



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
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

SALADS

- ORGANIC MIXED GREENS** FRENCH FETA, RED ONION, GRAPE TOMATO, NIÇOISE OLIVES 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 46
MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES, TRUFFLE 85
10 OZ RACK OF LAMB* FREGULA SARDA, ROMESCO, ARUGULA 55
GLAZED BEEF SHORT RIB CELERY ROOT PURÉE, BABY VEGETABLES, PÉRIGOURDINE 42

FROM THE WOOD-BURNING GRILL

PRIME CUTS

- CERTIFIED ANGUS RIB CAP* 8 OZ 65
 FILET MIGNON* 8 OZ 49
 NEW YORK STRIP* 14 OZ 55
 PORTERHOUSE* 32 OZ 95
 SKIRT STEAK* 10 OZ 38
 VEAL CHOP* 14 OZ 55
 BONE-IN RIB EYE* 20 OZ 64
 DRY-AGED BONE-IN RIB EYE* 18 OZ 75
 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 65

ORGANIC CHICKEN

- HERB-ROASTED CHICKEN BREAST 8 OZ 32

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

- STEAMED BROCCOLI** 10
TRUFFLE MAC & CHEESE 14
GARLIC MASHED POTATOES 10
SALT-BAKED LOADED POTATO 13
CLASSIC CREAMED SPINACH 13
GRILLED VIDALIA ONIONS 10
- SAUTÉED BABY BOK CHOY** 13
 SHIITAKE SOY VINAIGRETTE
ROASTED MUSHROOMS 15
 FINES HERBES
ROASTED CAULIFLOWER 13
 MARCONA ALMOND GREMOLATA
JALAPEÑO CREAMED CORN 15

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.