



RAW BAR

Chilled Lobster 36
drawn yuzu butter

* **Tuna Crudo 17**
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 +10, salmon +10, beef +10, or chicken +10)

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 +10, salmon +10, beef +10, or chicken +10)

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

* **Tuna Rilette Salad Sandwich 22**
green onion, chipotle tabasco, brioche bun

ENTREES

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

* **Steak Frites 38**
hanger steak, green harissa, seasoned fries

Roasted Sea Bass 37
miso glaze, baby bok choy, shitake, forbidden rice

Housemade Tagliatelle 25
root vegetable bolognese, 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

