

# APPETIZERS

## SHELLFISH

**DAILY SELECTION OF OYSTERS\***  
Half Shell, Bloody Mary & Mignonette 19

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

**NEW ENGLAND LOBSTER ROLL\***  
Celery, Capers, Lemon Aioli 18

**CHILLED SHELLFISH PLATTER\***  
Lobster, Seasonal Crab, Shrimp, Oysters, Clams,  
Traditional Garnishes (for two) 59

## SOUP & SALADS

**FARMERS MARKET SALAD**  
Asparagus, Peas, Avocado, Iberico Ham,  
Burrata Cheese, Toasted Hazelnuts 17

**AMERICAN FISH CAESAR\***  
Little Gem Lettuce, Black Olive, Capers,  
Lemon, White Anchovy 13

**LOUISIANA CRAWFISH CHOWDER**  
Buttermilk-Fried Okra, Andouille,  
"Holy Trinity" 21

**KOBE BEEF & ABALONE  
SHABU SHABU\***  
Mushrooms, Shishito Peppers, Dashi 27

## FINFISH

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

**YELLOWTAIL SASHIMI\***  
Sea Urchin, Fava Beans, Pea Shoots,  
Ponzu, Crispy Ginger 26

**SELECTION OF CAVIAR**  
Traditional Garnishes, Frozen Vodka MP

## SURF & TURF

**NEW BEDFORD MUSSELS  
& GRILLED CHORIZO**  
Spring Garlic, Saffron Broth 19

**THAI BEEF CARPACCIO\***  
Maine Lobster, Tangerine, Cashews,  
Coconut, Jalapeño 23

**DIVER SCALLOPS & HUDSON  
VALLEY FOIE GRAS\***  
Blue Corn Pancakes, Blackberries,  
Candy Pecans, Elderflower Gastrique 28

# MAIN DISHES

## POACHED IN OCEAN WATER

PEAS, BUTTERMILK ONION RINGS,  
FENNEL, PEPPERS, CIOPPINO BROTH

**HALIBUT**  
Alaska 43

**ORGANIC SALMON**  
British Columbia 34

**DAILY SHELLFISH**  
Lobster, Shrimp, Crab,  
Mussels & Clams 46

## GRIDDLED OVER CAST IRON

BBQ SPRING SALAD, MAPLE VINAIGRETTE  
GREEN TOMATO, SMOKED PORK SHOULDER

**CORNMEAL-CRUSTED  
RAINBOW TROUT**  
Idaho 33

**DIVER SCALLOPS**  
Maine 37

**FREE RANGE CHICKEN**  
Shelton Farms, California 29

## BAKED IN SEA SALT

SQUID INK RISOTTO, SAFFRON SAUCE,  
RED WINE ARTICHOKE, ARUGULA

**WILD STURGEON**  
Oregon 36

**BLUE PRAWNS**  
South Pacific 34

**BRANZINO**  
Mediterranean 46

## WOOD-GRILLED & SMOKED

CREAMED MUSHROOMS, CAULIFLOWER,  
MARBLED POTATOES

**MIXED GRILL\***  
Select Ocean Fish and Shellfish 41

**TWO POUND LOBSTER**  
Maine 68

**MUSTARD MARINATED  
BLACK COD**  
Washington 54

### \*WOOD-GRILLED STEAKS

18oz CAB Cowboy Rib Eye 59  
14oz Harris Ranch Natural New York 49  
10oz CAB Natural Filet 54  
8oz Snake River Farms Kobe Rib Eye 74

### \*SALT-BAKED DRY AGED PRIME RIB

Pinot Noir Reduction, Horseradish Crème Fraîche  
Seasonal Side Dishes  
For Two 170

### \*ACCOMPANIMENTS

Grilled Hudson Valley Foie Gras 18  
Half Maine Lobster, Grilled or Steamed 30  
Alaskan King Crab, Steamed or Chilled 38

# SIDE DISHES

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

**HORSERADISH  
WHIPPED  
POTATOES**  
8

**\*GREEN ASPARAGUS  
CRÊPES, CAPERS,  
HOLLANDAISE**  
12

**CREAMED SWEET CORN,  
SMOKED BACON &  
ANAHEIM PEPPERS**  
10

**TRUFFLED  
MAC & CHEESE,  
MUSHROOMS**  
12

**BROCCOLINI,  
LEMON & ALMOND  
VINAIGRETTE**  
10

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