



## FIRST THINGS FIRST

<b>SPANISH SHRIMP</b> ..... 17 Baby shrimp sautéed with garlic, Frank's Red Hot, butter, and spices	<b>FRIED CALAMARI</b> ..... 17 Crispy and tender, served with a parmesan garnish and sweet, medium, or hot marinara sauce	<b>EMPANADAS</b> ..... 10 Flaky pastries filled with beef, cheese, and spices served with our chipotle mayo dipping sauce
<b>ANGRY SHRIMP</b> ..... 18 Jumbo shrimp tossed in a spicy blend of seasoning, and served with a roasted garlic and red pepper flake aioli	<b>HONEY GARLIC WINGS</b> ..... 16 Lightly breaded wings drizzled with honey and topped with garlic	<b>CLAMS CASINO</b> ..... 19 Fresh baked clams topped with red bell peppers, onions, butter and bacon
<b>SWEET THAI CHILI SHRIMP</b> ..... 16 Baby shrimp tossed in flour, lightly fried and finished in a sweet Thai chili sauce, garnished with fresh scallions	<b>BUFFALO WINGS</b> ..... 16 True Buffalo style, served with bleu cheese	<b>GRILLED OYSTERS</b> ..... 17 Four Blue Point oysters topped with butter, garlic and parmesan cheese
<b>CRAB CAKE</b> ..... 19 Jumbo lump crabmeat, broiled and served over a bed of roasted sweet corn with a cajun mayo dipping sauce	<b>BUFFALO CHICKEN DIP</b> ..... 12 Boneless white meat chicken, bleu cheese, cream cheese and cheddar cheese with buffalo sauce, baked, and served with homemade tortilla chips	<b>STEAMED CLAMS</b> ..... 19 Steamed in beer, butter, garlic & fresh basil
		<b>STEAK CROSTINI</b> ..... 19 Grilled filet mignon over toast points, finished with balsamic reduction and a side of horseradish sour cream sauce

## SOUPS

LOBSTER BISQUE • THREE CHEESE FRENCH ONION • SOUP OF THE DAY  
10 bowl/pint 20 quart

## RAW

<b>HOMEMADE CEVICHE</b> ..... 15 Citrusy fresh shrimp and white fish w/ bell pepper, red onion and cilantro served with plantain chips & lime	<b>BLUE POINT OYSTERS</b> ..... MP 1/2 dozen raw oysters
<b>CRAB &amp; AVOCADO STACK</b> ..... 19 Ripe mashed avocado topped with chilled jumbo lump crabmeat in a light mayo and fresh herb aioli, served with tortilla chips	<b>MIDDLE NECK CLAMS</b> ..... 19 1 dozen raw clams
	<b>SHRIMP COCKTAIL</b> ..... 21 1/2 pound chilled jumbo shrimp served with homemade cocktail sauce

## SEA

SERVED WITH A GARDEN SALAD AND CHOICE OF GARLIC MASHED POTATO, BAKED POTATO, YELLOW RICE, FRENCH FRIES OR BROCCOLI

<b>ANGRY FISH TACOS</b> ..... 26 Three flour tortillas filled with spicy flounder, red onion, shredded lettuce and a red pepper flake aioli, served with black beans and rice, garnished with sliced avocado	<b>FAROE ISLAND SALMON</b> ..... 33 Wild caught salmon broiled, blackened, grilled, or poached. All served with clarified dill butter and lemon on side	<b>LOBSTER RAVIOLI</b> ..... 27 Creamy lobster sherry sauce with a garnish of fresh chopped spinach Add Chicken 5, Steak 8, or Shrimp 8
<b>CRAB CAKES</b> ..... 44 More jumbo lump crabmeat than cake, two broiled crab cakes served with our own cajun mayo dipping sauce	<b>SHRIMP SCAMPI</b> ..... 29 Jumbo shrimp sautéed in garlic, white wine, and butter, served over linguini or rice	<b>STUFFED FLOUNDER</b> ..... 29 Broiled herb and breadcrumb crusted fillet of flounder with homemade crabmeat stuffing finished with lemon, butter and fresh parsley
<b>FRIED SHRIMP</b> ..... 24 Jumbo shrimp house breaded and fried, served with homemade tartar and cocktail sauces and lemon wedge	<b>MAHI MAHI</b> ..... 29 Topped with fresh avocado served over yellow rice with a side of sweet plantains	<b>STUFFED LOBSTER TAIL</b> ..... MP 8 oz. cold water tail and housemade crab stuffing finished in a lemon butter and fresh parsley pan sauté

