

SHELLFISH PLATTERS 95

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



CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

***ICE-COLD**

GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
CHAMPAGNE MIGNONETTE

**À LA CARTE
CHILLED SHELLFISH**

AVAILABLE BROILED
UPON REQUEST

***CHEF'S OYSTER SELECTION** CHAMPAGNE-PINK PEPPERCORN MIGNONETTE **4 each**

ALASKAN KING CRAB GREEN GODDESS **25**

HALF MAINE LOBSTER DIJONNAISE **37**

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **19**

APPETIZERS

***AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC PONZU **18**

***SALMON TATAKI** YOUNG GINGER, SNAP PEA, HOLY BASIL, SHIRO DASHI VINAIGRETTE **17**



***MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **24**

SWEET CORN SOUP ALASKAN KING CRAB, BENTON'S HAM, PIQUILLO PEPPER, BASIL OIL **18**

***HAND-CUT WAGYU STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED PITA BREAD **20**

FOIE GRAS DONUT GEORGIA PEACH, MARCONA ALMOND, BARREL-AGED MAPLE SYRUP **26**

'INSTANT' BACON SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE **17**

SALADS

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RIND, BUTTERMILK **16**

ORCHARD APPLE RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE **15**

BABY KALE SHAVED VEGETABLES, BEET 'NOODLES', POMEGRANATE MOLASSES **14**

CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **16**

SIGNATURES

**MAINE
LOBSTER
POT PIE**



BRANDIED LOBSTER CREAM
MARKET VEGETABLES

87

**JOYCE FARMS'
HERITAGE
BRICK CHICKEN**

CORN AGNOLOTTI, MORELS
BENTON'S HAM, ENGLISH PEA

34

**BROILED WHOLE
BUCKSNORT RANCH
TROUT**

GINGER & SCALLIONS
CHINESE BLACK BEAN

36

**HICKORY-SMOKED &
PASTRAMI-SPICED
BEEF SHORT RIB**

HORSERADISH POTATO PURÉE
TOMATO HOLLANDAISE

78

FROM THE WOOD-FIRED GRILL

***PRIME ANGUS BEEF**

HAND-SELECTED FOR BOURBON STEAK

8 oz BAVETTE **39**

8 oz FILET MIGNON **51**

16 oz DELMONICO RIB EYE **54**

14 oz KANSAS CITY STRIP **56**

22 oz 100 DAY DRY AGED 'COWBOY' RIB EYE **87**

28 oz 50 DAY DRY AGED PORTERHOUSE **118**

16 oz 45 DAY DRY AGED BONE-IN NEW YORK STRIP **68**

***WAGYU**

A5 NEW YORK STRIP, KAGOSHIMA, JAPAN **4 oz or 8 oz MP**

6 oz AUSTRALIAN FILET MIGNON **58**

10 oz MISHIMA ULTRA NEW YORK STRIP **91**

8 oz AMERICAN 'RIB CAP' **87**

***FROM THE SEA**

ORA KING SALMON **34**

MAINE HARBOR SCALLOPS **35**

ACCOMPANIMENTS

HALF MAINE LOBSTER **37**

GRILLED GULF SHRIMP **16**

KING CRAB & BÉARNAISE **19**

BONE MARROW CRUST **10**

FRIED DUCK EGG **7**

SEARED FOIE GRAS **21**

HORSERADISH CRUST **6**

BLACK TRUFFLE BUTTER **5**

BLUE CHEESE & CRISPY ONION GRATIN **9**

SAUCE TRIOS 12

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH

BLACK TRUFFLE-FOIE GRAS SAUCE | 1000 ISLAND HOLLANDAISE | BORDELAISE | SAUCE DIANE

MARKET SIDES

V E G E T A B L E

GRILLED BROCCOLINI, TOASTED CASHEW 12

CRISPY BRUSSELS SPROUTS, HONEY & LIME 12

TRIO OF MUSHROOMS, MIRIN GLAZED 14

STREET CORN, JALAPEÑO, COTIJA, YUZUKOSHO 14

C L A S S I C



MAC & CHEESE, BLACK TRUFFLE 15

POTATO PURÉE, LOTS OF BUTTER 13

ANSON MILLS CAROLINA GOLD RICE, FINES HERBES 10

BAKED POTATO, 'ALL THE FIXINS' 12



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