

raw bar

FLORIDA STONE CRABS CLAWS **MP**

FRESH JUMBO LUMP BLUE CRAB **21**

COLOSSAL SHRIMP COCKTAIL **25**

OYSTERS ON THE HALF SHELL **18**

MAINE LOBSTER COCKTAIL **19**

SHELLFISH TOWER **75**

starters

SWEET CORN BISQUE blue crab, black truffle, crème fraîche, caviar **16**

STEAK TARTARE tomato compote, anchovy aioli, capers, black olive, parmesan crostini **20**

BIG EYE TUNA TIRADITO aji amarillo leche de tigre, glazed kabocha, crispy quinoa, cancha **22**

JUMBO LUMP CRAB CAKE carrot butter, apple chutney, salsa criolla, onion ashes **21**

BABY GEM CAESAR lemon confit, parmesan croutons, white anchovy **16**

THE WEDGE baby iceberg, bacon lardons, crispy onion, bleu cheese, buttermilk dressing **16**

WATERCRESS manchego, marcona almonds, preserved mango, roasted garlic vinaigrette **16**

OCTOPUS edamame hummus, black olive, french feta, daikon radish **21**

LOCAL BURRATA & CAVIAR uni, roasted tomato puree, evoo, maldon **32**

sides

WHIPPED POTATOES **10** TRUFFLE WHIPPED POTATOES **15** JUMBO ASPARAGUS **12**

DUCK FAT STEAK FRIES **10** TATER TOTS **10** HEIRLOOM CARROTS **12** CREAMED SPINACH **12**

KABOCHA SQUASH RISOTTO **14** ROASTED CAULIFLOWER **13** ROASTED MUSHROOMS **14**

LOBSTER MAC & CHEESE **25**

additions

BLACK TRUFFLE CRUST **MP** ROASTED BONE MARROW **12** SEARED FOIE GRAS **MP**

POINT REYES BLEU CHEESE **10** JUMBO LUMP CRAB "OSCAR" **22**

8oz SOUTH AFRICAN LOBSTER TAIL **39**

entrees

NATURAL ROASTED CHICKEN baby heirloom potatoes, braised escarole, herb jus **32**

MAINE DIVER SCALLOPS charred cauliflower, brown butter butternut squash puree, black garlic, pickled squash **35**

NORTH ATLANTIC BLACK BASS parsnip puree, roasted baby carrots, pickled brussels sprouts **37**

ÕRA KING SALMON baby zucchini, lemon dill yogurt, purple cabbage gastrique **32**

BUTTER POACHED LOBSTER lobster risotto, charred lemon **MP**

COLD WATER LOBSTER TAIL FOR TWO

crab dynamite, grilled lemon, beurre monte **MP**

steaks

10 oz. FILET MIGNON **58**

16 oz. 45 DAY DRY AGED NY STRIP **60**

18 oz. 45 DAY DRY AGED RIBEYE **70**

28 oz. 45 DAY DRY AGED PORTERHOUSE **90**

8 oz WAGYU FILET MIGNON **65**

10 oz WAGYU OUTSIDE SKIRT **50**

JAPANESE CERTIFIED A5 WAGYU NY STRIP **MP per oz (3oz min)**

45 DAY DRY AGED LONG BONE TOMAHAWK RIBEYE **MP**

sauce BÉARNAISE • BORDELAISE • AU POIVRE • CHIMICHURRI **3**

D I P L O M A T

prime