

RAW & CHILLED

Tuna Tartare* ^{gf} Shallot, Roasted Jalapeño, Capers, Aioli	28
Steak Tartare* Truffle Mustard Aioli, Pickled Vegetables, Grilled Baguette	28
West or East Coast Oysters* ^{gf} Half Dozen Served with Champagne Mignonette and Cocktail Sauce	27
Jumbo Shrimp Cocktail* ^{gf} Cocktail Sauce	27

Shellfish Plateau* ^{gf}
Maine Lobster Tail, Shrimp Cocktail, Oysters, King Crab Legs
(serves 2 – 4)
105

CAVIAR

Domestic White Sturgeon* 30 grams	95
Russian Osetra* 30 grams	225

Served with warm blinis and toast points, traditional accompaniments

^{gf} – Gluten free ingredients ^v – Vegetarian ^{vg} – Vegan, contains no animal ingredients or products
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APPETIZERS

Chilled Seafood Gazpacho*	19
Poached Shrimp, Octopus, King Crab, Avocado, White Beans, Bell Pepper, Tomato, Basil, Brioche	
Corn Chowder^{gf, v}	18
Coconut Milk, Smoked Oyster Mushroom, Crispy Hominy, Lime	
Caesar Salad	20
Romaine, Parmesan Cheese, Brioche Croutons, Lemon Anchovy Dressing	
Baby Greens & Roasted Beet Salad^v	21
Pistachio, Apricot, Goat Cheese, Focaccia Croutons, Citrus Vinaigrette	
Campari Tomato Salad^{gf, v}	19
Mozzarella, Arugula Pesto, Crispy Parmesan, Aged Sherry	
Maryland Crab Cakes*	27
Pickled Vegetables, Caper Remoulade	
Grilled Tiger Shrimp*	23 44
Pickled Watermelon, Watercress, Jalapeño Gastrique	
Chili Rubbed Charred Octopus*	29
Pickled Lemon, Garlic Aioli, Baby Potatoes, Arugula	
Crispy Dumplings^{vg}	20
Impossible™ Meat, Cabbage, Spicy Soy Dipping Sauce	
Seared Foie Gras*	33
Black Pepper Scone, Pickled Onion, Huckleberry Jus	

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ENTREES

Wild Hawaiian Mahi Mahi* ^{gf}	51
Roasted Eggplant and Korean Squash, Tomato Olive Relish	
Wild Hawaiian Snapper* ^{gf}	51
Carrot Salad, Candied Ginger, Dill and Lemongrass	
New Zealand Big Glory Bay King Salmon* ^{gf}	48
Sautéed Yu Choy, Yuzu, Sesame, Soy Glaze	
Dover Sole* ^{gf}	85
Caramelized Parsnips, Celery Apple Salad, Walnut Brown Butter	
Atlantic Diver Scallops* ^{gf}	48
Cauliflower Velouté, Fennel Chutney, Grapefruit, Roasted Chicken Jus	
Maine Lobster Bake*	95
King Crab, Shrimp, Bacon, Roasted Fennel and Potatoes, Garlic Bread	
Duck Ravioli	42
Porcini Mushroom, Red Wine, Sunchoke Cream, Fig Vincotto	
Spicy Lobster Bucatini*	56
Tarragon, Madeira, Lobster Cream	
King Crab Pasta*	58
Black Truffle Sauce, Parmesan, Bread Crumbs	
Jidori® Chicken Breast*	39
Swiss Chard, Fregola Pasta, Roasted Tomatoes, Lemon Thyme Sauce	
Grilled Cauliflower ^{vg}	36
Marinated Apricots, Quinoa, Corn, Mushroom, Curry Coconut Sauce	

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OVEN ROASTED LOBSTERS & KING CRAB

