

RAW BAR

THE GRAND SHELLFISH TOWER

\$120

EAST & WEST COAST OYSTERS

Served with Classic Cocktail / Mignonette / Hot Sauce

Peconic Bay Peeko - NY - \$3.25 each

Stellar Bay - BC - \$3.75 each

DRESSED

4 pieces \$19

Peeko Oyster, Pineapple, Shiso,
Yuzu Kosho

Stellar Bay Oyster, Tomatillo,
Sweet Onion, Cilantro

CLASSIC SHRIMP COCKTAIL

Cocktail Sauce, Sorrento Lemon Aioli

\$22

Wild Caught SNAPPER SASHIMI

Mango, Scotch Bonnet,
Passion Fruit, Avocado
\$21

BLUEFIN TUNA SASHIMI

Garlic Soy, Crispy Shallot,
Scallion, Pearl Onion
\$24

OCTOPUS CARPACCIO "MUFFULETTA"

Crispy Soppressata,
Lemon Agravato, Olive Relish
\$23

JAPANESE HAMACHI CRUDO

Green Apple and Wasabi, Yuzu Kosho, Mint
\$20

Wild Caught GOLDEN TILEFISH CEVICHE

Rocoto Chile, Sweet Potato, Cancha
\$21

MAKI ROLLS

GREEN GODDESS

Avocado, Asparagus, Cucumber, Shiso
Green Goddess, Yuzu Furikake \$17

HAMACHI

Ginger Scallion \$18

SPICY TUNA

Avocado, Crispy Shallots \$19

TORO

Scallion, Sesame \$24

OSCAR

Wagyu, Snow Crab,
Yuzu Hollandaise \$36

SPICY SCALLOP

Calabrian Aioli, Tobiko Arare \$20

STEAK & EGGS

A5 Wagyu, Osetra Caviar \$42



SALADS

FENNEL

Citrus, Mint, Basil, Marcona Almond, Blood
Orange Vinaigrette, Grated Manchego Cheese
\$19

LITTLE GEM

Avocado, Shiso, Green Goddess,
Crispy Quinoa, Pickled Shallots
\$21

BADGER FLAME BEETS

Horseradish Labneh, Pumpernickel Crisp,
Dill, Smoked Sable, Trout Roe
\$24

CRISPY RICE

4 pieces per order

Tuna, Szechuan Chile Crisp \$26

Salmon, Yuzu Furikake, Avocado \$24

Santa Barbara Uni, Lemon oil, Maldon \$34

Wagyu Beef Tartare, Black Truffle, Walnut \$40

Osetra, Horseradish whipped creme fraiche, Chives \$60

SMALL PLATES

WHIPPED PUMPKIN HUMMUS

Dukkah Spice, Labneh, Red Wine Reduction, Grilled Bread
\$18

BURRATA & CAVIAR

Olio Novello, Grilled Bread
\$45

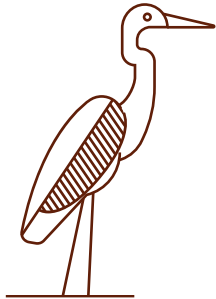
BAY SCALLOPS BOURGUIGNON

Escargot Butter, Grilled Bread, Lemon
\$25

LAMB LOLLIPOPS

Grass Fed New Zealand Lamb, Pomegranate
Chimichurri, Pomegranate Molasses
\$36

PASTA



Campanelle

Squaccio e Pepe, Pecorino Sardo \$24

Fettuccine

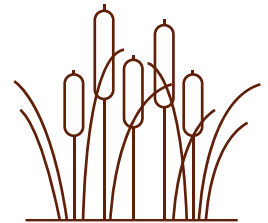
Santa Barbara Uni, Serrano Chile, Lemon Zest, Chives \$35

Rigatoni

Pomodoro, Peekytoe Crab, Opal Basil, Garlic Crumbs \$36

Casarecce

Pistachio Pesto, Zucchini, Italian Sausage, Parmesan \$28



MAINS

ORA KING SALMON

Smoked Carrot Puree, Coconut, Rosemary Chimichurri,
Tzatziki, Roasted Organic Heirloom Carrots
\$40

WILD ALASKAN HALIBUT

PEI Mussels, Yukon Golds, Caramelized Fennel,
Tomato, Saffron Cream Sauce
\$42

LINE CAUGHT WILD ALBACORE TUNA

Lightly Cooked in Olive Oil, Organic Late Summer Tomatoes,
Rancho Gordo Gigante Beans, Preserved Lemon
\$39

CHICKEN CAESAR

Crispy Chicken Milanese, Creamy Sicilian Caesar,
Campo Rosso Bitter Fall Greens, Toasted Sesame,
Garlic Crumbs, Parmesan, Really Nice Anchovies
\$33

THE BURGER

7oz Custom Blend, Comte, Fontina, Grilled Red Onion,
Short Rib Marmalade, Horesradish Dijonnaise, Pickles,
Sesame Milk Bread
\$34

BRAISED SHORT RIB

Parsnip Puree, Slow Cooked Red Cabbage,
Roasted Maitake Mushrooms, Black Truffle Jus
\$44

PRIME STEAKS

8oz GRASS FED PETITE FILET MIGNON \$42

14oz DRY AGED NY STRIP \$64

32oz TOMAHAWK FOR TWO \$195

All steaks come with a Watercress Salad, and Crispy Shoestring Fries
With a Choice of sauces: Chimichurri, Yuzu Hollandaise, Sauce Bordelaise

D E S S E R T S

APPLE PIE SUNDAE FOR 2

Vanilla gelato, Pie Crumble, Candied Walnuts,
Roasted Gala Apples, Bourbon Salted Caramel

\$16

MISO HONEY CAKE

Chai Syrup, Crispy Rice, Orange Zest, Cream Cheese Frosting

\$14

BLACK FOREST BUDINO

Chocolate Custard, Candied Hazelnuts,
Whipped Creme Fraiche, Luxardo Cherries

\$15

ICE CREAM AND SORBET \$5

Vanilla

Coffee

Coconut

Raspberry Sorbet