

MAIN

RAW & CHILLED

Spice Crusted Bigeye Tuna*	33	Steak Tartare*	29
Furikake, Yuzu Truffle Aioli, Citrus, Coriander Blume		Truffle Mustard Aioli, Pickled Vegetables, Grilled Baguette	
West Or East Coast Oysters* Half Dozen	32	Jumbo Shrimp Cocktail*	32
Served with Champagne Mignonette and Cocktail Sauce		Cocktail Sauce	
Shellfish Plateau* - Petite	120	Shellfish Plateau* - Grand	199
Maine Lobster Tail, Shrimp Cocktail, Oysters, King Crab Legs (serves 2 - 4)		Maine Lobster, King Crab Legs, Jumbo Shrimp, Oysters, Tuna Tartare, Crab Salad	

CAVIAR

Served with warm blinis and toast points, traditional accompaniments.

Domestic White Sturgeon*	95	Osetra*	230
28 grams		28 grams	
000 Golden Osetra	375		
28 grams			

APPETIZERS

Shrimp & White Bean Soup	20	Caesar Salad	24
Tasso Ham, Saffron, Tomato, Tuscan Kale, Sourdough		Romaine, Parmesan Cheese, Brioche Croutons, Lemon Anchovy Dressing	
Roasted Heirloom Rainbow Beets	24	Crispy Dumplings	24
Whipped Almond Ricotta Boursin, Pistachio Crumble, Quinoa, Banyuls Vinaigrette		Impossible Meat,™ Thai Basil Cabbage, Spicy Soy	
Maryland Crab Cake *	30	Chili Rubbed Charred Octopus*	32
Pickled Vegetables, Caper Remoulade		Pickled Lemon, Garlic Aioli, Baby Potatoes, Arugula	
Diver Scallops*	26	Seared Foie Gras*	33
La Quercia Pancetta, Shaved Brussels Sprouts, Grain Mustard Chicken Jus		Black Pepper Scone, Pickled Onion, Huckleberry Jus	

ENTREES

Wild Hawaiian Mahi Mahi*	52	Hawaiian Snapper*	54
Carrot Salad, Candied Ginger, Dill, Lemongrass		Baby Gem Lettuce, Oyster Mushrooms, Pickled Fresno Chili, Tom Kha Broth	

New Zealand Big Glory Bay King Salmon* Orange Miso, Curried Eggplant Caviar, King Trumpet Mushroom	52	Mediterranean Branzino* Romanesco, Cauliflower Cream, Spiced Lemon, Red Wine Sauce	59
Bouillabaisse* Roasted Shellfish, Rouille, Crispy Saffron Rice, Seafood Broth	68	Serpentine Raviolo* King Crab, Squid Ink, Bottarga, Panko, Shellfish Glace	59
Truffle Tagliatelle Tuscan Kale, Shiitake Mushrooms, Miso Truffle Cashew Cream Sauce	42	Honey Nut Squash Roasted Mushrooms, Toasted Farro, Crispy Tofu, Jimmy Nardello Chillis, Coconut Curry	40
Free Range Chicken Breast Bacon Lardons, Artichoke Berigoule, Roasted Beets, Chicken Jus	46		

OVEN ROASTED LOBSTERS & KING CRAB

Prepared Simply or Chili Rubbed. Choice of Drawn, Basil Yuzu, or Harissa Butter SUBJECT TO AVAILABILITY
MP – Market Price

Rock Lobster*	MP	Maine Lobster*	MP
Prime Cut King Crab Legs*	MP		

CHARRED STEAKS

Filet Mignon* 9 oz	77	Dry Aged Bone-In New York 18 oz	89
Boneless Rib Eye 18 oz	86	Domestic Wagyu New York Strip* 12 oz Snake River Farms Gold Grade	105
Japanese Wagyu New York Strip* 4 oz Ideue Farm, Kagoshima Prefecture 4 oz minimum, \$5 per additional ounce	220		

ADD ONS

Roasted Maine Lobster Tail*	48	Seared Diver Scallops*	21
Grilled Tiger Shrimp*	20	Broiled King Crab*	42

SIDES

Polenta & Peppers	19	Whipped Potatoes	19
------------------------------	----	-------------------------	----

Parmesan-Truffle Fries With Tomato Aioli	19	Roasted Mushrooms	19
Roasted Brussels Sprouts	19	Baked Mac & Cheese	20
Pine Nuts, Crispy Shallots, Piquillo Agrodolce		White Cheddar, Paprika Herbed Bread Crumbs	

DESSERTS

Carrot Cake (V)	14	Pumpkin Cheesecake	18
Almond Milk Cream Cheese Frosting, Walnut Brittle		Toasted Spiced Cake, Walnut Brittle, Red Fruit Gel	
Chocolate Chip Cookie Souffle	24	Tea & Honey	18
Vanilla Anglaise, Brown Butter Cookie, Vanilla Ice Cream		Honey Marshmallow, Bergamot Crèmeux, Earl Grey Ice Cream	
Housemade Ice Creams & Sorbets	14	Apple Mille-Feuille	20
(Choice of Three)		Apple Butter Ganache, Poached Apple, Brown Butter Ice Cream	

SWEETS FOR SHARING

Kaua'i Sugarloaf Pineapple Upside Down Cake	32
Brown Sugar Toffee, Coconut Sorbet	

(V) – Vegan Impossible™ is a registered trademark of Impossible Foods Inc. Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of foodborne illness.