Prepared Simply or Chili Rubbed.
Choice of Drawn, Basil Yuzu, or Harissa Butter

Rock Lobster*^{gf} MP

Maine Lobster*^{gf} MP

Prime Cut King Crab Legs*^{gf} MP

SUBJECT TO AVAILABILITY

MP - Market Price

CHARRED STEAKS

Filet Mignon* 9 | 12 oz ^{gf} 69 | 90

Dry Aged Bone-In New York 18 oz ^{gf} 81

Domestic Wagyu New York Strip* 12 oz ^{gf} 105
Snake River Farms Gold Grade

Japanese Wagyu New York Strip* 4 oz ^{gf} 200
Ideue Farm, Kagoshima Prefecture
4 oz minimum, 50 per additional ounce

ADD ONS

Roasted Maine Lobster Tail*^{gf} 40

Searched Diver Scallops*^{gf} 21

Grilled Tiger Shrimp* 18

Broiled King Crab*^{gf} 32

SIDES

Cast Iron Roasted Mushrooms^{gf, v} 18

Whipped Potatoes^{gf, v} 15

Parmesan-Truffle Fries with Tomato Aioli^v 18

Grilled Asparagus^{vg} 18

Sautéed String Beans with Toasted Almonds^{gf, vg} 16

Baked Mac & Cheese^v 18

White Cheddar, Paprika Herbed Bread Crumbs

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SWEETS FOR SHARING

Kaua'i Sugarloaf Pineapple Upside Down Cake

Brown Sugar Toffee, Coconut Sorbet

28

Vegan Carrot Cake ^{vg}

Walnut Brittle

14

Pretty In Pink

Vanilla Whipped Panna Cotta, Strawberry Meringue,
Strawberry Rosé Sorbet

16

Coffee 24k

Milk Chocolate Mousse, Dark Chocolate Sponge Cake,
Coffee Ice Cream

17

Shooting Star ^{gf}

Blueberry Vanilla Ice Cream, Lemon Curd, Citrus Pound Cake

18

Chocolate Soufflé ^{gf}

Cherry Heering Sauce, Stracciatella Ice Cream,
Amarena Cherries

22

Housemade Ice Creams & Sorbets ^{gf}

(Choice of Three)

14

Pastry Chef Michael Outlaw

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Dessert Wine

2013 Alois Kracher, Beerenauslese Cuvée, Burgenland	25
2015 Château Roûmieu, Sauternes	19
2019 Fontanafredda, Briccotondo, Moscato d'Asti, Piedmont	16

Madeira & Port Wine

Special Reserve Bual Madeira, Rare Wine Co., Historic Series Boston	20
2004 Late Bottled Vintage Port, Smith Woodhouse	15
20 Year Old Tawny Port, Quinta do Noval	20

All Night Long

Grey Goose La Vanille Vodka, Licor 43, Fernet-Branca,
La COLOMBE Cold Brew Coffee, marshmallow infused cream

17

Single Malt Scotch

Bowmore 12 Year	16
Dalmore 18 Year	45
Glenfiddich 12 Year	18
Laphroaig 10 Year	18
Oban 14 Year	23
The Balvenie 12 Year	15
The Glenlivet 12 Year	16
The Macallan 12 Year	23
The Macallan 18 Year	90

Cognac

Courvoisier XO	35
Hennessy XO	60
Hennessy Paradis	225
Hennessy Richard	575
Rémy Martin Louis XIII	
Half Ounce	175
One Ounce	345
Two Ounces	675

Bourbon & Rye

Basil Hayden	15
Woodford Reserve	14
Belle Meade Sherry Cask Finish	28
Bulleit Rye	15
Whistle Pig 10 Year	30

Additional Spirits

Baileys	13
B&B	12
Disaranno	12
Drambuie	13
Fernet-Branca	13
Frangelico	12
Grand Marnier	13
Jacopo Poli - Grappa di Sassicaia	35
Limoncello	12
Romano Sambuca	13
Sambuca Black	13
Tia Maria	12
Tuaca	12