

raw bar

FLORIDA STONE CRABS CLAWS **MP**

FRESH JUMBO LUMP BLUE CRAB **21**

COLOSSAL AFRICAN PRAWN COCKTAIL (2PC) **35**
add on: 20 per prawn

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 **22**

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

entrees

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

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

SOUTH AFRICAN TWIN LOBSTER TAIL FOR TWO

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

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

steaks

10 oz. FILET MIGNON **58**

16 oz. BONE IN FILET **80**

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

18 oz. 45 DAY DRY AGED RIBEYE **75**

28 oz. 45 DAY DRY AGED PORTERHOUSE **95**

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

8 oz WAGYU FILET MIGNON **65**

10 oz WAGYU OUTSIDE SKIRT **50**

sauce

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

RARE cool red center **MEDIUM RARE** warm red center **MEDIUM** hot pink center
MEDIUM WELL slightly pink center, mostly cooked through **WELL DONE** no color, cooked

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**

7oz SOUTH AFRICAN LOBSTER TAIL **39**