

**SHELLFISH PLATTERS 105**

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

**HOT MISO BUTTERED**

RED MISO BUTTER  
CHARRED LEMON  
LEMONGRASS TEA

**ICE-COLD**

GIN-SPIKED COCKTAIL SAUCE  
GREEN GODDESS  
MIGNONETTE

**À LA CARTE  
CHILLED SEAFOOD**

**CHEF'S OYSTER SELECTION\*** HALF DOZEN, ATLANTIC COAST 22

**1/2 MAINE LOBSTER** DIJONNAISE 42

**SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE 26

**1/4 LB. KING CRAB** GREEN GODDESS 32

**CAVIAR PARFAIT\*** POTATO CAKE, SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA 58

**CHEF'S CAVIAR SELECTION** IMPERIAL 125 | OSSETRA 175 | OOO 250 | TASTING TRIO 500

**APPETIZERS**

**MICHAEL'S AHI TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 25

**TUNA 'ROLLS'\*** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU 22

**CHARRED OCTOPUS** GREEN GARLIC, GREEN ONION, TOASTED ALMONDS 28

**HAND-CUT STEAK TARTARE\*** TRADITIONAL GARNISHES, GRILLED NAAN 27

**MARYLAND CRABCAKE** PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS 25

**SALADS**

**THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 19

**CAESAR SALAD** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL 18

**BIBB LETTUCE SALAD** WHITE ASPARAGUS, CUCUMBER, SHERRY VINAIGRETTE 17

**SIGNATURES**

**MAINE  
LOBSTER  
POT PIE**

BRANDIED LOBSTER CREAM  
MARKET VEGETABLES  
88

**GREEN CIRCLE  
'BRICK' CHICKEN**

BLACK TRUFFLES  
MUSHROOM AGNOLOTTI  
56

**GINGER-SCALLION  
LOCAL ROCKFISH**

CHINESE BLACK BEANS  
BABY BOK CHOY  
48

**'BOURBON FEAST'  
48 OZ. WAGYU  
RIB EYE**

ARGENTINIAN STYLE SIDES  
DUO OF CHIMICHURRI  
195

**FROM THE WOOD-FIRED GRILL**

**WORLD WIDE WAGYU**

A5 RIB CAP, KAGOSHIMA, JAPAN 40 PER OUNCE.

A5 NY STRIP, KAGOSHIMA, JAPAN 44 PER OUNCE



DUO OF A5, THREE OUNCES OF EACH 225

8 oz. 7X FILET OF RIB, USA 78

10 oz. 7X NEW YORK PAVÉ, USA 97

14 oz. 7X RIB EYE, USA 94

16 oz. DARLING DOWNS NEW YORK STRIP, AUSTRALIA 91

10 oz. DARLING DOWNS FLAT IRON, AUSTRALIA 52

**ANGUS BEEF**

8 oz. BLACK ANGUS FILET MIGNON 57

12 oz. NEW YORK STRIP 67

16 oz. DELMONICO RIB EYE 81

18 oz. 35 DAY DRY-AGED BONE-IN NEW YORK STRIP 87

38 oz. PRIME PORTERHOUSE 140

10 oz. HANGER STEAK 41

**LAND & SEA**

PORK DELMONICO 45

6 oz. AHI TUNA STEAK 48

U-10 DAY BOAT SCALLOPS 48

6 oz. ARTIC CHAR 36

**ACCOMPANIMENTS**

HALF MAINE LOBSTER 42

HORSERADISH CRUST 4

GRILLED SHRIMP 30

MARYLAND CRAB & HOLLANDAISE 24

TRUFFLE BUTTER 5

BLUE CHEESE & ONION GRATIN 9

**SAUCE TRIO 7**

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | AJI VERDE | CAROLINA BBQ | AU POIVRE | CHIMICHURRI

**MARKET SIDES**

**VEGETABLE**

WHITE ASPARAGUS POLONAISE, BROWN BUTTER 19

BRUSSELS SPROUTS, PEANUTS & SOY CARAMEL 16

TRIO OF MUSHROOMS, MIRIN GLAZED 14

CAULIFLOWER, WALNUT STREUSEL 13

WINTER POLE BEANS, SHALLOT VINAIGRETTE 14

**CLASSIC**

**BLACK TRUFFLE MAC & CHEESE** 14 add lobster +16

**WHIPPED POTATOES, CLASSIC GRAVY** 12

**SALT-BAKED POTATO, ALL THE FIXINS** 11

**PEE WEE POTATOES, FINES HERBS** 13

**CREAMED SPINACH, CRISPY SHALLOTS** 15



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES