



YOU ARE NOW A PART OF HISTORY

The "Old Joseph Davis House," now The Bloomfield Steak and Seafood House stands as a silent 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

SPANISH SHRIMP 🌿.....18	FRIED CALAMARI18	EMPANADAS10
Baby shrimp sautéed with garlic, Frank's Red Hot, butter, and spices	Side of Classic Marinara or tossed in your choice of: Sweet Thai Chili ~ Buffalo ~ Cherry Peppers and Balsamic Reduction	Flaky pastries filled with beef, cheese, and spices served with our chipotle mayo dipping sauce
ANGRY SHRIMP18	HONEY GARLIC WINGS17	CLAMS CASINO 🌿.....18
Jumbo shrimp tossed in a spicy blend of seasoning, and served with a roasted garlic and red pepper flake aioli	Crispy breaded wings drizzled with honey and tossed with sea salt and garlic	Fresh baked clams topped with red bell peppers, onions, butter and bacon
SWEET THAI CHILI SHRIMP18	BUFFALO WINGS 🌿.....17	GRILLED OYSTERS 🌿.....18
Baby shrimp tossed in flour, lightly fried and finished in a sweet Thai chili sauce, garnished with fresh scallions	True Buffalo style, served with bleu cheese	Four Blue Point oysters topped with butter, garlic and parmesan cheese
CRAB CAKE20	BUFFALO CHICKEN DIP 🌿.....16	STEAMED CLAMS 🌿.....18
Jumbo lump crabmeat, broiled and served over a bed of roasted sweet corn with a cajun mayo dipping sauce	Boneless white meat chicken, bleu cheese, cream cheese and cheddar cheese with buffalo sauce, baked, and served with homemade tortilla chips	Steamed in beer, butter, garlic & fresh basil
		STEAK CROSTINI20
		Sliced steak served on buttered toast points finished with balsamic reduction and a side of homemade horseradish sour cream sauce

SOUPS

Homemade Daily

LOBSTER BISQUE13
FRENCH ONION12
SOUP OF THE DAY11

RAW

BLUE POINT OYSTERS 🌿.....20
1/2 dozen raw oysters
MIDDLE NECK CLAMS 🌿.....18
1 dozen raw clams
SHRIMP COCKTAIL 🌿.....19
Chilled colossal shrimp served with homemade cocktail sauce

A 4% SERVICE CHARGE WILL BE ADDED TO ALL CREDIT CARD PAYMENTS

HANDHELDS & SALADS

CLASSIC BYO BURGER 17

8oz. Black Angus burger on a brioche bun served with coleslaw fries, pickle, and choices of:

- Lettuce, tomato, onion
- American, mozzarella, Swiss, provolone, blue cheese, cheddar, pepper jack
- Bacon +2 • Sautéed onions +.50 • Sautéed button mushroom +.50

SMOKEHOUSE BURGER 20

Cheddar, bacon, bbq sauce and crispy onions on brioche served with cole slaw fries and a pickle • NO SUBSTITUTIONS

WEST COAST BURGER 19

Pepper Jack cheese, fresh avocado, red onion and tomato on brioche served with cole slaw fries and a pickle • NO SUBSTITUTIONS

PRIME DIP 20

Slow cooked prime rib of beef thinly shaved topped with melted provolone cheese, sautéed onions and horseradish cream sauce on French bread with au jus and fries

ANGRY FISH TACOS 26

Three flour tortillas filled with spicy fried flounder, red onion, shredded lettuce and a red pepper flake aioli, served with black beans and rice, garnished with sliced avocado

CRISPY CHICKEN SANDWICH 17

Buttermilk chicken breast fillet, special sauce, lettuce and pickles on brioche with cole slaw and fries

BLACKENED SHRIMP TACOS 26

Blackened shrimp, lettuce, tomato, onion, and chipotle mayo served with avocado and black beans and rice

* ADD TO ANY SALAD *

Grilled Chicken +8 • Sliced Steak +12

Broiled Jumbo Shrimp +12 • Grilled Salmon +14

SIDE SALAD 7

House salad with mixed greens or Classic Caesar

STEAKHOUSE SALAD 28

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 SALAD 14

Romaine hearts, our own seasoned croutons and grated Parmesan cheese

BABY SPINACH COBB SALAD 14

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

SEA

SERVED WITH A GARDEN SALAD AND CHOICE OF GARLIC MASHED POTATO, BAKED POTATO, YELLOW RICE, FRENCH FRIES OR STEAMED BROCCOLI UNLESS OTHERWISE NOTED

CRAB CAKES 40

Two Maryland style jump lump crabcakes served with micro greens, fresh lemon and homemade cajun mayo dipping sauce

BAYSIDE SEAFOOD PASTA 36

Bay scallops, shrimp, and crab in a creamy cajun parmesan sauce, tossed with baby spinach, roasted cherry tomatoes and fusilli pasta (garden salad only)

