green Beans
- 12 oz BERKSHIRE PORK CHOP**. 23.95  
Dijon Maple Glaze with  
Cracked Pepper. Buttermilk  
Mashed Potatoes and Baby  
Green Beans
- ROASTED RACK OF NEW ZEALAND LAMB** ..... 35.95  
Crusted with Seasoned Bread  
Crumbs. Potatoes Au Gratin  
and Sautéed Spinach

20 % Gratuity added to parties of six or more. Printed on recycled paper.

## STEAKS AND PRIME RIB

<p>8 oz. FILET MIGNON ..... 32.95</p> <p>10 oz. FILET MIGNON ..... 35.95</p> <p>CAB 22 oz. BONE-IN RIB EYE.... 39.95</p> <p><b>CAFÉ SIRLOIN HIBACHI STYLE</b> ..... 24.95 10 oz. Seasoned and Cast Iron Searched served with Japanese Dipping Mustard, Sesame Orzo Pasta and Grilled Vegetables</p> <p><b>STEAK AU POIVRE</b> ..... 33.95 8 oz. Filet, Pan Sautéed with Cracked Black Pepper and a Classic Cognac Cream Sauce</p>	<p><b>RIB EYE</b> ..... 28.95 Certified Angus Beef 14 oz.</p> <p><b>NY STRIP STEAK</b> ..... 33.95 Ryan's Specialty 14 oz. CAB</p> <p><b>PRIME 10 oz. FILET MIGNON</b>.... 42.95</p> <p><b>PRIME 16 oz. NY STRIP STEAK</b>. 44.95</p> <p><b>FILET MIGNON AND COLD WATER LOBSTER TAIL</b> ..... 44.50</p>
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### PRIME RIB OF BEEF

Ryan's Cut 28.50      House Cut 30.95      Large Cut 34.25

**ALL STEAKS AND PRIME RIB ARE SERVED WITH A HOUSE SALAD  
AND CHOICE OF POTATO UNLESS OTHERWISE NOTED**

## SEASONINGS AND EXTRAS

<p>BOURBON DEMI GLACE..... 1.50</p> <p>MONTREAL SEASONING..... 1.50</p> <p>BEARNAISE..... 2.50</p> <p>SAUTEED ONIONS..... 3.95</p>	<p>BLACKENED ..... 1.50</p> <p>RYAN'S STEAK BUTTER ..... 2.00</p> <p>OSCAR STYLE ..... 12.25</p> <p>BUTTON MUSHROOMS..... 4.95</p>
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## SIDES

<p>ASPARAGUS ..... 4.95</p> <p>BROCCOLI HOLLANDAISE ..... 4.95</p> <p>BABY GREEN BEANS ..... 3.95</p> <p>SAUTEED SPINACH..... 4.95</p> <p>SNOW PEA MEDLEY..... 4.95</p> <p>GRILLED MIXED VEGETABLES. 3.95</p> <p>MAPLE WHIPPED SWEET POTATOES ..... 3.75</p>	<p>POTATOES AU GRATIN..... 3.75</p> <p>POMMES FRITES..... 3.75</p> <p>BAKED POTATO..... 3.75</p> <p>ROASTED NEW POTATOES..... 3.75</p> <p>BUTTERMILK MASHED ..... 3.75 POTATOES</p> <p>MACARONI AND CHEESE ..... 3.75</p>
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## DESSERTS

<p><b>RYAN'S PECAN PIE</b> ..... 6.25 Freshly made Southern Style Pecan Pie</p> <p>Add Ice Cream ..... 1.95</p> <p><b>NEW YORK CHEESECAKE</b> ..... 7.75 A true New York Style Cheesecake</p> <p><b>CRÈME BRULEE</b> ..... 7.75</p> <p><b>RYAN'S TRIPLE CHOCOLATE CAKE</b> ..... 7.95 Moist Chocolate Cake with Bits of Chocolate and a Chocolate Ganache Icing</p>	<p><b>FRESH SEASONAL BERRIES IN A CARAMEL PECAN SHELL</b> ..... 8.95 With Fruit Sauces and Whipped Cream</p> <p><b>HOMEMAKE CARROT CAKE</b> ..... 7.25 Pecans, Carrots and a Pineapple Layer with Cream Cheese Icing</p> <p><b>ICE CREAM</b> ..... 4.95 Vanilla Bean Ice Cream in a Caramel Pecan Shell with your choice of Chocolate, Caramel or Fruit Sauce</p>
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## COFFEE AND COFFEE DRINKS

<b>ESPRESSO</b> .....	3.75
<b>CAPPUCCINO CLASSICO</b> .....	4.75
Espresso with Steamed Milk	
With selected Liqueurs: Tia Maria, Amaretto, Sambuca, Frangelico, Crème de Cacao, Kahlua, Bailey's .....	6.95
<b>CAFFE LATTE</b> .....	4.75
Espresso with Steamed Milk in a large mug	
<b>RYAN'S CAPPUCCINO</b> .....	4.95
Espresso with Cream, Cocoa, Cinnamon, and Topped with Real Whipped Cream	
With a special blend of five Liqueurs .....	6.95
<b>THE NUDGE</b> .....	6.95
Brandy, Kahlua, Crème de Cacao and Real Whipped Cream	
<b>JAMAICAN COFFEE</b> .....	6.95
Brandy, Rum, Tia Maria, Triple Sec and Real Whipped Cream	
<b>IRISH COFFEE</b> .....	6.95
Old Bushmills Irish Whiskey and Real Whipped Cream	

## MARTINIS

### **ESPRESSO MARTINI**

Vodka, Espresso, Kahlua and Bailey's with three Espresso Beans floating on top

### **CHOCOLATE MARTINI**

Stolichnaya Vodka, Godiva Chocolate Liqueur, and Bailey's Irish Cream in a Chocolate-Swirled glass

### **COSMOPOLITAN MARTINI**

Vodka, Cointreau, Cranberry and Freshly Squeezed Lime Juice

### **FRENCH MARTINI**

Vodka, Chambord and Pineapple Juice

### **CLASSIC MARTINI**

Your choice of Vodka or Gin with a dash of Dry Vermouth and large Spanish Olives

### **LEMON DROP MARTINI**

Absolute Citron Vodka, Cointreau, Sweet and Sour Mix, and Lemon Juice in a Sugar-Rimmed glass

### **SOUR APPLE MARTINI**

Vodka, Apple Pucker, Sweet and Sour Mix with a Splash of Midori Lemon Liqueur

### **MELONTINI MARTINI**

Vodka, Midori, and Pineapple Juice

## WATERS

**SAN PELLEGRINO 1/2 LITER 3.50**

**SAN PELLEGRINO 1 LITER 4.95**

**RYAN'S PRIVATE LABEL PURE WATER 20 OZ. 2.25**

## BEERS

**ANCHOR STEAM ALE**

**SIERRA NEVADA PALE ALE**

**COORS LIGHT**

**BUDWEISER**

**SAMUEL ADAMS BOSTON LAGER**

**YUENGLING LAGER**

**HEINEKEN**

**STELLA ARTOIS**

**CORONA**

**NEWCASTLE BROWN ALE**

**BUD LIGHT**

**MILLER LIGHT**

**BASS ALE**

**AMSTEL LIGHT**

**MICHELOB ULTRA**

**GUINNESS DRAUGHT**

**BECK'S NA (Non-Alcoholic)**

## DAILY MENU FEATURES