

# raw bar

FRESH JUMBO LUMP BLUE CRAB 21

COLOSSAL AFRICAN PRAWN COCKTAIL (2PC) 35

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, 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

---

---

## 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

ËRA 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 red 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