



RAW BAR

Chilled Lobster 36
drawn yuzu butter

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

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

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

APPETIZERS

Blistered Shishito Peppers 10
bonito, black truffle ponzu

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

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

Grilled Octopus 18
smoked white bean puree
frisée, lemon vinaigrette

* **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 Salad 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, tomato, basil aioli

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

Cuban 16
roast pork, ham, house pickle, mustard

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

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

ENTREES

Short Rib Pappardelle 27
italian sausage, ricotta salata

* **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 Parmesan 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

