



## RAW BAR

**Chilled Lobster 36**  
drawn yuzu butter

\* **Snapper Crudo 16**  
papaya & mango slaw  
thai coconut & mint

\*\* **Seafood Plateau 105**  
1/2 Maine lobster, jumbo shrimp  
crab cocktail, snapper  
ceviche, 1/2 dozen oysters

\*\* **1/2 doz Oysters 19**  
classic mignonette &  
wasabi cocktail sauce

\*\* **Shrimp cocktail 22**  
wasabi cocktail sauce

## APPETIZERS

**Blistered Shishito Peppers 10**  
bonito, black truffle ponzu

**Nduja Stuffed Dates 13**  
crispy bacon, romesco

\* **Beef Tartare 16**  
dijon, caper, parmesan, quail egg

**Burrata-n-Figs 14**  
crispy prosciutto, mission figs, kale, fennel

**Grilled Octopus 18**  
smoked white bean puree, arugula, lemon vinaigrette

\* **Seared Scallops 19**  
jalapeño-corn sponge, poblano

\* **Ceviche 16**  
snapper, sweet potato puree, leche de tigre, crispy yucca

**Crispy Calamari 16**  
sweet chili sauce, spicy aioli

## SALADS

**Grilled Romaine 15**  
anchovy, heirloom tomato, avocado, bagna cauda vinaigrette  
\* (add shrimp +8, salmon +12, beef +10, or chicken +8)

**Roasted Beet Salad 15**  
watermelon radish, goat cheese, blood orange

\* **Salmon Nicoise 23**  
fingerling potato, asparagus, dijon thyme vinaigrette

**Baby Kale Salad 12**  
hazelnut, raisin, midnight moon, white balsamic  
\* (add shrimp +8, salmon +12, beef +10, or chicken +8)

## BURGERS & SANDWICHES

**Chicken Club 16**  
crispy country bacon, heirloom tomato, basil aioli

\* **All-Natural Beef Burger 19**  
vermont cheddar, truffle aioli

**Cuban 16**  
roast pork, ham, salami, house pickle, mustard

\* **Lobster Salad Sandwich 34**  
griddled challah, butter lettuce, tarragon

\* **Snapper Sandwich 21**  
red cabbage & mango slaw  
avocado, chipotle

## ENTREES

**1/2 Chicken Tagine 33**  
harissa carrots, fennel, cous cous

\* **Steak Frites 38**  
green harissa, seasoned fries

\* **Roasted Black Cod 37**  
miso glaze, baby bok choy, shitake, forbidden rice

**Mushroom Tagliatelle 25**  
black truffle, parmesan

## SIDES 9

**Roasted Mushrooms Grilled Jumbo Asparagus Brussels Sprouts & Bacon**

**Truffled Grits & Jus Garlic Fries Sweet Potato Fries**

Executive Chef Michael Chavez

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions

\*\* There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician

