
605 Long Beach Blvd. Ship Bottom

RARE COMPANY
SEAFOOD & STEAKHOUSE

Blackened Filet Tips – 20
served medium with
horseradish crème sauce

Firecracker Calamari – 16
served crispy with our
house spicy red sauce

Clams Oreganata – 14
Topped with toasted Italian
breadcrumbs and baked

Shrimp Cocktail – 15
Colossal shrimp served
with cocktail sauce

Crab Stuffed Mushrooms - 17
Plump mushroom caps stuffed
with crab imperial,
topped with a blend of cheese and panko

Encrusted Halibut – 50
Panko crusted, served over a
vegetable orzo and topped with
a lemon dill crème sauce

Crab Stuffed Flounder – 42
over sauteed spinach with
garlic and blistered tomatoes,
topped with lemon butter

Seared Scallops – 52
Pan seared local scallops served
over Tuscan style orzo
with seasoned vegetables

Honey Garlic Salmon – 38
Served over seasoned orzo
with asparagus and finished
with a honey garlic glaze

Crab Cakes – 42
Two house made lump crab cakes,
served with frenched green beans
and choice of potato

Seafood Cioppino – 54
Clams, mussels, flounder, shrimp,
and scallops with fresh tomatoes
in a light garlic wine broth

Shrimp And Scallop Rosa – 46
Sauteed shrimp and scallops tossed
in a tomato cream sauce with
fresh tomatoes, garlic
and herbs over orzo pasta

Tuscan Shrimp And Crab – 48
Sauteed shrimp, spinach, garlic
and blistered tomatoes in a creamy
Tuscan sauce over linguine,
topped with lump crab

Stuffed Shrimp - 46
Stuffed with Crab Imperial
Served over seasoned orzo with vegetables,
topped with lemon butter

Childrens Entrees

For Guest 12 years old and under

Kraft Mac and Cheese - 7
Chicken Tenders with French Fries - 10
Fried Shrimp with French Fries - 14
Pasta in Red Sauce or Butter - 7
Sliced Skirt Steak with French Fries – 18

**Starters,
Soups and Salads**

Eggplant Tower – 16
crispy eggplant layered with
fresh mozzarella cheese,
topped with bruschetta
and balsamic glaze

Bang-Bang Shrimp – 17
Colossal hand battered shrimp
Tossed in our house made
sweet and spicy bang-bang sauce

Rare Co Fries – 20
French fries topped
with horseradish cheese, bacon,
scallions and sliced skirt steak.

Main Course

Served with a House Salad

Seafood Broil – 56
Scallops, shrimp, flounder
and a house made lump crab cake
served with a baked potato

**Flame Grilled Sampler Board
For Two - 79**

Includes:

Filet Tips
Sliced Skirt
Sliced NY Strip
Grilled Shrimp
And Two Sides

Comes With
Horseradish Crème, Steak Sauce
and Chimichurri

Intended for a Party of Two
Additional Plate Sharing
\$5 Each

Steak A La Carte

Does Not Include Sides or Salad

8oz Filet Mignon - 42
16oz Bone In Ribeye - 56
12oz NY Strip - 38
14oz Skirt Steak - \$36

Main Additions and Sides

Chicken - 10 / Shrimp - 12
Salmon - 16 / Crab Cake - 16
7oz Sliced Skirt Steak - 18
Seared Scallops - 20
6oz Lobster Tail - 18
(When Available)

Mashed Potatoes
Baked Potato / French Fries
Seasoned Potato Planks
Sweet Potato - 6ea

Sauteed Spinach with Garlic
Asparagus / Green Beans
Roasted Seasonal Vegetables - 8ea

**Manhattan Clam Chowder Or
New England Clam Chowder - 8**

Mixed Green House - 7 / 10
Grape Tomatoes, Red Onion,
House Made Croutons

Romaine Caesar - 9 / 12
Shaved Parmesan
House Made Croutons and Caesar Dressing

Charred Wedge - 12
Romaine, Bacon, Bleu Cheese Crumble,
Tomato, Onion With Bleu Cheese Dressing

Caprese - 16
Tomatoes, Fresh Mozzarella Cheese,
Roasted Red Peppers,
Fresh Basil, Balsamic Glaze

Filet With Seared Scallops—67
8oz filet over sauteed spinach,
paired with pan seared scallops,
topped with a creamy
garlic parmesan sauce

Crab Oscar Filet – 62
8oz filet mignon over
sauteed spinach and garlic,
topped with lump crab meat
and finished with bearnaise sauce

Tips And Tails – 64
Cajun rubbed filet tips and
grilled tail on shrimp sauteed
in a brown butter garlic sauce,
served with asparagus
and horseradish crème

Steak And Cake – 54
sliced skirt steak, served medium
with our house made lump crab cake
and frenched green beans

Peppercorn Strip And Shrimp – 56
12oz ny strip encrusted with peppercorn,
topped with tender grilled shrimp
and creamy parmesan sauce,
served with seasoned potato planks

Cowboy Ribeye - 66
16oz bone in ribeye topped
with cajun cowboy compound butter
served with your choice of side

Sweet And Spicy Pork Chop – 42
16oz flame grilled bone in chop,
brushed with our house made
sweet and spicy sauce,
served over mashed potatoes
with frenched green beans

Homemade Meatloaf - 32
Over mashed potatoes,
topped with frizzled onions,
served with frenched green beans

Desserts

Daily Selection Varies
Please Ask Server For Current Options

Plate Sharing Fee - 5
Gluten Free Options Available With Most Selections
Please Ask Your Server - \$2 Upcharge for GF Substitutes
Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially
if you have certain medical conditions.