

(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**
RAW OYSTER SELECTION* HALF DOZEN, ATLANTIC COAST **22**
1/2 MAINE LOBSTER DIJONNAISE **42**
SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **26**
ALASKAN KING CRAB 1/4 LB. GREEN GODDESS **26**
(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** **CHESAPEAKE SOFTSHELL CRAB** WHITE ASPARAGUS, KAFFIR LIME, COCONUT MILK **25**
CHARRED OCTOPUS GREEN GARLIC, ONION, TOASTED ALMONDS **28**
(M) MICHAEL'S AHI TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **25**
HAND-CUT STEAK TARTARE* TRADITIONAL GARNISHES, GRILLED NAAN **27**
CREAM OF CRAB SOUP GREEN TOMATO, FENNEL, CHESAPEAKE CRAB **18**
MARYLAND CRABCAKE PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS **25**
ATLANTIC FLUKE CRUDO TROUT ROE, PASSION FRUIT, CALAMANSI, LEMON VERBENA **22**
HIRAMASA CRUDO HAKUREI TURNIP, GREEN TOMATO, LEMON ASH **22**
- 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

<p>MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM MARKET VEGETABLES 88</p>	<p>GREEN CIRCLE 'BRICK' CHICKEN BLACK TRUFFLES MUSHROOM AGNOLOTTI 56</p>	<p>GINGER-SCALLION LOCAL ROCKFISH CHINESE BLACK BEANS BABY BOK CHOY 48</p>	<p>'BOURBON FEAST' 48 OZ. RIB EYE ARGENTINIAN STYLE SIDES DUO OF CHIMICHURRI 210</p>
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FROM THE WOOD-FIRED GRILL

- WORLD WIDE WAGYU** A5 RIB CAP, KAGOSHIMA, JAPAN **40 PER OUNCE**
A5 RIB EYE, KAGOSHIMA, JAPAN **42 PER OUNCE**
A5 NY STRIP, KAGOSHIMA, JAPAN **44 PER OUNCE**
(M) TRIO OF A5, THREE OUNCES OF EACH EYE, CAP, & 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**
- ANGUS BEEF** 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**
- LAND & SEA** 6 oz. AHI TUNA STEAK **48**
U-10 DAY BOAT SCALLOPS **48**
6 oz. ARCTIC CHAR **36**
16 oz. HERITAGE PORK DELMONICO **45**

ACCOMPANIMENTS

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|------------------------------|---------------------------------------|
| 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

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| VEGETABLE | CLASSIC |
| WHITE ASPARAGUS POLONAISE, BROWN BUTTER 19 | (M) BLACK TRUFFLE MAC & CHEESE 14 add lobster +16 |
| BRUSSELS SPROUTS, PEANUTS & SOY CARAMEL 16 | WHIPPED POTATOES, CLASSIC GRAVY 13 |
| TRIO OF MUSHROOMS, MIRIN GLAZED 14 | SALT-BAKED POTATO, ALL THE FIXINS 11 |
| CAULIFLOWER, WALNUT STREUSEL 13 | CREAMED SPINACH, CRISPY SHALLOTS 15 |
| POLE BEANS, SHALLOT VINAIGRETTE 14 | PEE WEE POTATOES, FINES HERBES 13 |

(M) 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