

**SHELLFISH PLATTER 94**

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

**(M) HOT MISO BUTTERED**  
 RED MISO BUTTER  
 CHARRED LEMON  
 LEMONGRASS TEA

**ICE-COLD**  
 GIN-SPIKED COCKTAIL  
 SAUCE GREEN GODDESS  
 MIGNONETTE

- A LA CARTE SEAFOOD**
- WEST COAST OYSTER\*** HALF DOZEN, MIGNONETTE **24**
  - CRUDO-CAVIAR SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **26**
  - 1/4 LB. ALASKAN KING CRAB** GREEN GODDESS, DIJONNAISE **36**
  - (M) MICHAEL'S AHI TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **24**
  - HAMACHI 'ROLLS'\*** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU **22**
  - (M) CAVIAR PARFAIT\*** POTATO CAKE, SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA **59**
- APPETIZERS**
- HAND-CUT STEAK TARTARE\*** TRADITIONAL GARNISH, GRILLED PITA BREAD **23**
  - CHARRED OCTOPUS** BRAVAS, FENNEL, EGGPLANT, CHORIZO, PIQUILLO PEPPER, SAFFRON **22**
  - PORK BELLY PANCIT NOODLE** SANTA BARBARA UNI, CRAB, TROUT ROE, CHILI THREAD **24**
  - ENGLISH PEA SOUP** BAYONNE HAM, PEA SHOOT, SNAP PEA, 7 MINUTE EGG **16**
- SALADS**
- THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **15**
  - BIBB LETTUCE SALAD** WATERMELON RADISH, CUCUMBER, CABERNET VINAIGRETTE **14**
  - CAESAR SALAD** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **16**

**SIGNATURES**

**(M) MAINE LOBSTER POT PIE**  
 BRANDIED LOBSTER CREAM  
 MARKET VEGETABLE  
**89**

**MARY'S 'BRICK' CHICKEN**  
 BLACK TRUFFLE  
 MUSHROOM AGNOLOTTI  
**36**

**GRILLED MEDITERRANEAN BRANZINO**  
 SUNGOLD TOMATO  
 PANZANELLA  
**44**

**DUKKAH-SPICED COLORADO LAMB SHANK**  
 BULGAR WHEAT TABBOULEH  
 POMEGRANATE  
**48**

**FROM THE GRILL**

- BLACK ANGUS BEEF**
- 8 oz. FILET MIGNON **52**
  - 14 oz. PRIME NEW YORK STRIP **57**
  - 16 oz. PRIME DELMONICO RIB EYE **59**
  - 8 oz. SPINALIS RIB EYE CAP **62**
- BONE-IN CUTS**
- 16 oz. PRIME 35 DAY DRY-AGED BONE-IN NEW YORK STRIP **72**
  - 20 oz. PRIME COWBOY RIB EYE **74**
  - 32 oz. PRIME PORTERHOUSE FOR TWO **124**
- WORLD WIDE WAGYU**
- A5 JAPANESE, KAGOSHIMA STRIP **36** PER OUNCE 3 oz minimum.
  - 6 oz. AMERICAN MISHIMA RESERVE FILET **78**
  - 30 oz AUSTRALIAN TOMAHAWK FOR TWO **159**
- FROM THE SEA**
- 7 oz. VERLASSO SALMON **36**
  - 6 oz. MAINE DAY BOAT SCALLOPS **43**

**ACCOMPANIMENTS**

- HALF MAINE LOBSTER **48**
- GRILLED GULF PRAWNS **18**
- BONE MARROW & TOAST **15**
- HORSERADISH CRUST **5**
- KING CRAB OSCAR **16**
- SMOKED BLUE CHEESE **6**

**SAUCE TRIO 6**

please select three : or 2 ea

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | CHIMICHURRI | RED WINE DEMI

**MARKET SIDES**

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| <p><b>VEGETABLE</b></p> <ul style="list-style-type: none"> <li><b>ASPARAGUS POLONAISE, BROWN BUTTER</b> 13</li> <li><b>BRUSSELS SPROUTS, CHILI, SOY CARAMEL</b> 12</li> <li><b>WHITE SOY MIRIN GLAZED TRIO OF MUSHROOM</b> 14</li> <li><b>FRIED CAULIFLOWER, HARISSA, GUANCIALE</b> 12</li> <li><b>EARL GREY STEAMED BROCCOLI, PRESERVED LEMON</b> 13</li> </ul> | <p><b>CLASSIC</b></p> <ul style="list-style-type: none"> <li><b>CLASSIC POTATO PUREE</b> 12</li> <li><b>(M) BLACK TRUFFLE MAC &amp; CHEESE</b> 15</li> <li><b>CREAMED SPINACH, FETA, KATAIFI</b> 13</li> <li><b>CRUSHED POTATO, BACON MARMALADE, CHEDDAR WHIZ</b> 14</li> <li><b>POTATO LATKE, BURRATA, ESPELETTE, SCALLION</b> 13</li> </ul> |
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**(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