



SHELLFISH

- MARKET OYSTERS** TRADITIONAL GARNISH 26
ALASKAN KING CRAB CHILLED, CRACKED & CLEANED 34
JUMBO SHRIMP COCKTAIL SPICE-POACHED, COCKTAIL SAUCE 26
HALF MAINE LOBSTER STEAMED & CHILLED 29
SHELLFISH PLATTER MAINE LOBSTER, KING CRAB, SHRIMP, OYSTERS **FOR TWO** 85
PETROSSIAN CAVIAR ALVERTA PRESIDENTE 1oz 195 OR TSAR IMPERIAL 1oz 295

APPETIZERS

- SPICY THAI COCONUT SOUP** TAPIOCA ROCK SHRIMP, JÍCAMA, TOASTED PEANUTS 17
GRILLED OCTOPUS CEVICHE AJI AMARILLO, CILANTRO, RED ONION, CRISPY HOMINY 22
AHI TUNA SASHIMI FRESH WASABI, HOUSEMADE PONZU, PICKLED CUCUMBER 19
AHI TUNA TARTARE ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL 24
AMERICAN WAGYU BEEF TARTARE TRADITIONAL GARNISH, GRILLED PITA BREAD 22
KUROBUTA PORK BELLY BLACK PEPPER-SOY GLAZE, RAMPS, TRUMPET MUSHROOMS 24

SALADS

- ORGANIC MIXED GREENS** FRENCH FETA, RED ONION, GRAPE TOMATO, NIÇOISE OLIVES 16
BUTTER LETTUCE HEARTS OF PALM, AVOCADO, MEYER LEMON, HERB VINAIGRETTE 16
LOCAL TOMATOES FARMHOUSE HEIRLOOMS, BURRATA CHEESE, BASIL PESTO, BANYULS 21
ICEBERG WEDGE PT. REYES BLUE CHEESE, PANCETTA, QUAIL EGG 16
BLACK OLIVE CAESAR BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN 16

MODERN AMERICAN CLASSICS

- LIVE MAINE LOBSTER** STEAMED OR GRILLED, 3 1/2 POUNDS 95
MISO-GLAZED SEA BASS MAITAKE MUSHROOM DASHI, RADISH, SCALLION 42
MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES, TRUFFLE 85
10 OZ RACK OF LAMB SUNCHOKE, POMEGRANATE CHERMOULA 55
GLAZED BEEF SHORT RIB CELERY ROOT PURÉE, BABY VEGETABLES, PÉRIGOURDINE 36

FROM THE WOOD-BURNING GRILL

PRIME CUTS

- CERTIFIED ANGUS RIB CAP 8 OZ 65
 FILET MIGNON 8 OZ 48
 NEW YORK STRIP 14 OZ 52
 PORTERHOUSE 32 OZ 95
 SKIRT STEAK 10 OZ 38
 VEAL CHOP 14 OZ 55
 BONE-IN RIB EYE 20 OZ 59
 DRY-AGED BONE-IN RIB EYE 18 OZ 75
 TOMAHAWK 36 OZ 129
 FLORIDA GRASS-FED FILET MIGNON 10 OZ 58

SEAFOOD*

- AHI TUNA 39
 SCOTTISH SALMON 36
 PAN-SEARED SCALLOPS 39
 PAN-SEARED LOCAL SNAPPER 36

JAPANESE WAGYU

- "A5" NEW YORK STRIP 8 OZ 195

AMERICAN WAGYU

- RIB EYE FILET 8 OZ 60
 RIB CAP 8 OZ 89

ORGANIC CHICKEN

- HERB-ROASTED CHICKEN BREAST 8 OZ 29

ACCOMPANIMENTS

- BUTTER-POACHED HALF MAINE LOBSTER 29
 HUDSON VALLEY FOIE GRAS 32
 ALASKAN KING CRAB BÉARNAISE 27
 GRILLED TIGER PRAWNS 30

FARM FRESH SIDE DISHES

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| STEAMED BROCCOLI 10 | SAUTÉED BABY BOK CHOY 13 |
| TRUFFLE MAC & CHEESE 14 | SHIITAKE SOY VINAIGRETTE |
| GARLIC MASHED POTATOES 10 | ROASTED MUSHROOMS 15 |
| SALT-BAKED LOADED POTATO 13 | FINES HERBES |
| CLASSIC CREAMED SPINACH 13 | ROASTED CAULIFLOWER 13 |
| GRILLED VIDALIA ONIONS 10 | MARCONA ALMOND GREMOLATA |
| | GRILLED ASPARAGUS 15 |
| | PARSLEY, OLIVE OIL PANKO, LAURA CHENEL GOAT CHEESE |

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.