PAY WITH CASH TO RECEIVE 4% DISCOUNT OFF YOUR ENTIRE BILL

## THE LOW DOWN

RESPECTFULLY, WE DO NOT RECOMMEND CERTIFIED ANGUS OR PRIME BEEF TO BE PREPARED AT MEDIUM WELL OR WELL DONE THIS LENGTH OF COOKING TIME CAUSES THE MEAT TO TOUGHEN AND TO RELEASE ALL OF ITS DELICIOUS JUICES AND FLAVORS FOR THIS REASON, WE DO NOT GUARANTEE STEAKS ORDERED AT THESE TEMPERATURES AND ARE NOT ABLE TO RECOOK THEM

## LAND

Flame grilled **Certified Angus Beef** and prime cut meats, wet aged for 14 days, served with a garden salad and choice of garlic mashed potato, baked potato, yellow rice, french fries or broccoli

### PRIME RIB OF BEEF (200Z) ..... 47

Slow roasted and cooked to tender perfection with a fat cap providing it with juices and flavor

### RIBEYE (180Z) ..... 47

Ribeye, known for its ribbon of fat that runs through it, is tender, flavorful and always juicy. For those Medium and Medium Well lovers this is your steak. However, can be enjoyed at any temperature

### NY STRIP (160Z) ..... 50

Highest quality prime grade beef perfectly marbled with a touch of fat for flavor

### PORTERHOUSE (240Z) ..... 71

Classic bone-in steak combining both filet mignon and NY strip. The steak is finished in our garlic herb butter compound

### FILET MIGNON (100Z) ..... 54

The most delicate and tender cut of meat taken from the smaller end of the tenderloin. It is full of flavor and has a light marbling of fat

### PAN SEARED FILET MIGNON (100Z) ..... 58

Our tender filet pan-seared then topped with savory bleu cheese crumbles and finished with a sweet and jammy port wine reduction sauce. This steak hits all the flavor profiles making it a delicious choice

### STEAK FRITES ..... 37

The hanger steak once known as the "butcher's cut," was coveted for its deep red color and meaty texture. Ours is served sliced with french fries and homemade bleu cheese butter sauce

### GRILLED NEW ZEALAND LAMB CHOPS ..... 48

Full rack of lightly seasoned french cut lamb chops

### PRIME PORK RIB CHOP (140Z) ..... 35

Cut from the rib portion of the tenderloin, this is a highly flavorful and tender cut of meat. French cut bone and an infusion of fat add to its juiciness

### BBQ RIBS ..... 31

Our slow cooked pork ribs. Finished in a sweet and tangy BBQ sauce and served with homemade coleslaw

### SHRIMP AND RIBS COMBO ..... 31

1/2 portion of ribs with fried jumbo shrimp served with our own tartar sauce

## STEAK TOPPERS

BROILED BLUE CHEESE ..... 6

BERNAISE SAUCE ..... 4

PORT WINE SAUCE ..... 4

GARLIC HERB BUTTER ..... 3

BLUE CHEESE BUTTER ..... 3

## NEPTUNE YOUR ENTRÉE

Add to any meal to make a delicious surf and turf or double down on some seafood!

