



## Shellfish

Atlantic Oyster 4 ea.

Pacific Oyster 4 ea.

HFC Grand Seafood Tower  
*Little Neck Clams, Lobster, Jumbo Shrimp,  
 & Seasonal Seafood*  
 MP

## Salad

Classic Iceberg Wedge Salad  
*Tomato, Blue Cheese,  
 Bacon, & Chive*  
 16

Heirloom Tomato Salad  
*Cucumber & Feta with  
 Banyuls Vinegar*  
 14

Caesar Salad  
*Romaine & Garlic Croutons*  
 15

Local Watermelon Salad  
*Pickled Rock Shrimp  
 & Baby Cilantro*  
 14

## Appetizer

Owner's Recipe Seafood Salad  
*Lobster, King Crab, Jumbo Shrimp,  
 Scallops & Calamari*  
 36

Tuna Tartare  
*Avocado mousse, pineapple,  
 crispy potato*  
 22

**Siro's**  
 Lobster Tortilla  
*Avocado, corn relish, flour tortilla*  
 29

**Siro's**  
 Jumbo Lump Crab Cake  
*Apple Slaw & Remoulade*  
 28

## Main Course

Burnt Lemon Chicken  
*Crispy Lemon Potatoes*  
 36

Linguine & Crab  
*Jalapeño & Cilantro*  
 24

**Siro's**  
 Signature Double-Rack  
 Colorado Lamb  
 69

Pan Roasted Halibut  
*Served Over King Crab  
 Braised Fennel & Crab Cream*  
 46

Seared Salmon  
*Light Leek Puree, Chili Oil,  
 Sautéed Asparagus*  
 38

Live Maine Lobster  
*Steamed or Broiled  
 Garlic Herb Butter*  
 MP



## Steak

Bone-In Ribeye  
 24 oz [Dry Aged]  
 65

New York, New York Strip  
 16oz  
 55

Filet Mignon  
 12oz  
 55

## Additions

Cajun Style 8

Lobster Tail 29

Blue Cheese Crumbles 10

## Sides for the Table

Mashed Potatoes 12  
 Creamed Spinach 12  
 Crispy Lemon Potatoes 14

Macaroni & Cheese 14  
 Grilled Asparagus 12  
 Crispy Brussel Sprouts 15

