



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
 DAURENKI ADD CAVIAR ACCOMPANIMENT 12g 39

APPETIZERS

- PARSNIP SOUP** MAINE LOBSTER, APPLE, FENNEL, TARRAGON 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
NANTUCKET BAY SCALLOP CEVICHE* ROCK SHRIMP, AJI AMARILLO, POMELO 26

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* FREGOLA 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
 DELMONICO RIB EYE* 16 OZ 64
 DRY-AGED BONE-IN RIB EYE* 18 OZ 75

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

- FILET MIGNON* 8 OZ 95
 RIB EYE FILET* 8 OZ 65

COLORADO BISON

- FILET MIGNON* 8 OZ 72

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

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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 |
| | CRISPY BRUSSEL SPROUTS 14 |
| | POMEGRANATE & PISTACHIO |

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.