

**BOTTLE OF MUMM
CHAMPAGNE AND
CAVIAR \$199**

CHILLED TOWER \$99 (FOR 2)
maine lobster | oysters | mussels |
shrimp | aguachile
SERVED WITH ALL THE CONDIMENTS

SALADS

SALTWATER SALAD 18

little gems | oak lettuce | frisee pickle red onions | herbs | crostini bread

CAESAR SALAD 18

little gems | anchovies capers dressing | parmesan tuile

GREEK SALAD 16

cherry tomatoes | cucumbers | onions | black olives feta cheese | red wine vinaigrette

APP

6 DAILY FRESH OYSTERS 24

cucumber mignonette champagne mignonette spicy cocktail sauce gf

CRAB CAKE 26

tarragon aioli | jalapeño | baby greens

CLAM CHOWDER 18

new england style gf

COLOSSAL SHRIMP COCKTAIL 24

spicy cocktail sauce | mustard aioli gf

WAGYU STEAK TARTARE 26

jalapeño jelly | quail egg | bread tuile

FRIED CALAMARI 24

garlic bioli & spicy marinara

PASTA

SEA BASS RAGÙ 42

mezze maniche (half sleeves shaped pasta) roasted cherry tomato | chili toasted pistachio bread crum

LOBSTER RAVIOLI 42

creamy vodka sauce | touch of pesto

LIVE MAINE LOBSTER PASTA 90

homemade fettuccine | spicy marinara | touch of cream

FISH

STUFFED LOBSTER 110

whole main lobster stuffed with crab meat, spinach, bread crumbs & fresh herbs in a spicy chipotle aioli,
served with mashed potatoes & grilled asparagus

SALMON FILET 42

creamy ginger potatoes | radish yogurt sauce | tuile

CHILEAN SEABASS FILET 52

miso broth | wood ear mushrooms | lobster dumpling bok choy | ponzu gf

BIG EYE TUNA 46

pistachio crusted | caponata | grilled polenta | mint sauce

MEAT

JAPANESE MIYAZAKI WAGYU

30 per Oz. | 4 oz. minimum

PETIT FILET MIGNON 8 OZ GF 58

NEW YORK SIRLOIN 16 OZ GF 52

BONE IN RIBEYE 64

ADDITIONS

TRUFFLES 18

1/2 MAINE LOBSTER 40

AUSTRALIAN LOBSTER TAIL 35

SIDES

ROASTED BRUSSELS SPROUTS 18

crispy bacon | caramelized onions | balsamic glaze GF

GRILLED ASPARAGUS 18

vinaigrette | parmesan zabaione GF

HAND CUT FRIES 18

WILD MUSHROOMS 18

smoked sea salt | shaved parmigiano GF

