

Edward's Steak House

239 Marin Blvd 07302-3604 · +12017610000 · Updated: Jan 14, 2026

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RAW BAR 5

Clams on the Half Shell **\$1.50**

Oysters

daily selection

AVAILABLE OPTIONS

\$2.75

One Dozen: \$27.00

Jumbo Shrimp Cocktail (5pc.) **\$22.00**

Crab Meat Cocktail

4 oz's colossal lump crab, extra virgin olive oil, lemon

\$15.00

Sampler for Two

seared ahi tuna, oysters on the half shell, shrimp cocktail, colossal crabmeat cocktail, baked clams, salmon carpaccio, applewood smoked bacon

\$35.00

APPETIZERS 14

Soup Du Jour

French Onion Soup

onions braised in sherry, finished with rich veal stock, gruyère

\$10.00

Filet Mignon Vegetable Spring Roll

spicy remoulade, miso dipping sauce

\$10.00

Escargot Bourguignon

garlic herb butter

\$12.00

Oysters Rockefeller

spinach, fresh breadcrumbs, parmesan cheese

\$12.00

Smoked Salmon Carpaccio

capers, red onion, horseradish cream, toast points

\$12.00

Applewood Smoked Bacon

\$12.00

Filet Mignon Carpaccio

micro greens, truffle oil, shaved parmesan, N.Y. flatbread

\$12.00

Baked Clams

breadcrumbs, garlic, parsley, basil, lemon

\$12.00

Steamed Clams	\$12.00
garlic white wine broth	
Filet Mignon Burgers	AVAILABLE OPTIONS
2 pieces 3oz. filet medallions, sautéed mushroom, onions	
	\$20.00
	Add Cheese: \$2.00
Ahi Tuna Tartare	\$18.00
yellowfin tuna, avocado, cucumber napoleon soy, ginger, serrano sesame sauce	
Seared Ahi Tuna	\$18.00
sesame crusted, sushi grade tuna sliced, served rare, dijon mint sauce	
Jumbo Lump Crab Cake	\$18.00
colossal crabmeat, cilantro lime tartar sauce	

SALADS 7

House Salad	\$10.00
mesclun mix, celery, cucumber, red onion sherry shallot vinaigrette	
Classic Caesar Salad	\$10.00
croutons, parmesan cheese	
Wedge of Iceberg Lettuce	\$10.00
chunky blue cheese dressing, diced tomatoes & bacon	
Sliced Tomato and Red Onion	\$10.00
crumbled blue cheese, balsamic vinegar, extra virgin olive oil, basil	
Chopped Salad	\$10.00
lettuce, tomatoes, peppers, onions, olives, green beans, mushrooms, crumbled blue cheese, basil vinaigrette	
Oven Roasted Plum Tomatoes and Fresh Mozzarella	\$11.00
balsamic vinegar, basil, extra virgin olive oil	
Roasted Beet Salad	\$14.00
sliced red & gold beets, oranges, pistachio, goat cheese, lemon vinaigrette	

SEAFOOD 5

Chilean Sea Bass	\$30.00
miso glazed, shitake mushrooms, jasmine rice	
Sea Scallops	\$32.00
asparagus risotto, hazelnut beurre noisette	
Sesame Encrusted Ahi Tuna	\$34.00
sliced, jasmine rice, sautéed julienne vegetables, asian sauce	
Stuffed Shrimp	\$35.00
crabmeat stuffed shrimp, julienne vegetables jasmine rice, lemon beurre blanc	

Twin South African Cold Water Lobster Tails

\$58.00

6oz. tails broiled, drawn butter, haricot verts

CHOPS 4

Pan Roasted Chicken

\$27.00

roasted garlic mashed potatoes, sautéed artichokes, oven dried tomatoes, shitake mushrooms, broccoli

Baby Lamb Chops

\$32.00

mashed potatoes, asparagus, demi glace

Pork Chop

\$35.00

14 ozs, frenched rib chop, broiled, haricot verts sautéed wild mushrooms or hot cherry peppers

Veal Chop

\$55.00

14 oz. rack veal chop, mushroom ragout veal au jus or hot cherry peppers

STEAKS 7

Filet Mignon

AVAILABLE OPTIONS

6oz Petit - hash brown potato cake and bordelaise sauce; 12oz Full - au jus

6 Oz. Petit: \$32.00

12 Oz. Full: \$50.00

New York Sirloin Steak

AVAILABLE OPTIONS

16oz - aged boneless sirloin, au jus; 16oz Au Poivre - cracked pepper, brandy cream sauce

16 Oz.: \$42.00

16 Oz. Au Poivre: \$44.00

Dry Aged 20oz Kansas City Sirloin

\$47.00

bone-in sirloin, dry aged a minimum of 28 days

Dry Aged Rib Steak

AVAILABLE OPTIONS

22oz - 'Cowboy Style' frenched rib, dry aged a minimum of 28 days ; 32oz - 'Gotham' aged bone-in rib, Served for two, dry aged a minimum of 28 days

22 Oz.: \$58.00

32 Oz.: \$85.00

Surf and Turf

\$80.00

12oz filet mignon, broiled 6oz cold water lobster tail, drawn butter, jasmine rice, haricot verts

Dry Aged Porterhouse

AVAILABLE OPTIONS

sirloin and filet mignon on the bone, sliced, au jus dry aged a minimum of 28 days

24oz, served for one: \$60.00

42oz, served for two:

\$105.00

Vegetarian Plate

\$25.00

Chef's selection of fresh vegetables with choice of rice or potato

SIDES 14

Spinach

\$9.00

Sautéed or Creamed

Haricot Verts

\$9.00

Broccoli	\$9.00
Asparagus Gratin	\$10.00
House Cut French Fries	\$7.00
Roast Garlic Mashed Potatoes	\$8.00
Baked Idaho Potato	\$8.00
Crispy Hash Brown	\$9.00
Sautéed Onions	\$7.00
Shoestring Onions	\$9.00
Gourmet Brown Rice	\$8.00
Forest Mushrooms	\$8.00
Applewood Smoked Bacon	\$12.00
Baked Macaroni & Cheese	\$12.00