



SHELLFISH

- MARKET OYSTERS** TRADITIONAL GARNISH 26
- ALASKAN KING CRAB** CHILLED, CRACKED & CLEANED 34
- JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE 25
- HALF MAINE LOBSTER** STEAMED & CHILLED 29
- SHELLFISH PLATTER** MAINE LOBSTER, KING CRAB, SHRIMP, OYSTERS **FOR TWO** 79
- PETROSSIAN CAVIAR** TSAR IMPERIAL OR ALVERTA PRESIDENTE 1oz **MP**

APPETIZERS

- ORGANIC MIXED GREENS** FRENCH FETA, RED ONION, GRAPE TOMATO, NIÇOISE OLIVES 16
- LOCAL TOMATOES** FARMHOUSE HEIRLOOMS, BURRATA CHEESE, BASIL, BANYULS 21
- ICEBERG WEDGE** PT. REYES BLUE CHEESE, PANCETTA, QUAIL EGG 16
- BLACK OLIVE CAESAR** BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN 16
- POTATO LEEK & KALE SOUP** JAMÓN IBÉRICO, CHANTERELLES, GARDEN GREMOLATA 17
- AHI TUNA SASHIMI** FRESH WASABI, HOUSEMADE PONZU, PICKLED CUCUMBER 19
- AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL 24
- AMERICAN WAGYU BEEF TARTARE** TRADITIONAL GARNISH, GRILLED PITA BREAD 22
- RICOTTA AGNOLOTTI** BRAISED FLORIDA RABBIT, BURGUNDY TRUFFLE 26

MODERN AMERICAN CLASSICS

- LIVE MAINE LOBSTER** STEAMED OR GRILLED, 3 POUNDS **MP**
- MISO-GLAZED SEA BASS** MAITAKE MUSHROOM DASHI, RADISH, SCALLION 42
- MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES, TRUFFLE **MP**
- 10 OZ RACK OF LAMB** MUSTARD GREENS, HOUSE CHIMICHURRI 55
- GLAZED BEEF SHORT RIB** CELERY ROOT PURÉE, BABY VEGETABLES, PÉRIGOURDINE 36

FROM THE WOOD-BURNING GRILL

PRIME CUTS

- CERTIFIED ANGUS RIB CAP 8 OZ 59
- FILET MIGNON 8 OZ 48
- NEW YORK STRIP 14 OZ 52
- PORTERHOUSE 32 OZ 89
- SKIRT STEAK 12 OZ 36
- VEAL CHOP 14 OZ 55
- BONE-IN RIB EYE 20 OZ 59
- NYC DRY-AGED BONE-IN RIB EYE 18 OZ 75

SEAFOOD*

- AHI TUNA 39
- SCOTTISH SALMON 36
- PAN-SEARED SCALLOPS 36
- PAN-SEARED LOCAL SNAPPER 36

JAPANESE WAGYU

- “A5” NEW YORK STRIP 8 OZ **MP**

AMERICAN WAGYU

- RIB EYE FILET 8 OZ 60
- FLORIDA GRASS-FED FILET MIGNON 10 OZ 58
- HAY-SMOKED IMPERIAL WAGYU CÔTE DE BŒUF 32 OZ **FOR TWO MP**

ORGANIC CHICKEN

- HERB-ROASTED CHICKEN BREAST 8 OZ 29

ACCOMPANIMENTS

- BUTTER-POACHED HALF MAINE LOBSTER 29
- HUDSON VALLEY FOIE GRAS 32
- ALASKAN KING CRAB BÉARNAISE 27
- GRILLED TIGER PRAWNS 30

FARM FRESH SIDE DISHES

- STEAMED BROCCOLI** 10
 - TRUFFLE MAC & CHEESE** 14
 - GARLIC MASHED POTATOES** 10
 - SALT-BAKED LOADED POTATO** 13
 - CLASSIC CREAMED SPINACH** 13
 - GRILLED VIDALIA ONIONS** 10
- SAUTÉED BABY BOK CHOY** 13
SHIITAKE SOY VINAIGRETTE
 - ROASTED MUSHROOMS** 15
FINES HERBES
 - ROASTED CAULIFLOWER** 13
MARCONA ALMOND GREMOLATA
 - CRISPY BRUSSELS SPROUTS** 12
CALABRIAN CHILI, PRESERVED MEYER LEMON, CASHEWS

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.