BROILED LOBSTER TAIL 8 oz. cold water Maine lobster with drawn butter and lemon MP

STEAKHOUSE SHRIMP Broiled jumbo shrimp in a garlic herb butter sauce 19

## EVERYTHING ELSE

### BURGER ..... 17

8 oz Black Angus burger served on a Brioche bun with cheese and toppings of your choice; lettuce, beefsteak tomato, red onion, bacon, sautéed mushrooms, and/or sautéed onions. Get all of them or none of them, served with french fries, homemade coleslaw, and a pickle. Add a house salad or Caesar salad for \$5 or \$7, respectively

### MEATLOAF ..... 24

Our locally famous homemade all beef meatloaf served over garlic mashed potatoes with its own natural brown gravy and crispy hoisin brussels sprouts

### HERB ROASTED CHICKEN ..... 27

Juicy half chicken, prepared sous vide style then roasted to crispness and finished with a natural chicken au jus, over herbed rice with a seasonal vegetable

### PENNE ALA VODKA ..... 21

Light pink cream sauce with prosciutto and shallots. Add Chicken 5, Steak 8, or Shrimp 8

### FETTUCCINE ALFREDO ..... 21

Creamy parmesan cheese and butter sauces. Add Chicken 5, Steak 8, or Shrimp 8

## SIDES FOR TWO

### CRISPY ONIONS ..... 7

### SAUTÉED OR STEAMED BROCCOLI ..... 9

### SWEET POTATO FRIES ..... 5

As a substitute \$2

### BAKED MAC-N-CHEESE ..... 11

Elbow macaroni blended with cream and cheeses topped with cheddar and baked until golden

### SAUTÉED OR STEAMED FRESH SPINACH 9

### CREAMED SPINACH ..... 11

### ROASTED CARROTS ..... 9

Roasted with turmeric, warming spices and a drizzle of honey finished with flaky maldon sea salt & fresh parsley

### LOADED BAKED POTATO ..... 7

With bacon and cheddar cheese. As a substitute \$4

### SWEET POTATO MASH ..... 5

As a substitute \$2

### CRISPY HOISIN BRUSSELS SPROUTS ..... 13

With fresh green onion

### BUTTON MUSHROOMS & ONIONS ..... 9

Sautéed with butter and au jus

# WELCOME

The Bloomfield Steakhouse family invites you to experience the finest in homemade Italian American cuisine and family style service. We assure you the freshest and finest ingredients available in preparing all of our dishes. Please accept our sincere appreciation for allowing our family to serve you.



## A TOUCH OF HISTORY

**The "Old Joseph Davis House,"** now the Bloomfield Steak and Seafood House stands as a client monument to the early history of Bloomfield. It is THE OLDEST of the Pre-Revolutionary War homes in town.

The Homestead was built by Thomas Davis in 1676 and remained occupied by his descendants until 1903. The house was built long before the time of cement and yet will likely last 1000 years. The main walls are two feet thick at the base and eight to ten feet thick in the old cellar.

Over the past two centuries, The Davis Homestead has been a farmhouse, hospital, church and restaurant. While occupied by Joseph Davis about the time of the Revolution, the home was a meeting place for founders of the Presbyterian Church of Bloomfield and services were held here for many years before a church was built.

A tunnel in the cellar of the Homestead runs to the foot of Orange Mountain (now Eagle Rock) and was used as an escape for women and children from the British.

A wounded English soldier was taken into the Homestead by the Davis family women and nursed back to health. To show his appreciation, the soldier built the old well and hewed out of stone the basin next to it for the workers to wash. The well curb is now a converted planter near the front entrance.

General Washington and General Knox stopped at the Homestead to inquire the way to Morristown and were entertained for dinner.

There have been but a few transfers of this property since Revolutionary times and if the house could tell tales, an interesting history could no doubt be compiled in connection with its own experience during the Revolutionary War, The War of 1812, our own Civil War and on down to the present.

## FIRST THINGS FIRST

- STEAKHOUSE WINGS** .....16  
Buffalo style or lightly breaded honey garlic
- CRAB CAKE** .....19  
Jumbo lump crab meat, broiled and served over a bed of roasted sweet corn with a cajun mayo dipping sauce
- SPANISH SHRIMP** .....17  
Prepared in a spicy garlic and butter sauce
- EMPANADAS** .....11  
Flaky pastries filled with beef, cheese and spices served with our chipotle mayo dipping sauce
- FRIED CALAMARI** .....17  
Crispy and tender, served with a parmesan garnish and choice of sweet, medium or hot marinara sauce
- STEAMERS** .....19  
One dozen middle neck clam steamed in a seasoned beer broth
- CRISPY BRUSSELS SPROUTS** .....13  
Flash fried to the perfect texture and tossed in hoisin sauce, garnished with salt, pepper and scallions. Great as a side to share with entrees too.

