

## starters ✨

<b>OYSTER STEW</b> fennel, green apple, caviar, dill	15
<b>STEAK TARTARE</b> cornichons, capers, tarragon, egg yolk confit	18
<b>HAMACHI CRUDO</b> ajf limo emulsion, avocado mousse, pickled radish, scallion	22
<b>ROASTED BEETS</b> baby arugula, crème fraîche, pine nuts	16
<b>BABY GEM CAESAR</b> lemon confit, parmesan, croutons	16
<b>THE WEDGE</b> baby iceberg, bacon lardons, blue cheese, buttermilk dressing	16
<b>WATERCRESS</b> manchego, marcona almonds, preserved mango, roasted garlic vinaigrette	16
<b>OCTOPUS</b> edamame hummus, black olive, french feta, daikon radish	21
<b>MAINE SCALLOPS</b> cannelini bean ragout, local pork belly, apricot jam	22

## raw bar ✨

<b>FLORIDA STONE CRABS</b>	MP
<b>JUMBO LUMP CRAB MEAT</b>	21
<b>COLOSSAL SHRIMP COCKTAIL</b>	25
<b>OYSTERS ON THE HALF SHELL</b>	18
<b>MAINE LOBSTER COCKTAIL</b>	19
<b>SHELLFISH TOWER</b>	75

## prime steak ✨

<b>FILET MIGNON, 10 OZ</b>	58
<b>NY STRIP, 16 OZ</b>	60
<b>RIBEYE, 18 OZ</b>	75
<b>PORTERHOUSE, 28 OZ</b>	95

## wagyu ✨

<b>FILET MIGNON, 8 OZ</b>	65
<b>NY STRIP, 8 OZ</b>	55
<b>SKIRT STEAK, 10 OZ</b>	50

## sauces ✨

<b>BÉARNAISE</b>	3
<b>BORDELAISE</b>	3
<b>AU POIVRE</b>	4
<b>CHIMICHURRI</b>	2

## not steak ✨

<b>HERITAGE WHITE CHICKEN</b> baby heirloom potatoes, braised escarole, herb jus	32
<b>LOCAL BLACK GROUPER</b> rainbow swiss chard, fennel, apple	36
<b>NORTHERN RED SNAPPER</b> curried sweet potato, black garlic, root vegetable kimchi	35
<b>SKUNA BAY SALMON</b> kabocha squash purée, red cabbage stew, sage oil	32
<b>BUTTER POACHED LOBSTER</b> parmesan risotto, charred lemon	MP

## additions ✨

<b>BLACK TRUFFLE CRUST</b>	14
<b>ROASTED BONE MARROW</b>	12
<b>POINT REYES BLUE CHEESE</b>	10
<b>JUMBO LUMP CRAB "OSCAR"</b>	22

## sides ✨

<b>WHIPPED POTATOES</b>	9
<b>TRUFFLE WHIPPED POTATOES</b>	15
<b>DUCK FAT STEAK FRIES</b> lemon aioli, tarragon, cracked pepper	10
<b>TATER TOTS</b> spicy cheese sauce	10
<b>SEASONAL GREENS</b> shallots, garlic, olive oil	11
<b>CREAMED SPINACH</b> roasted garlic, parmesan, breadcrumbs	12
<b>LOCAL HEIRLOOM ZUCCHINI</b> korean chili, lemon, basil, dill	11
<b>JUMBO ASPARAGUS</b> hollandaise, crispy onion	12
<b>ROASTED CAULIFLOWER</b> pork belly, pickled onions	13
<b>ROASTED MUSHROOMS</b> dashi butter, white soy	14
<b>LOBSTER MAC &amp; CHEESE</b> maine lobster, scallion, manchego	22

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.