

to start

fresh caught oysters

ATLANTIC - crassostrea virginica.....(medium).....lean, briny 3.25ea

PACIFIC - crassostrea gigas.....(medium).....crisp, sweet 4.00ea

KUMAMOTO - crassostrea sikamea.....(small).....buttery, delicate 4.25ea

AROUND THE WORLD TASTING - 4 atlantic, 4 pacific, 4 kumamoto 43

NEW ZEALAND MUSSELS 18 
roasted red peppers, onions, cilantro,
buttery meunière sauce

CHAR GRILLED WAKAME OCTOPUS 18 
japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

SPICY YELLOWFIN TUNA TARTARE 18 
guacamole, sriracha aioli

CREAMY LOBSTER RISOTTO CROQUETTES 17
spanish chorizo, mozzarella, petit pois,
kaffir lime “tapas” tartar sauce

PAN SEARED SEA SCALLOPS 18 
spanish chorizo, potato foam,
smoked paprika

PRETZEL CRUSTED FRIED CALAMARI 17
mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 17
tempura fried shrimp, kanzuri butter sauce

SHRIMP TEMPURA CRISPY RICE BITES 16
sweet soy, mentaiko, spicy japanese mayo

TRUFFLE MAC N’ CHEESE 15
cheddar, bacon, mushrooms, pecorino

SHORT RIB BRUSCHETTA 15 
bacon jam, ricotta salata, poached pear,
blackberry crème

SOUTHWESTERN CHICKEN SPRING ROLLS 16
guacamole, salsa fresca

salads

ROASTED BEET & GOAT CHEESE - mesclun, shaved pear, tomato, red onion , pistachio crumble, 15 
mandarin, chablis blood orange vinaigrette

BURRATA & HEIRLOOM TOMATO - arugula, medjool dates, onions, basil, elephant garlic chips 13 

FETA & CRANBERRY - arugula, baby spinach, crispy tofu, cucumber, almonds, onion, tomato, 15 
apple, balsamic vinaigrette

 **Available Gluten Free Please Ask Your Server**

Happy Hour
Mon-Fri 4pm-7pm
bar & lounge only
\$6 beer, \$7 cocktails, \$8 wine by the glass,
\$10 food specials

Brunch
Sat & Sun 11am-3pm
\$34 prix fixe includes one entree and choice of
two mimosas, bellinis or bloody marys



from the land

All steaks are seasoned with our signature eight spice rub

CAST IRON PAN SEARED 14oz RIB EYE	47	WOOD GRILLED 14oz NEW YORK STRIP	44
PRIME CUT FILET MIGNON	7oz 41 10oz 48	CHAR GRILLED "CHURRASCO" SKIRT STEAK	39
		chimichurri sauce	

add to your steak

served with our signature champagne scampi sauce

SOUTH AFRICAN LOBSTER TAIL	24	MARYLAND LUMP BLUE CRABMEAT	9
GARLICKY SHRIMP	9		

sides 11

Loaded Mashed Yukon Potatoes 
white vermont cheddar, bacon, scallions

Maine Lobster Mash add 4 
garlic-herb cream cheese, chives

Lyonnaise Potatoes 
caramelized onions, smoked paprika butter

Natural Sea Salt French Fries 

Truffle Parmesan French Fries add 3 

Maine Lobster Mac N' Cheese add 4

Char Grilled Seasonal Vegetables 

French Butter Poached Asparagus 

Roasted Brussels Sprouts 
bacon, onions, bourbon braised apple

Garlic Spinach 

BRAISED COLORADO SHORT RIB - truffle parmesan potato wedges, barbacoa glaze, 36 
roasted zucchini-baby carrot-onion melange, romesco brava salsa

"BANGKOK" ROASTED L. I. DUCK - singapore stir fry capellini noodles, 35 
watermelon radish salad, edamame dumplings, low ark demi glaze

PAN ROASTED LAMB SHANK - slow cooked bintje potatoes, farm to table vegetable tournee, 36
saffron rice croquette, dark ale fricassee

FRENCH CUT CHICKEN - butternut squash bacon hash, garlic green beans, 30 
cremini mushrooms, velouté crème sauce

from the sea

SEAFOOD RISOTTO - organic heirloom "black rice", lobster, shrimp, 39 
sea scallops, octopus, atlantic cod, sweet drop peppers

CHAR GRILLED BRANZINO - zaffron cauliflower rice, tomato & fennel jam, 35 
roasted cauliflower, petit pois crème

ATLANTIC BAKKAFROST SALMON - warm napa cabbage kimchee slaw, baby carrots, 34 
tempura zucchini-squash, brown butter sauce

PAN SEARED CHILEAN SEA BASS - white soba noodles, enoki trumpet mushrooms, 39 
poached egg, sriracha tofu foam, table side akadashi miso broth

GRILLED MONTAUK SWORDFISH - pan roasted marble potatoes, napa cabbage, 36 
jersey sweet corn, mix peppers, poblano avocado sauce

GRILLED SHRIMP SPINACH TONNARELLI PASTA - creamy burrata, heirloom cherry tomatoes, 29
roasted red peppers, shaved red onions, wilted snap pea leaves, basil scampi sauce

Changes and modifications politely declined Please alert your server to any allergies