

## TABLE SNACKS

<b>CRAB COCKTAIL</b> <i>old bay aioli &amp; avocado</i>	44
<b>SIGNATURE FOLEY "GEORGES BANK SCALLOPS"</b> <i>simply roasted with lemon &amp; served with coleslaw</i>	47
<b>OYSTERS "LUKEFELLER"</b> <i>spinach, pernod &amp; parsley</i>	34
<b>DIPS</b> <i>southern-style cheese   guacamole   smoked trout</i>	16   38
<b>LUKE'S LOBSTER SLIDERS</b> <i>warm butter-toasted bun</i>	27
<b>CHOP HOUSE STEAK SLIDERS</b> <i>grilled onions &amp; boursin</i>	21
<b>DEVEILED EGGS</b> <i>olive relish   add fried oysters</i>	6   28
<b>LUKE'S SMOKED BACON</b> <i>maple lacquer &amp; apple</i>	28

## OYSTER BAR

<b>SHELLFISH PLATEAU</b> <i>lobster, oysters, shrimp, crab &amp; tuna tartare [small   large]</i>	170   335
<b>HALF or WHOLE CHILLED MAINE LOBSTER</b> <i>lemon &amp; special sauce</i>	58   116
<b>SIGNATURE ALASKAN KING CRAB LEGS</b> <i>400g, serve chilled with warm maître d' butter &amp; lemon</i>	168

*World Famous*

### LUKE'S JUMBO SHRIMP COCKTAIL

*house-made cocktail sauce, lemon & celery leaf*

54

## OYSTERS

*All our seafood is sourced directly from my contacts along the Eastern Seaboard of America.*

*The oysters in particular come from my trusted sources whom I visit each year. I can assure you that these are the very best oysters the world has to offer.*

half dozen 57 | full dozen 114

### Please See the Oyster Board for Today's Selection

<b>MERE POINT</b> Brunswick Maine <i>fresh &amp; crisp with a balanced sweetness</i>	<b>BEAU SOLEIL</b> New Brunswick <i>small &amp; pleasantly briny with a sweet finish</i>	<b>MALPEQUE</b> Prince Edward Island <i>buttery &amp; crisp with a sweet finish</i>
<b>PLEASANT BAY</b> Massachusetts <i>plump &amp; mildly briny with an ocean clean finish</i>	<b>POWDER POINT</b> Massachusetts <i>good brininess with a creamy finish</i>	<b>NINIGRET NECTAR</b> Rhode Island <i>mild brininess &amp; crisp with a sweet finish</i>

## LUKE'S CAVIAR SERVICE

### ANTONIUS CAVIAR

*Served with our special scrambled eggs, ciabatta crisps and traditional garnishes. Enjoy!*

30 gr. Siberian 160 | 30 gr. Oscietre 220

5 gr. Caviar Spoon 30 | 40

## SALADS, CHOWDERS & TARTARES

<b>LUKE'S KALE SALAD</b> <i>emerald kale, roasted peanut dressing &amp; herbs   Add: Seared Tuna</i>	28   37	<b>LOBSTER &amp; CORN CHOWDER</b> <i>ritz crackers, espelette chili &amp; lime</i>	34
<b>CHOP HOUSE SALAD</b> <i>cornbread croutons, dates &amp; goat cheese</i>	28	<b>LUKE'S CLAM CHOWDER</b> <i>sage butter &amp; littleneck clams</i>	26
<b>TRAVIS' TOMATO SALAD</b> <i>feta, mâche &amp; cucumbers   Add: Seared Tuna</i>	28   37	<b>PRIME STEAK TARTARE</b> <i>capers, mustard &amp; rye toast</i>	34
<b>LUKE'S CLASSIC CAESAR</b> <i>reggiano, anchovy &amp; rustic croutons   Add: Fried Oysters</i>	29   36	<b>LUKE'S TUNA TARTARE</b> <i>avocado &amp; toasted ciabatta</i>	37

We are featuring **WAGYU TOMAHAWK**  
finished with maître d' butter.  
Limited availability so please check with our team.

Join our sister restaurant for vibrant Mexican flavours,  
warm service, and perfect margaritas featuring wood-fired cooking  
and our blue corn tortillas, nixtamalized in-house.

