
S T A R T E R S

BURRATA DI PARMA *(Imported From Italy)*
Tomato, Roasted Peppers & Baby Arugula 17
ADD-ON: Prosciutto di Parma 4

WILD SALMON AVOCADO CEVICHE
Mango, Radish, Jalapeño, Lime Zest 14

YELLOWFIN TUNA TARTARE
Avocado, Wasabi, Lemon 20

FLAMBÉ GRAVIERA CHEESE
Brandy, Cracked Peppercorn 12

BEEF TARTARE 17

ZUCCHINI CHIPS
Garlic, Yogurt Sauce with Dill 9

GRILLED CALAMARI
Artisan Tomatoes, Lemon, Herbs 14

MARSEILLE-STYLE SHRIMP
Fennel, White Wine, Saffron 18

CRABCAKE
Jumbo Lump Crab, Caper Aioli 23

GRILLED OCTOPUS
Sweet Peppers, Onion, Red Wine Vinegar 24

R A W B A R & S H E L L F I S H

OYSTERS
Half Dozen 18 Dozen 33

LOBSTER COCKTAIL
Cocktail Sauce 24

**MUSSELS WITH WHITE WINE
& GARLIC** 14

JUMBO SHRIMP COCKTAIL 20

SEAFOOD PLATTER
Shrimp, Oysters, Prince Edward Island Mussels, Octopus
For Two 35

S O U P S

ORGANIC SPINACH
Roasted Feta on Crostini 12

LOBSTER BISQUE
Maine Lobster & Armagnac 16

S A L A D S

ARUGULA
Manchego Cheese, Caramelized Walnuts,
Fuji Apple, Champagne 14

MEDITERRANEAN
Tomato, Cucumber, Kalamata Olives, Baby Peppers,
Feta Cheese & Red Wine Vinaigrette 15

LOBSTER
Golden Beets, Fennel, Avocado, Honey Herb Verjus 22

BABY KALE
Dried Cranberries, Roasted Pine Nuts,
Parmesan Shavings & Balsamic Rice Wine Dressing 14

QUINOA
Roasted Root Vegetables, Manouri Cheese 13

F R O M T H E S E A

BRANZINO*

Loup de Mer - Lean White Fish Mild and Sweet with Moist Tender Flakes 27 PER LB

BLACK SEA BASS*

Mid Atlantic Wild Bass Grilled with Extra Virgin Olive Oil, Lemon & Dill 27 PER LB

WILD SALMON FILET

Grilled Filet of Scottish Salmon Served with either Baby Sautéed Kale or Baby Spinach 25

MAINE LOBSTER

Freshly Grilled Maine Lobster in the Shell with Lemon Emulsion Sauce 33

SEAFOOD RISOTTO WITH SAFFRON

Mixed Seafood, White Wine, Green Olives 24

* Freshly Caught, Whole Fish, Grilled with Extra Olive Oil, Lemon & Herbs. Priced per pound.

F R O M T H E L A N D

SHORT RIBS BORDELAISE

Thyme, Truffle Mashed Potato 26

WILD MUSHROOM & TRUFFLE RISOTTO

Leeks, Truffle Oil, Aged Parmesan 18

ROASTED CHICKEN

Free Range Dijon Style All-Natural Chicken, Fingerling Potatoes with Rosemary 26

S T E A K S

KOBE BEEF

212 Steakhouse is the first restaurant in the East Coast certified by the Japanese Kobe Beef Council to serve authentic Kobe beef. Because of our unique relationship with our distributor, we are able to offer this premium product between 60% and 80% off regular market prices.

RIBEYE
15 PER OZ

STRIPLOIN
15 PER OZ
Minimum of 3 oz

TENDERLOIN
15 PER OZ

USDA PRIME

FILET MIGNON 8 oz
26

DRY-AGED BONE-IN FILET MIGNON 16 oz
29

AUSTRALIAN WAGYU

SKIRT STEAK 10 oz
34

DRY-AGED T-BONE 20 oz
56

DRY-AGED T-BONE 28 OZ FOR TWO
39 per person

DRY-AGED PORTERHOUSE 40 OZ FOR TWO
60 per person

AMERICAN WAGYU

STRIPLOIN (GOLD LABEL) 12 oz
49

JAPANESE WAGYU

STRIPLOIN
12 PER OZ
Minimum of 3 oz

212 PREMIUM SELECTION

KOBE BEEF 2 oz, AUSTRALIAN WAGYU SKIRT STEAK 10 oz, AMERICAN WAGYU STRIPLOIN (GOLD LABEL) 6 oz - FOR TWO
45 per person

S A U C E S

STEAK SAUCE | BOURBON PEPPERCORN | BÉARNAISE | BORDELAISE | CHIMICHURRI 4

S I D E D I S H E S

TRUFFLED MASHED POTATOES 11

SCALLOPED POTATO GRATIN 12

FINGERLING POTATOES WITH ROSEMARY 11

BAKED POLENTA FRIES WITH PARMESAN 12

SPICY SWEET POTATO WEDGES 9

SAUTÉED MIXED MUSHROOMS 13

SAUTÉED BABY SPINACH 11

CREAMY SPINACH 12

CAULIFLOWER GRATIN 12

SAUTÉED BRUSSELS SPROUTS 10

GRILLED MIXED VEGGIES 11