

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 & BURRATA

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

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

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 **50**

TUNA & CRISPY RICE

CRISPY SEASONED RICE, WASABI, TAMARI, QUAIL EGG

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

OCEAN BAR

CHILLED OYSTERS

EAST & WEST COAST (EA)

KING CRAB LEGS (1/2 LB) 25

SHRIMP COCKTAIL (6OZ)

LITTLE NECK CLAMS (EA)

CHILLED LOBSTER (1/2 LB)

CLASSIC CAVIAR SERVICE

ROYAL OSETRA (30GRAMS) 85

0000 (30GRAMS) 200

RUSSIAN OSETRA (30GRAMS) 125

IMPERIAL 000 OSETRA (30GRAMS) 160

TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

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

ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI SAUCE

PEPPERCORN SEARED FILET OF BLACK ANGUS

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

IRON SEARED NY STRIP

CHEDDAR CRUSHED POTATOES, CRISPY BROCCOLI, ROASTED GARLIC BUTTER 15

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 GLAZE

SIDES 15

GARLIC WILTED SPINACH BUTTERED ASPARAGUS BRUSSELS SPROUTS

HAND-CUT FRIES ONION RINGS WHIPPED POTATOES

GARLIC CHEESE BREAD CRISPY ROASTED BROCCOLI

Shellfish Plateaus (For Two)

GRAND

1/2 LOBSTER, 6 OYSTERS, 4 SHRIMP, 4 CLAMS,
2 PC. KING CRAB
50

COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,
8 SHRIMP, 8 CLAMS, 4 PC. KING CRAB
160

CLASSIC COCKTAIL PICO DE GALLO
MUSTARD AIOLI SALSA ROSADA
PINEAPPLE MIGNONETTE

EXECUTIVE CHEF MILES ANGELO