

SALAD & SOUP

CLASSIC CAESAR

CRISP ROMAINE, BUTTERED CROUTONS, PARMESAN, ANCHOVY, CAESAR DRESSING

FIELD GREENS

CHERRY TOMATO, RED ONION, FRESH HERBS, BRIOCHE CROUTONS, CRISP VEGETABLES, CONCENTRATED GARDEN VINAIGRETTE

WINTER WEDGE

PETITE ICEBERG, TOMATO, BLUE CHEESE, SWEET POTATO, AVOCADO, CHOPPED EGG, CANDIED BACON & BALSAMIC RANCH DRESSING

SPINACH SALAD

SAVOY SPINACH, FARM EGG, BACON CROUTONS, CANDIED WALNUTS, RED ONION, WHOLE GRAIN MUSTARD DRESSING

ROASTED CRIMSON BEETS

RED WINE PICKLED PEAR, WHIPPED PISTACHIO GOAT CHEESE, FENNEL SEED CRISP, TINY GREENS

SMOKED BUTTERNUT SQUASH SOUP

CRISPY QUINOA, SOUR APPLE YOGURT

BLUE CRAB BISQUE

LUMP MEAT, OLD BAY CRÈME FRAÎCHE, GRUYÈRE POPOVER

SHIITAKE CONSOMMÉ

CRISPY RICE, VEGETABLE RIBBONS, UDON NOODLE

CLUB PLATES

SWEET POTATO & PEA SAMOSAS

CRISP PASTRY, TAMARIND SAUCE, MINT CHUTNEY

SPICY CRUNCHY TUNA ROLL

AHI TUNA, CHARCOAL TEMPURA, SWEET RICE, PICKLED GINGER, AVOCADO, WASABI

BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

CLAMS CASINO ERMANNO

LITTLENECK CLAMS, SWEET BELL PEPPER, SMOKY BACON, GARLIC BUTTER, LEMON

SCALLOPS PARMESAN

BAKED SCALLOPS IN THE SHELL, PARMESAN, LIME, SERRANO

COBIA CRUDO

HEARTS OF PALM, COCONUT CREAM, RED ONION, MACADAMIA NUTS, FRESH LIME

HAMACHI BOMB

YELLOWTAIL SASHIMI, CRISP BLACK MASA, AJI AMARILLO, AVOCADO MAYO

BIGEYE & CRISPY RICE

THINLY SLICED SASHIMI, CRISPY SEASONED RICE, WASABI, TAMARI, QUAIL EGG

DRUNKEN KOBE TATAKI

THINLY SLICED A5 KOBE, YUZU PONZU, HERBS, CRISPY GINGER, SESAME, WONTON **50**

STEAK TARTARE

TRADITIONALLY SEASONED BEEF, SUNNY UP FARM EGG, YOUNG GREENS, FOCACCIA

VEAL CHEEK GNOCCHI

WILTED SPINACH, WILD MUSHROOM FORESTIÈRE

PLEASE ASK YOUR SERVER ABOUT
PARTIES AND CATERED EVENTS

OCEAN BAR

CHILLED OYSTERS

EAST & WEST COAST (EA)

KING CRAB LEGS (1/2 LB)

SHRIMP COCKTAIL (6OZ)

LITTLE NECK CLAMS (EA)

CHILLED LOBSTER (1/2 LB)

CLASSIC CAVIAR SERVICE

ROYAL OSETRA (50GRAMS)

OOO (30GRAMS)

RUSSIAN OSETRA (30GRAMS)

IMPERIAL OSETRA (30GRAMS)

TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

POTATO SALAD ROYALE

CREAMY RUSSIAN POTATO SALAD, IMPERIAL OSETRA, TRADITIONAL ACCOMPANIMENTS, CRÈME FRAÎCHE, CHIVE OIL

ENTRÉES

SCOTTISH SALMON

STIR FRY EN PAPILLOTE, TAMARIND GLAZE

GINGER CRUSTED CHILEAN SEA BASS

BOK CHOY, JULIENNE VEGETABLES, MUSSEL BROTH

HALIBUT BANGKOK

YELLOW COCONUT CURRY, RED CHILI, STEAMED JASMINE RICE

SEARED DIVER SCALLOPS

MARBLE POTATOES, CHAMPIGNON BLANC, WILTED SPINACH, LEMON PRESERVES

TROUT MEUNIÈRE

CREOLE SPICED, HARICOT VERT, CREAMY GRITS, BROWN BUTTER SAUCE

LOBSTER COSTA BRAVA

CRISPY RICE CAKE, LINGUIÇA, SAUCE MARINIÈRE

BLACK TRUFFLE CHICKEN

POMMES PURÉE, PEARL ONION GLACÉ

SPICE DUSTED LAMB

SEVEN VEGETABLE COUSCOUS, PRESERVED LEMON RAITA, MEDJOOL DATE, TOASTED CUMIN SAUCE

SEARED FILET OF BLACK ANGUS

BUTTERED ASPARAGUS, ROQUEFORT POTATOES GRATIN, BRAISED BACON BORDELAISE

PAN ROASTED 16oz PRIME NY STRIP

CHEDDAR CRUSTED POTATOES, ROASTED BROCCOLI, GRILLED PORTOBELLA MUSHROOM, BORDELAISE

SMOKED ANTELOPE LOIN

CHARRED LEEKS, ANCHOVY BUTTER, LOCAL APRICOT MUSTARD, WILD MUSHROOM TAMALE

HERITAGE PORK LOIN

PANCETTA, ROASTED SWEET CARROTS, APPLE & ARTICHOKE FARROTO, SHALLOT CALVADOS GLACE

CAST IRON SEARED 48oz BISON TOMAHAWK (FOR TWO)

BEEFSTEAK & BERMUDA ONION SALAD, FRENCH FRIES

SIDES

GARLIC WILTED SPINACH

BUTTERED ASPARAGUS

SHISHITO PEPPERS

BRUSSELS SPROUTS

HAND-CUT FRIES

ONION RINGS

WHIPPED POTATOES

GARLIC CHEESE BREAD

ROASTED CRISPY BROCCOLI

Shellfish Plateaus (For Two)

GRAND

1/2 LOBSTER, 6 OYSTERS, 4 SHRIMP,
4 CLAMS, 2 PC. KING CRAB

COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,
8 SHRIMP, 8 CLAMS, 4 PC. KING CRAB
CLASSIC COCKTAIL PICO DE GALLO
MUSTARD AIOLI SALSA ROSADA
PINEAPPLE MIGNONETTE

EXECUTIVE CHEF MILES ANGELO
CHEF DE CUISINE MICHAEL ZIEMER