

# WELCOME

Family owned and operated since 2002.

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## YOU ARE NOW A PART 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 and most historic dwelling of the Pre-Revolutionary War homes in Essex County.

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. Thick walls and small windows were intended to give maximum protection from enemies.

Over the past three 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.

During the Revolutionary War, the Davis Homestead housed General Hugh Knox and his staff for some time. General George Washington visited with General Knox in July of 1778, and was a guest at several dinners while reviewing reports in the movement of his army.

General Joseph Bloomfield and his wife were guests of the Davis family and it was at the Davis Homestead on October 26, 1796, that a group of leading citizens selected the name of

Bloomfield for the town that had formerly been part of Newark. Later, General Bloomfield served two terms as Governor of New Jersey.

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 slaves to wash. The well curb is now a converted planter near the front entrance.

In the basement of the Bloomfield Steak and Seafood House there is something truly remarkable. Deep in the cellar, it is a link to the roots of American history. The basement was connected to a tunnel that was originally used to transport women and children during the Revolutionary War to escape British soldiers. Centuries later, it was a part of the "Freedom Route" that was a means of escape and safety for enslaved people seeking freedom as part of the Underground Railroad.

There have been but a few transfers or alterations of this property since Revolutionary times. The original oak beams are still contained and its present decor has a flavor of its historic years. 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.

Thank you for joining us. You are now a part of (our) history.

## FIRST THINGS FIRST

### STEAKHOUSE WINGS ..... 16

Buffalo style or lightly breaded honey garlic

### CRAB CAKE ..... 18

Jumbo lump crab meat, broiled and served over a bed of roasted sweet corn with a cajun mayo dipping sauce

### SPANISH SHRIMP ..... 16

Prepared in a spicy garlic and butter sauce

### EMPANADAS ..... 10

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 ..... 18

One dozen middle neck clam steamed in a seasoned beer broth

### CRISPY BRUSSELS SPROUTS ..... 12

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.

## SOUPS

FRENCH ONION 10

LOBSTER BISQUE 13

SOUP OF THE DAY 10  
when available

## 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 ..... 16

Shaved prime rib warmed in its own au jus served on a Brioche bun with a side of au jus

### CHEESE STEAK ..... 16

Prime rib sautéed with onions, peppers, mushrooms and topped with melted American cheese, served on French bread

### CHICKEN PHILLY ..... 15

Chicken breast sautéed with mushrooms, onions, peppers and topped with melted American cheese, served on French bread

### SLOPPY JOE ..... 16

Sliced prime rib, melted Swiss cheese, cole slaw and Russian dressing on grilled rye bread

### GRILLED CHICKEN ..... 15

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

## SALADS

### STEAKHOUSE SALAD ..... 26

Grilled and sliced steak over fresh mixed greens, fresh mozzarella, roasted red peppers, beefsteak tomato and red onion, served with our own balsamic vinaigrette

### CAESAR ..... 14

Romaine hearts, our own seasoned croutons and grated Parmesan cheese

with Grilled Chicken +8

with Sliced Steak +12

with Broiled Jumbo Shrimp +12

with Grilled Salmon +14

### BABY SPINACH ..... 14

Hard-boiled egg, chopped bacon bits, crumbled bleu cheese, beefsteak tomato and red onion

with Grilled Chicken +8

with Sliced Steak +12

with Broiled Jumbo Shrimp +12

with Grilled Salmon +14

### CAJUN CHICKEN ..... 20

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 ..... 20

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