## ENTRÉES

Served with your choice of garlic mashed potato, yellow rice or French fries

- 12OZ NY STRIP STEAK** .....25  
Flame grilled USDA choice NY strip steak grilled to perfection
- STUFFED FLOUNDER** .....21  
Broiled herb and breadcrumb crusted filet of flounder with homemade crabmeat stuffing, finished with lemon, butter and fresh parsley
- SHRIMP SCAMPI** .....21  
Jumbo shrimp sautéed in a white wine, lemon, garlic and butter sauce over linguini or yellow rice
- MEATLOAF** .....19  
Our locally famous homemade all beef meatloaf, served over garlic mashed potatoes with its own natural brown gravy and crispy hoisin brussels sprouts

## BURGERS & SANDWICHES

*Served with French fries, pickle and our homemade cole slaw*

- 8OZ. BLACK ANGUS PRIME BURGER** .....17  
Served on a brioche bun with cheese and toppings of your choice; lettuce, beefsteak tomato, red onion, bacon, sautéed mushrooms, sautéed onions
- SHAVED PRIME RIB** .....17  
Shaved prime rib warmed in its own au jus served on an Italian round roll with a side of au jus
- CHEESE STEAK** .....17  
Prime rib sautéed with onions, peppers, mushrooms and topped with melted American cheese, served on French bread
- CHICKEN PHILLY** .....17  
Chicken breast sautéed with mushrooms, onions, peppers and topped with melted American cheese, served on French bread
- SLOPPY JOE** .....15  
Sliced prime rib, melted Swiss cheese, cole slaw and Russian dressing on grilled rye bread
- REUBEN** .....15  
Lean corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled rye bread
- GRILLED CHICKEN** .....17  
Topped with fresh mozzarella and roasted red peppers, served on French bread with our own balsamic vinaigrette
- BLT** .....15  
Served on grilled rye bread with mayo

## SOUP CROCKS

- LOBSTER BISQUE** 10
- THREE CHEESE FRENCH ONION** 10
- SOUP OF THE DAY** 8  
when available

## SALADS

- ITALIAN STEAK** .....25  
Grilled and sliced 10oz NY strip steak over fresh mixed greens, fresh mozzarella, roasted red peppers, beefsteak tomato and red onion, served with our own balsamic vinaigrette
- CAESAR** .....15  
Romaine hearts, our own seasoned croutons and grated Parmesan cheese  
with Grilled Chicken +4  
with Grilled NY Strip Steak +10  
with Broiled Jumbo Shrimp +6  
with Grilled Salmon +12
- BABY SPINACH** .....15  
Hard-boiled egg, chopped bacon bits, crumbled bleu cheese, beefsteak tomato and red onion  
with Grilled Chicken +4  
with Grilled NY Strip Steak +10  
with Broiled Jumbo Shrimp +6  
with Grilled Salmon +12
- CAJUN CHICKEN** .....19  
Broiled and sliced lightly Cajun seasoned chicken breast over fresh mixed greens, red onion, beefsteak tomato and crumbled bleu cheese, served with our own balsamic vinaigrette
- CRISPY CHICKEN** .....19  
Fried chicken tenders sliced and served over chopped romaine hearts, beefsteak tomato, red onion, cheddar cheese and our own seasoned croutons with a creamy ranch dressing

## PASTAS

- PENNE ALA VODKA** .....19  
Penne pasta served in a light pink cream sauce with prosciutto and shallots  
with Grilled Chicken +2  
with Jumbo Shrimp +4
- CAVATELLI AND BROCCOLI** .....19  
Fresh broccoli, garlic, olive oil and parmesan cheese sauce  
with Grilled Chicken +2  
with Jumbo Shrimp +4