

APPETIZERS

SHELLFISH

DAILY SELECTION OF OYSTERS
Half Shell, Bloody Mary & Mignonette 22

RUBY RED PRAWNS
*Smoked Trout Roe, Sea Beans,
Ginger Vinaigrette 23*

STONE CRAB
Cucumber, Daikon, Green Cocktail Sauce 29

NEW ENGLAND LOBSTER ROLL
Parker House Roll, Celery 18

CHILLED SHELLFISH PLATTER
Traditional Garnishes (for two) 59

SOUP & SALADS

AUTUMN GREENS
*Green Apples, Fried Camembert,
Toasted Pecans 14*

AMERICAN FISH CAESAR
*Little Gem Lettuce, Black Olive, Capers,
Meyer Lemon 12*

MANHATTAN CLAM CHOWDER
Oyster Cracker, Crispy Pork Belly 19

CAULIFLOWER SOUP
*Quail Breast, Stuffed Cabbage Roll,
Black Trumpet Mushrooms 20*

FINFISH

HAWAIIAN WALU
*Santa Barbara Uni, Edamame,
Black Truffle Vinaigrette 19*

YELLOWTAIL SASHIMI
*Fermented Black Garlic, Shiso,
Tangerine 21*

TUNA TARTARE
*Wild Arugula, Quail Egg, Pine Nuts,
Castelvetrano Olives 22*

SELECTION OF CAVIAR
Traditional Garnishes, Frozen Vodka MP

SURF & TURF

SHRIMP & GRITS
*Jalapeño, Aged White Cheddar,
Serrano Ham 18*

**DIVER SCALLOPS &
FOIE GRAS**
*Poached Pear, Butternut Squash,
Cashews, Red Wine Reduction 28*

**KOBE BEEF & ABALONE
SHABU SHABU**
*Scallions, Daikon, Cilantro,
Dashi Broth 26*

MAIN DISHES

POACHED IN OCEAN WATER

SHIITAKE MUSHROOMS, COUS COUS,
LEMONGRASS BROTH

DIVER SCALLOPS
Maine 39

DAYBOAT COD
Chatham 37

LOCH DUART SALMON
Scotland 32

GRIDDLED OVER CAST IRON

HEIRLOOM CARROTS, PARSNIPS,
VADOUVAN CURRY VINAIGRETTE

**CORNMEAL-CRUSTED
RAINBOW TROUT**
Idaho 31

**BACON-WRAPPED
KUROBUTA PORK**
Idaho 34

BIG EYE TUNA
Hawaii 38

BAKED IN SEA SALT

CIPPOLINI ONION, BLACK OLIVE,
CHICKPEA FRITTER

TASMANIAN OCEAN TROUT
Australia 36

BLUE PRAWNS
South Pacific 34

BRANZINO
Mediterranean 46

WOOD-GRILLED & SMOKED

RED KURI SQUASH, CELERY ROOT,
ROASTED MUSHROOMS

MIXED GRILL
Select Ocean Fish and Shellfish 41

**MUSTARD-MARINATED
BLACK COD**
Washington 47

**DAILY SELECTION OF
STEAKS**
USA MP

LOBSTER - CLAM BAKE

*Seasonal Shellfish, Farmers Market Vegetables,
White Wine Broth 78*

SALT-BAKED PRIME RIB

*FOR TWO
Selection of Seasonal Side Dishes 85 per Person*

SIDE DISHES

**MALT VINEGAR-
FRENCH FRIES &
TARTAR SAUCE**
8

**SWEET POTATO
PURÉE,
MARSHMALLOW**
10

**HORSERADISH
WHIPPED
POTATOES**
8

**TRUFFLED
MAC & CHEESE,
MUSHROOMS**
12

**GREEN BEAN
CASSEROLE,
CHANTERELLES,
CRISPY SHALLOTS**
12

**BROCCOLI &
CHEDDAR SOUFFLÉ,
SMOKED BACON,
PICKLED RAMPS**
10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.