

SALAD & SOUP

FIELD GREENS

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

CLASSIC CAESAR

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

SUMMER WEDGE

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

HEIRLOOM TOMATO & BURRATA

GRILLED CROSTINI, ARUGULA, BASIL, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC

WATERMELON & FETA

ARUGULA, PICKLED RED ONION, TOASTED PINE NUTS & CABERNET CAMEL

SWEET CORN BISQUE

JALAPEÑO & GRUYÈRE FRITTER

CHILLED GAZPACHO

AVOCADO, LUMP CRAB, CRISPY TORTILLA, CRÈME FRAÎCHE

CLUB PLATES

BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

BIGEYE & CRISPY RICE

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

HAMACHI BOMBS

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

STEAK TARTARE

TRADITIONALLY SEASONED BEEF, FARM YOLK, YOUNG GREENS, GRILLED
FOCACCIA

DRUNKEN KOBE TATAKI

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

**PLEASE ASK YOUR SERVER ABOUT
PARTIES AND CATERED EVENTS.**

OCEAN BAR

CHILLED OYSTERS

EAST & WEST COAST (EA)

LITTLE NECK CLAMS (EA)

KING CRAB LEGS (1/2 LB) 25

SHRIMP COCKTAIL (6OZ)

CHILLED LOBSTER (1/2 LB)

Shellfish Plateaus For Two

GRAND

1/2 LOBSTER, 6 OYSTERS, 4 SHRIMP,
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

CLASSIC CAVIAR SERVICE

ROYAL OSETRA (50GRAMS)

IMPERIAL OSETRA "OOO" (30GRAMS)

IMPERIAL (30GRAMS)

TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

ENTRÉES

HALIBUT BANGKOK

YELLOW COCONUT CURRY, RED CHILI, STEAMED JASMINE RICE

GINGER CRUSTED CHILEAN SEA BASS

JULIENNED VEGETABLES, BOK CHOY, MUSSEL BROTH

SEARED WILD SALMON

ISRAELI COUSCOUS, CRISP VEGETABLES, OLIVE AIOLI,
BASIL VINAIGRETTE

SEARED DIVER SCALLOPS

HERB GNOCCHI, CREAMED LEEKS, SWEET PEAS

ROCKY MOUNTAIN TROUT

WILD MUSHROOM & BRUSSELS SPROUTS HASH, RED CHILE BUTTER

PEPPERCORN SEARED FILET OF BLACK ANGUS

SPICY CAULIFLOWER RICE, ROASTED CORN, CHARRED TOMATO,
GARLIC BACON GLACE, SMOKED CHILI BUT

TOMATO CRUSTED LAMB

BLUE CHEESE POTATOES AU GRATIN, BUTTERED ASPARAGUS,
CHARRED ONION JAM

IRON SEARED NY STRIP

CHEDDAR CRUSHED POTATOES, CRISPY BROCCOLI,
ROASTED GARLIC BUTTER

GRILLED FREE-RANGE CHICKEN BREAST

GREEN CHILE POLENTA, CACTUS LEAF RELISH, CHIPOTLE GLACE

SIDES

GARLIC WILTED SPINACH

BUTTERED ASPARAGUS

BRUSSELS SPROUTS

HAND-CUT FRIES

ONION RINGS

WHIPPED POTATOES

GARLIC CHEESE BREAD

ROASTED BROCCOLI

EXECUTIVE CHEF MILES ANGELO
CHEF DE CUISINE MICHAEL ZIEMER