

## WAGYU

STRIPLOIN\* , GRADE A5, 2OZ, KAGOSHIMA PREFECTURE, JAPAN 52

## RAW BAR

SHRIMP COCKTAIL 21	SHELLFISH SAMPLER* 59	LOCAL OYSTERS* 19
ALASKAN KING CRAB 31/62 served hot or cold	GRAND SAMPLER* 115 CAVIAR, OSETRA, IMPERIAL GOLDEN, IOZ MKT	WELLFLEET CLAMS* 17 LOBSTER TAIL 23

## APPETIZERS

CAESAR SALAD* 14 brown butter crouton, anchovy marmalade	STEAK TARTARE* 18 peppercorn, herb salad, focaccia
GREEN SALAD 13 Vermont chèvre, red wine vinaigrette	FLUKE CRUDO* 17 citrus, winter pear, radish
ICEBERG WEDGE 14 vine roasted tomato, bacon, blue cheese dressing	CRAB CAKE 21 jonah leg meat, scallop mousse, coleslaw
NEW ENGLAND CHOWDER 14 smoked pork, lobster, lobster infused butter	FRIED CALAMARI 18 fennel, onion, pepperoncini crema

## ENTREES

ROASTED KUROBUTA PORK CHOP* 36 braised red cabbage, crispy potatoes, cider jus	GRILLED SWORDFISH* 38 cumin and orange glazed carrots, chermoula
STEAK FRITES* 31 prime flat iron, parmesan & herb fries	PAN-ROASTED SALMON* 37 spinach, red wine-braised mushrooms, puff pastry
BRICK PRESSED CHICKEN 32 zoe's bacon, young root vegetables, wilted greens	GRILLED BRONZINO 36 salmoriglio sauce, charred lemon

## A LA CARTE

FILET MIGNON* 10OZ 51
TWIN FILETS* 8OZ 37
PRIME PORTERHOUSE* 24OZ 60
PRIME NEW YORK* 14OZ 49

THE BEST OF THE BEST	
100 DAY AGED PRIME RIBEYE* 18OZ	54
DRY AGED PRIME NEW YORK* 14OZ	67
AMERICAN KOBE CAP STEAK* 10OZ	71

VEAL CHOP* 14OZ	49
LAMB LOIN CHOPS* 24OZ	49
TUNA STEAK* 10OZ	42
STEAMED LOBSTER 2LB	MKT

## SAUCES

BORDELAISE 3	CLASSIC BÉARNAISE 3	HENRY BAIN 3
BLACK TRUFFLE-FOIE GRAS 6	COGNAC-GREEN PEPPERCORN 3	PORT-GORGONZOLA 3

## SIDES

MASHED YUKON POTATOES 11 crème fraîche, black pepper	ROASTED ASPARAGUS 13 olive oil, sea salt	MAC 'N' CHEESE 12 bacon, jalapeno, rosemary	CRISPY HASH BROWNS 13 sea salt, chives
BACON BRAISED GREENS 14 chard, kale, spinach, cider	CREAMED SPINACH 13 garlic crumbs, parmesan	GRILL 23 TOTS 13 truffle oil	ROASTED BRUSSELS SPROUTS 14 pancetta, balsamic
WILD MUSHROOMS 16 sherry, confit shallot, herbs	FRENCH FRIES 10 parmesan, herbs, garlic aioli		ROASTED LOCAL SQUASH 12 vadouvan curry, brown butter

\* These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health.

Before placing your order, please inform your server if a person in your party has a food allergy.

BRIAN KEVORKIAN, Executive Chef  
BONNIE BOTTCHER, LORENZO HINDS, JEREMY MONTIJO, Sous Chefs  
ERIC BRANDT & FAMILY, Suppliers of the World's Finest Beef