

ICE COLD SHELLFISH

- OYSTERS ON THE HALF SHELL*** PONZU, FRESH WASABI, LEMON **3 EACH**
- SPICE-POACHED PRAWNS** POACHED & CHILLED, GIN COCKTAIL SAUCE **30**
- HALF MAINE LOBSTER** STEAMED & CHILLED, GREEN GODDESS, GIN COCKTAIL SAUCE **42**
- ALASKAN KING CRAB** STEAMED & CHILLED, GREEN GODDESS, GIN COCKTAIL SAUCE **40**
- SHELLFISH TASTING*** MAIN LOBSTER, KING CRAB, PRAWNS, OYSTERS **85**

APPITIZERS

- TUNA TARTARE*** ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT **22**
- GRILLED BABY OCTOPUS** CRISPY FINGERLING POTATOES, OLIVES, ROMESCO **18**
- RAVIOLO*** RICOTTA & EGG FILLED PASTA, ROSEMARY, MAITAKE MUSHROOM **16**
- FRESH-PULLED MOZZARELLA** CAMPARI TOMATOES, PURSLANE, BASIL **17**

SALADS

- ICEBERG WEDGE** PT. REYES BLUE CHEESE BACON, PICKLED RED ONION **15**
- CLASSIC CAESAR** ROMAINE, PARMIGIANO-REGGIANO, RUSTIC CROUTON **15**
- FARMER'S MARKET** LOCAL GREENS, SOFT HERBS, RADISH **14**
- GREEN GODDESS** QUINOA, LENTILS, AVOCADO **15**

ENTREES

- MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, SPRING VEGETABLES, TRUFFLE **75**
- KING SALMON*** CRISPY SKIN, SUCCOTASH, BASIL **40**
- HALIBUT*** "ACQUA PAZZA" COUS COUS, SAFFRON, WHITE WINE BROTH **45**
- TWO WASH RANCH CORNISH HEN** GRILLED STONE FRUIT, PURSLANE, SALSA VERDE **38**

MESQUITE GRILLED

S T E A K S

CERTIFIED ANGUS*

- 8 OZ FILET MIGNON **49**
- 20 OZ BONE-IN K.C. STRIP **58**
- 40 OZ PORTERHOUSE **115**

WAGYU*

- OHMI WAGYU RIB EYE (A5) **35 PER OZ**
- OHMI WAGYU RIB CAP (A5) **45 PER OZ**
- 10 OZ AUSTRALIAN SIRLOIN "CULOTTE" **75**
- 14 OZ SNAKE RIVER FARMS NEW YORK STRIP **85**

USDA PRIME*

- 10 OZ FLAT IRON **32**
- 10 OZ SILROIN CAP **36**
- 10 OZ HANGER STEAK **39**
- 12 OZ NEW YORK STRIP **68**
- 16 OZ BONE-IN COWBOY RIB EYE **67**

A C C O M P A N I M E N T S

- KING CRAB AND BÈARNAISE*** **32**
- BUTTER-BASTED HALF MAINE LOBSTER*** **42**
- GARLIC-CHARRED PRAWNS*** **30**
- WILD & ORGANIC MUSHROOMS** **15**
- TRIO OF SAUCES*** **9**
- BÈARNAISE, CHIMICHURRI, SALSA VERDE

MARKET SIDES & VEGETABLES
11

WAGYU BEEF FRIED RICE*

- SUNNY SIDE EGG, GOCHUJANG
- HORSERADISH OR CLASSIC WHIPPED POTATOES**
- GRAVY
- SOY-GLAZED SHIITAKE MUSHROOMS**
- GRILLED BROCCOLINI**
- THAI VINAIGRETTE, PEANUTS

SAUTÉED OR CREAMED SPINACH

- SMOKED ONION
- SUMMER SQUASH**
- PECORINO FONDUE, BREADCRUMBS
- BLACK TRUFFLE MACARONI & CHEESE**
- SALT-BAKED POTATO**
- WHITE CHEDDAR, BACON

*TUNA TARTARE, CRUDO AND OYSTERS ON THE HALF SHELL ARE SERVED RAW. SEAFOOD AND BEEF MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.