

SALADS

ABETONE CAESAR

THE CELEBRATED EXPECTATION TOSSED TABLESIDE (TWO ORDER MINIMUM)

FIELD GREENS

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

SUMMER WEDGE

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

HEIRLOOM TOMATO HEARTS & BOCCONCINI

GRILLED CROSTINI, OLIVE TAPENADE, FRESH BASIL, TOMATO GLASS,
LEMON VINAIGRETTE

CLUB PLATES

BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

SCALLOPS PARMESAN

BAKED SCALLOPS IN THE SHELL, PARMESAN, LIME, SERRANO

HAMACHI BOMBS

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

TUNA TATAKI TOSTADA

SEARED AHI THINLY SLICED, CRISP RICE PAPER, AVOCADO, PICKLED VEGETABLES,
TAMARI, TOGARASHI, FRESH HERBS

FRITTO MISTO

CALAMARI, POPCORN SHRIMP, HEARTS OF PALM, CHILI PEPPERS, FRESH HERBS,
SCALLIONS & SPICY AIOLI

STEAK TARTARE

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

DRUNKEN KOBE TATAKI

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

SHIITAKE & CRISPY RICE

LEMON SEARED MUSHROOMS, CRISPY SEASONED RICE, WASABI, TAMARI,
QUAIL EGG

ROASTED BABY BEET BHEL PURI

HONEY ROASTED BEETS, TAMARIND GLAZED POTATOES, SPICY CARROTS,
COCONUT CREAM, PANEER, CRISPS & CRUNCHES

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 (30GRAMS)

0000 (30GRAMS)

RUSSIAN OSETRA (30GRAMS)

IMPERIAL 000 OSETRA (30GRAMS)

TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

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

ENTRÉES

HALIBUT BANGKOK

YELLOW COCONUT CURRY, RED CHILI, STEAMED JASMINE RICE

BARBECUED CHILEAN SEA BASS

FRESH CORN TORTILLAS, ALMOND CREAMED LEEKS, PASILLA PESTO

WILD SCOTTISH SALMON

KONBU POACHED, WILD MUSHROOMS, CONGEE, MISO AIOLI,
SPICY CUCUMBERS, DASHI

GRILLED AHI TUNA

SEARED TURNIP CAKE, NAPA KIMCHI, CRUNCHY PONZU ONIONS,
LEMONGRASS GLAZE

ROCKY MOUNTAIN TROUT

LIGHTLY BREADED, SPINACH GNOCCHI, PORCINI MUSHROOM SCAMPI

PEPPERCORN SEARED FILET OF BLACK ANGUS

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

IRON SEARED NY STRIP

CHEDDAR CRUSHED POTATOES, CRISPY BROCCOLI,
ROASTED GARLIC BUTTER

TOMATO CRUSTED COLORADO LAMB

SEARED POLENTA, PISTACHIO PESTO, PISTO, BALSAMIC MINT SAUCE, BLACK
GARLIC ROASTED CAULIFLOWER

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

CRISPY ROASTED BROCCOLI

EXECUTIVE CHEF MILES ANGELO