CRAB STUFFED ATLANTIC FLOUNDER 34

Wild Atlantic flounder stuffed with a homemade blend of crabmeat, breadcrumb, and spices baked and finished in a white wine lemon butter sauce

FRIED SHRIMP 24

Jumbo shrimp breaded and fried, served with homemade tartar and cocktail sauces and lemon wedge

KING SALMON 34

Wild caught, Pacific salmon broiled or blackened. Served with clarified dill butter and lemon on side

SHRIMP SCAMPI 28

Jumbo shrimp sautéed in garlic, white wine, and butter, served over linguini or rice (garden salad only)

BROILED LOBSTER TAIL 38

8oz. tail with drawn butter and lemon

COMFORT CLASSICS

MEATLOAF 26

Our locally famous homemade all beef meatloaf served over garlic mashed potatoes with brown gravy and crispy hoisin brussels sprouts • INCLUDES GARDEN SALAD

HERB ROASTED CHICKEN 26

Juicy half chicken, prepared sous vide style then roasted to crispness and finished with a natural chicken au jus, over yellow rice with a seasonal vegetable • INCLUDES GARDEN SALAD

PENNE ALA VODKA 22

Pasta cooked in a classic vodka, prosciutto, tomato and cream sauce • INCLUDES GARDEN SALAD Add Chicken 8, Steak 12, or Shrimp 12

ADD TO ANY MEAL TO MAKE A DELICIOUS SURF AND TURF OR DOUBLE DOWN ON SOME SEAFOOD!

BROILED LOBSTER TAIL 28

8oz. lobster tail with drawn butter and lemon

STEAKHOUSE SHRIMP 18

Jumbo shrimp sautéed scampi style or fried with tartar and cocktail for dipping

TOPPERS & ADD ONS

GARLIC HERB BUTTER 4

BLUE CHEESE BUTTER 4

PORT WINE SAUCE 4

BÉARNAISE SAUCE 4

BROILED BLUE CHEESE 6

SAUTÉED BUTTON MUSHROOMS 8

With garlic, butter, wine and fresh herbs

SAUTÉED ONIONS 8

With garlic, butter, wine and fresh herbs

CRISPY ONIONS 8

SAUTÉED OR STEAMED BROCCOLI 9

SWEET POTATO FRIES 8

Upgrade your side \$2

MAC-N-CHEESE 12

Rotini pasta in a creamy cheese sauce, topped with cheddar cheese

SAUTÉED OR STEAMED FRESH SPINACH 9

CREAMED SPINACH 12

LOADED BAKED POTATO 8

Twice baked whipped garlic potatoes with sour cream, bacon, cheddar, and scallions. Upgrade your side \$4

CRISPY HOISIN BRUSSELS SPROUTS 12

With fresh green onion

LAND

FLAME GRILLED CERTIFIED ANGUS BEEF, WET AGED FOR 14 DAYS, SERVED WITH A GARDEN SALAD & CHOICE OF GARLIC MASHED POTATO, BAKED POTATO, YELLOW RICE, FRENCH FRIES OR STEAMED BROCCOLI

PRIME RIB OF BEEF (20oz) 48

Slow roasted and cooked to tender perfection with a fat cap providing it with juices and flavor

RIBEYE (18oz) 48

Ribeye, known for its ribbon of fat that runs through it, is tender, flavorful and always juicy. For those Medium and Medium Well lovers this is your steak. However, can be enjoyed at any temperature

BONE IN RIBEYE (18oz) 60PURE / 64COWBOY

Deliciously tender and full of flavor. Order it as is or ask your server to "Cowboy Style" your steak by adding garlic herbed butter, crispy onions and loaded mashed potatoes

BONE IN NY STRIP (16oz) 56

Quality angus beef slightly marbelized and served on the bone for maximum juiciness and flavor

FILET MIGNON (8oz) 55

The most delicate and tender cut of meat taken from the smaller end of the tenderloin. It is full of flavor and has a light marbleization of fat

PAN SEARED FILET MIGNON (8oz) 58

Our tender filet pan-seared then topped with savory bleu cheese crumbles and finished with a sweet and jammy port wine reduction sauce. This steak hits all the flavor profiles making it a delicious choice

GRILLED NEW ZEALAND LAMB CHOPS 54

Full rack of lightly seasoned french cut lamb chops finished in a rosemary infused butter

STEAK FRITES 38

The hanger steak coveted for its deep red color and intense flavor is served grilled and sliced with our crispy French fries topped with your choice of garlic herbed butter, blue cheese butter or classic bearnaise sauce on side

PRIME PORK RIB CHOP (14oz) 36

Cut from the rib portion of the tenderloin, this is a highly flavorful and tender cut of meat. French cut bone and an infusion of fat add to its juiciness

BBQ RIBS 32

Our slow cooked pork ribs. Finished in a sweet and tangy BBQ sauce and served with homemade coleslaw

SHRIMP AND RIBS COMBO 32

1/2 portion of pork ribs with fried jumbo shrimp served with our own tartar sauce