**NIXTA**  
Mexican Grill & Bar

Please Let Us Know of Any Food Allergies. Please Be Courteous to Others While Using Your Mobile Phone in the Dining Room.  
Prices Are Not Inclusive of 10% Service Charge and Statutory Government Goods and Service Tax

## CHOP HOUSE CLASSICS

LUKE'S LOBSTER POT PIE	spring vegetables, truffle oil, tarragon & puff pastry	145
JUMBO LUMP CRAB CAKES	maryland style, grain mustard & coleslaw	88
SIGNATURE FISH OF THE DAY	(subject to availability)	MP
WHOLE STEAMED LOBSTER	700g-900g, available on weekends only, (first come, first serve basis)	MP

## CHOPS & A BURGER

LUKE'S BONE-IN TENDERLOIN AU POIVRE	300gr, peppercorn crust & mustard cognac jus	110					
Add: Grilled Foie Gras	25	Half Lobster Tail	30	Organic Fried Egg	4	Magic Onions	8
USDA PRIME RIB EYE "NAKED" or "LUAU" STYLE	400gr, confit garlic	135					
MILK-FED DUTCH VEAL CHOP	anchovy marmite butter	98					
COLORADO LAMB CHOPS	yogurt, mint & spring radish	94					
SNAKE RIVER FARMS KUROBUTA PORK CHOP	wild fennel spice & apple jam	89					
LUKE'S BLUE LABEL BURGER	secret blend, special sauce & house-made bun (limited availability)	44					
Add: Cheddar Cheese	4	House-Cured Bacon	6	Organic Fried Egg	4		

## SIDES

FRENCH FRIES	rosemary & old bay	22	KALE SALAD	roasted peanuts & herbs	18
OLD STYLE HASH BROWN	boursin cheese & spring onion	26	CREAMED SPINACH	fried garlic, reggiano & sunny-side up egg	24
Add: Organic Fried Egg	4		THICK-CUT TOMATO & RED ONION	blue cheese vinaigrette	24
GREEN ASPARAGUS	laurel leaf hollandaise	26	POTATO PURÉE	salted butter & chives	24
LUKE'S LOBSTER MAC & CHEESE	ritz cracker crumbs	36			

## DESSERTS & CHEESE

LUKE'S WARM CHOCOLATE CHIP COOKIES	stout milkshake	18	GRANDMA'S APPLE PIE	maple pecan ice cream & warm maple syrup	18
KEY LIME "PIE"	toasted meringue	18	DOUBLE FUDGE CHOCOLATE BROWNIE	peanut butter ice cream	18
MCSORLEY'S CHEESE PLATE aged cheddar, dijon, onion, ritz crackers 25					

### LUKE'S HOUSE SPECIALTY

#### ROCK & RYE 27

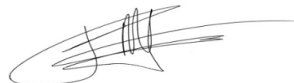
Made from a secret recipe of citrus, cassia and young rye whiskey, our version steeps slowly for weeks, undisturbed, until the perfect balance is achieved.

We make our Rock and Rye in small batches by hand. A great way to start an evening or to wind things down. Enjoy!

Late Night Service  
Thursday through Saturday  
starting 1st June at

The  
CLUBROOM

MY PERSONAL GUARANTEE



TRAVIS MASIERO

### LUKE'S TANKARD ON DRAFT

#### BLUE LABEL ALE 22

rye & pint brewing co, 5%abv, Singapore

#### NIXTA LAGER 22

brewlander co, 5%abv, Singapore

### BOTTLED BEER

#### YOUNG MASTER ZERO 18

330ml, less than 0.5%abv, Hong Kong

### LUKE'S FAMOUS MARTINI

#### THE TRAVIS MARTINI 22

tanqueray rangpur lime, dry vermouth

#### DIRTY CHOPHOUSE MARTINI 29

vodka, dry vermouth  
muddled olives & olive brine

#### THE PERFECT CLUBROOM MANHATTAN 28

rye, sweet & dry vermouth, hinoki bitters  
maraschino cherries

#### OUR ESPRESSO MARTINI 32

vodka, espresso & bailey's

### SIGNATURE COCKTAILS

#### GREEN GOBLIN 28

hendrick's gin, pimm's no.1, cucumber & lime

#### THE BLOODY MARY 30

vodka, luke's famous house-mix

#### MOSCOW MULE 28

ginger-infused vodka, lime, yuzu kosho

#### ALPINE DREAM 28

bourbon umeshu, yuzu, egg white

#### NIXTA MARGARITA ESPECIAL 28

don julio blanco tequila, cointreau  
agave nectar, fresh lime, tajjin salt rim

### SIGNATURE NEGRONIS

#### CLASSIC 28

bombay sapphire gin, campari  
antica formula

#### BOULEVARDIER 28

woodford reserve bourbon  
campari, antica formula