

M **HOT MISO BUTTERED SHELLFISH PLATTER 105**
4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB, LEMONGRASS TEA

CHILLED SEAFOOD **BOURBON STEAK SHELLFISH TOWERS*** AMERICAN MERRIOR **TASTING 68 | SIGNATURE 162**

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 **34**

M **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 **SOFTSHELL CRAB** WHITE ASPARAGUS, KAFFIR LIME, COCONUT MILK **25**

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

TUNA 'ROLLS'* CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU **24**

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
210

FROM THE WOOD-FIRED GRILL

WORLD WIDE WAGYU

SANUKI WAGYU SHODOSHIMA, JAPAN

KAGAWA PREFECTURE 3 OZ. MINIMUM 100 PER OUNCE

A5 RIB CAP, KAGOSHIMA, JAPAN 40 PER OUNCE

A5 RIB EYE, KAGOSHIMA, JAPAN 42 PER OUNCE

A5 NY STRIP, KAGOSHIMA, JAPAN 44 PER OUNCE

A5 TENDERLOIN, KAGOSHIMA, JAPAN 42 PER OUNCE

M TRIO OF A5, THREE OUNCES OF EACH CAP, EYE, & STRIP **320**

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**

12 oz. NEW YORK STRIP **67**

16 oz. PAINTED HILLS RIB EYE **81**

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

38 oz. PRIME PORTERHOUSE **140**

8 oz. BLACK ANGUS FILET MIGNON **57**

10 oz. HANGER STEAK **41**

PORK DELMONICO **45**

6 oz. AHI TUNA STEAK **48**

U-10 DAY BOAT SCALLOPS **48**

6 oz. ARCTIC CHAR **36**

ANGUS BEEF

LAND & SEA

ACCOMPANIMENTS

HALF MAINE LOBSTER **42**

GRILLED SHRIMP **30**

TRUFFLE BUTTER **5**

HORSERADISH CRUST **4**

MARYLAND CRAB & HOLLANDAISE **24**

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**

POLE BEANS, SHALLOT VINAIGRETTE **14**

CLASSIC

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

WHIPPED POTATOES, CLASSIC GRAVY 13

SALT-BAKED POTATO, ALL THE FIXINS 11

PEE WEE POTATOES, FINES HERBS 13

CREAMED SPINACH, CRISPY SHALLOTS 15

M DESIGNATES A CHEF MICHAEL MINA SIGNATURE

SUNDAY - THURSDAY 5:30PM - 10:00PM

FRIDAY 5:30PM - 10:30PM

SATURDAY 5:00PM - 10:30PM