



A P P E T I Z E R S

Beef Carpaccio 18

slices of wagyu beef topped with garlic horseradish aioli, capers, chives, and shaved parmesan, served with crisp crostini

Huffman's Dip 15

A warm, creamy blend of shrimp and crab, seasoned to perfection, served with crisp crostini

Tips & Blue 18

sautéed beef tips finished in a creamy blue cheese sauce with a touch of garlic and herbs

Oysters Rockefeller 22

(5) baked oysters on the half shell, topped with a savory mix of spinach, herbs, garlic, and butter

Crab Cakes 24

(3) lump crab blended with herbs and lemon, pan-seared until golden, served with house remoulade

Salmon Deviled Eggs 14

(5) smoked salmon, capers, chives, cucumber wasabi dressing

S O U P & S A L A D S

French Onion Soup 9

Caramelized onions in rich beef broth, topped with rye crostini and melted Swiss and provolone

Fried Goat Cheese Salad 12

mixed greens, chives, candied walnuts, bacon, tomato, raspberries, and a raspberry balsamic dressing

Butter Poached 20

Lobster Salad

mixed greens, avocado, cucumber, chives, tomato, tabasco lime vinaigrette dressing

Eden's Garden Salad 11

chopped lettuce, red onion, tomato, cucumber, bacon, egg, shaved parmesan, croutons, Eden's Garden Dressing

Wedge Salad 11

tomato, bacon, red onion, egg, croutons, blue cheese crumble, blue cheese dressing

Classic Caesar 8

romaine, shaved parmesan, croutons, caesar dressing

Tableside Caesar

serves 2-4

20

Salmon +14

Steak +11

Shrimp +8

Chicken +6

CHILLED & RAW

Bay Tower 130

Lobster Tails
Jumbo Shrimp
Crab Legs
Jumbo Lump Crab

Jumbo Shrimp Cocktail 16

(5) cocktail and lemon

Oysters On The Half Shell 20/28/36

6, 9 or 12 cocktail, hot
sauce and lemon

Sea Tower 160

Oyster on the Half Shell
Lobster Tails
Jumbo Shrimp
Crab Legs
Jumbo Lump Crab

S U S H I R O L L S

Smoked Salmon Crunch 15

(8) cream cheese, pickled radish,
avocado sauce

Spicy Fried California 15

crab, cucumber, avocado, jalapeño,
spicy yum yum sauce

S E A F O O D & P O U L T R Y

served with mashed potatoes and asparagus

Crusted Salmon 26

Butter crumb-crusted Faroe
Island salmon, finished with a
champagne cream sauce and
caramelized leeks

Mediterranean Baked Cod 25

white wine reduction,
fresh basil, tomato,
onion and garlic

Chicken Marsala 24

sautéed mushrooms in a rich
Marsala wine and garlic
reduction

P A P P A R D E L L E P A S T A

Cajun Cream 15

sautéed peppers, onions, and garlic in a Cajun
cream sauce, finished with basil and parmesan

Garlic Cream 15

velvety garlic herb butter and white wine
cream sauce, finished with Parmesan.

Salmon +14

Steak +11

Shrimp +8

Chicken +6

HUFFMAN'S ALL-AMERICAN

8OZ SIRLOIN BURGER 17

American cheese, LTOP, ground ribeye and sirloin, ketchup, mustard, mayo, french fries

Bacon +3

Avocado +1.50

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of foodborne illness, especially if you have certain medical conditions.

PRIME STEAK

topped with garlic herb butter

8 oz. Filet 45

Coffee Crusted +5

Peppercorn Au Poivre +5

8 oz. Sirloin 22

14 oz. New York Strip 58

14 oz. Bone-In Ribeye 62

14 oz. Dry Aged Bone-In New York Strip 65

14 oz. Dry Aged Ribeye 68

4 oz. NY Snow Aged Wagyu Beef 116

Premium wagyu beef from Allen Brothers

Bearnaise +6

Blue Cheese Sauce +7

Red Wine Demi +7

ENTRÉE COMPLIMENTS

Mushrooms & Onions 6

Lobster Tail 27

Jumbo Lump Crab Meat 7

Jumbo Shrimp 10

Crab Cake 9

Crab Oscar 13

¼ lb Crab Legs 38

FAMILY STYLE SIDES

Jalapeño Creamed Spinach 11

Parmesan Truffle Fries 12

Roasted Garlic Whipped Potatoes 11

Vegetable du Jour 10

Lobster Mac & Cheese 18

Scalloped Potatoes 11

1 lb Loaded Baked Potato 12

Sautéed Herb Mushrooms 8