

Appetizers

21 Seafood Assortment on Ice (serves 2)	\$65
Jumbo Prawns, Crab Claws, Sashimi, Lobster, Scallops Ceviche	
Ahi Sashimi	\$17
Cajun-Seared Black & Blue Ahi served with Wasabi and Soy Sauce	
New Zealand Green Lipped Mussels	\$15
Sautéed in White Wine Garlic Sauce with Diced Tomatoes & Onions	
Jumbo Prawn or Crab Claw Cocktail	\$24
Four Jumbo Prawns or Crab Claws served with Tangy Cocktail Sauce	
Abalone Alley West (4oz)	\$65
Tender Baja Pink Abalone Steak Breaded in Cracker Crumbs & Sautéed	
Prime Beef Tips	\$13
Sautéed Prime Beef with Garlic, Ginger & Hoisen Sauce	
Calamari Fritti	\$11
Golden Fried and served with Tangy Cocktail Sauce & Lemon	
Escargots de Bourgogne	\$15
Oven-Baked with Garlic, Butter & Parsley served Sizzling Hot	
Carpaccio	\$14
Thinly Sliced Filet Mignon Served with Baby Greens, Capers and Balsamic Vinegar	
Maryland Crab Cakes	\$25
Jumbo Lump Crab Cakes served with Wholegrain Mustard & Roasted Red Bell Pepper Sauce	
Norwegian Smoked Salmon	\$13
Served with Garlic Toast Points, Diced Red Onions, Capers and Lemon	
Clams Casino	\$14
Oven Baked and Topped with Bacon, Bell Pepper and Butter	
Shrimp Scampi	\$16
Fresh Shrimp Sautéed in a Buttery Dijon Garlic Sauce	
Scallops Ceviche	\$16
Scallops with Bell Peppers and Celery Marinated in Tequila and Lime Juice	

*Remember to order one of our
World Famous Chocolate, Vanilla or Grand Marnier Soufflé's for Dessert
Please allow 20 minutes for preparation*

Soups & Salads

Lobster Bisque	Cup \$11	Bowl \$13
Cream Based with Chunks of Fresh Lobster and Laced with Brandy & Sherry		
New England Clam Chowder	Cup \$ 8	Bowl \$ 10
Award Winning, Traditional Cream Based White Chowder served Piping Hot		
French Onion Gratinee	Cup \$ 7	Bowl \$ 9
Sautéed Onions in a Light Broth topped with Fresh Sourdough & Melted Swiss		
Asian Pear Salad		\$13
Mixed Greens, Asian Pear, Gorgonzola, Candied Pecans, Blueberries & Honey-Dijon Raspberry Vinaigrette		
Caesar Salad		\$10
A Hearts of Romaine Classic		
Spinach Ahi Salad		\$12
Fresh Spinach tossed with Balsamic Vinaigrette & topped with Slices of Cajun-Seared Ahi		
Hearts of Romaine		\$ 9
Served with Tomato Wedges, Croutons & Creamy Roquefort		
Mixed Baby Greens		\$ 9
A Fresh Mix of Greens topped with Honey-Dijon Raspberry Vinaigrette		
Classic Caprese		\$10
Fresh Sliced Buffalo Mozzarella with Ripe Tomatoes, Basil, Extra Virgin Olive Oil & Balsamic		
The “21” Original		\$10
Beefsteak Tomatoes & Maui Onions topped with Fresh Basil & Sundried Tomato Vinaigrette		
Apple Walnut Salad		\$10
Mixed Greens, Diced Granny Smith Apples, Walnuts & Fresh Raspberries in a Dijon Raspberry Vinaigrette		

Our Private Wine Cellar is Available

Seafood & Pasta

Abalone Alley West (8oz)			\$130
Tender Baja Pink Abalone Steak Breaded in Cracker Crumbs & Sautéed to Perfection			
Black & Blue Ahi			\$29
Seared and Sliced Rare, served over Fresh Red Cabbage & Red Wine Sauce			
Swordfish Steak		8oz \$29	Baseball \$38
A Thick Center Cut Broiled & served with Garlic Caper Sauce			
Alaskan King Crab Legs			Market
Select King Crab, Steamed and Served with Drawn Butter			
Australian Lobster Tails			Market
Two 6oz. Tails Served with Drawn Butter and a Fresh Lemon Wedge			
Live Maine Lobster			Market
Ask Your Server for Available Sizes			
Pacific Salmon			\$29
Broiled 8 oz Filet served with Lemon Butter Sauce			
Jumbo Sea Scallops			\$32
Seared until Golden Brown & served with a Light Curry Glaze			
Calamari Steak			\$29
Lightly Breaded in Wafer Cracker Crumbs, Sautéed & Served with Fresh Lemon Wedges			
Chilean Sea Bass			\$38
A Buttery Light Filet Sautéed & Served with Fresh Dill Sauce			
Pistachio Crusted Halibut			\$36
The House Specialty! Sautéed & served with a Passion Fruit & Mango Butter Sauce			
Cioppino “21”			\$36
Large Prawns, Fresh Fish, Scallops, Clams & King Crab in a Tomato, Garlic & Basil Broth			
Stuffed Pasta Shells with Crabmeat			\$32
Shells Stuffed with Crab, Ricotta Cheese & Herbs and served with a Creamy Alfredo Sauce			

Salmon Wrapped Jumbo Prawns	\$35
Jumbo Prawns wrapped in Pacific Salmon served with Sautéed Spinach & Balsamic Reduction	
Linguini Fra Diablo	\$34
Linguini with Lobster, Shrimp & Scallops in a Very Spicy Tomato Cream Sauce	
Fettuccini alla Vegetariana	\$25
Spinach Fettuccini with a homemade Vegetable Ragu in Savory Tomato Sauce	

Prime Steaks, Chops & Combos

Entrées are served with Seasonal Vegetables and Rice Pilaf, Garlic Mashed Potatoes or Au Gratin Potatoes

Prime New York (14oz)	\$41
Prime Bone In Rib-Eye (18oz)	\$49
Prime Filet Mignon (10oz)	\$41
Steak Diane	\$42
Prime Butterflied Filet Sautéed in a Cognac Mushroom Sauce	
Chicken Pillard	\$28
A 10oz Double Breast of Free Range Chicken in a Herb Lemon Buerre Blanc	
Veal Osso Buco (18oz)	\$40
Slowly Cooked for 10 hours in its Own Juices & served on a Bed of Linguini	
New Zealand Rack of Lamb	\$39
Marinated in Olive Oil, Red Wine, Onions & Rosemary and Broiled to your Liking	
Bone-In Pork Chop	\$30
A Thick 16oz Chop served with a Wild Mushroom Sauce	
Braised Colorado Lamb Shank	\$30
Tender Lamb Shank Braised and Served with its own juices on a bed of Soft Polenta	

Surf & Turf Combos

Accompany Any Steak with Your Choice of One of the Following

Australian Lobster Tail \$29

Seared Scallops or Grilled Shrimp \$16

Alaskan King Crab \$29

Maryland Lump Crab Cake \$16

Prices Listed Above are in Addition to the Price of the Entree

On The Side

Sautéed Jumbo Asparagus \$10

Crispy 21 Fries \$ 7

Creamed Spinach \$ 8

Rosemary Roasted Potatoes \$ 8

Garlic Mashed Potatoes \$ 7

Sautéed Wild Mushrooms \$10

Sautéed Onions \$ 7

Crispy Onion Rings \$ 7

Blue Cheese Penne Au Gratin \$ 8

Au Gratin Potatoes \$ 8