

to start

fresh caught oysters

ATLANTIC - crassostrea virginica.....(medium).....lean, briny 3.00ea

PACIFIC - crassostrea gigas.....(medium).....crisp, sweet 3.75ea

KUMAMOTO - crassostrea sikamea.....(small).....buttery, delicate 4.00ea

AROUND THE WORLD TASTING - 4 atlantic, 4 pacific, 4 kumamoto 39

CHAR GRILLED WAKAME OCTOPUS 17 
japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

PAN SEARED SEA SCALLOPS 17 
spanish chorizo, potato foam, smoked paprika

YELLOWFIN TUNA TARTARE 17 
avocado, seaweed crisps, soy mirin,
spicy yuzu vinaigrette

SHRIMP FIRECRACKER 16
tempura fried shrimp, kanzuri butter sauce

SOUTHWESTERN CHICKEN SPRING ROLLS 15 
queso fresco, salsa verde, pico de gallo

SHRIMP TEMPURA CRISPY RICE BITES 15
sweet soy, mentaiko, spicy japanese mayo

PRETZEL CRUSTED FRIED CALAMARI 16
mustard scallion remoulade, spicy marinara

CREAMY LOBSTER RISOTTO CROQUETTES 16
spanish chorizo, mozzarella, petite pois,
kaffir lime “tapas” tartar sauce

SHORT RIB BRUSCHETTA 14 
bacon jam, ricotta salata, poached pear,
blackberry crème

TRUFFLE MAC N' CHEESE 14
cheddar, bacon, mushrooms, pecorino

for you to share 16 per person minimum of 4 people required

PRETZEL CALAMARI

LOBSTER CROQUETTES

SHRIMP TEMPURA BITES

SHORT RIB BRUSCHETTA

salads

MEZZOGIORNO HARVEST - prosciutto, mascarpone, romaine, frisee, marinated plum tomatoes, 14 
chorizo iberico, candied almonds, apple, dijon porto vinaigrette

ROASTED BEET & GOAT CHEESE - frisee, pomegranate, macadamia nuts, goat cheese spread, 15
brioche crostini, chablis-raisin vinaigrette, tangerine glaze

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



Available Gluten Free Please Ask Your Server

Happy Hour

Mon-Fri 5pm-8pm lounge only
\$6 beer, \$7 cocktails, \$8 wine by the glass, \$10 food specials

Sunset 3 Course Prix Fixe Menu

Mon-Fri 5pm-7pm
\$56 excl tax and gratuity



from the land

All steaks are seasoned with our signature eight spice rub

CAST IRON PAN SEARED 14oz RIB EYE	42		WOOD GRILLED 14oz NEW YORK STRIP	39	
PRIME CUT FILET MIGNON	7oz 38		CHAR GRILLED "CHURRASCO" SKIRT STEAK	33	
	10oz 43		chimichurri sauce		

add to your steak

both served with our signature champagne scampi sauce

GARLICKY SHRIMP	9		MARYLAND LUMP BLUE CRABMEAT	9	
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sides 11

<i>Loaded Mashed Yukon Potatoes</i>	<i>Gemelli Lobster Mac N' Cheese</i> add 4
white vermont cheddar, bacon, scallions	
<i>Maine Lobster Mash</i> add 4	<i>Char Grilled Vegetable Saltado</i>
garlic-herb cream cheese, chives	avocado, plum tomato, grilled onion, lime, scallions
<i>Lyonnaise Potatoes</i>	<i>French Butter Poached Asparagus</i>
caramelized onions, smoked paprika butter	
<i>Natural Sea Salt French Fries</i>	<i>Roasted Brussels Sprouts</i>
	bacon, onions, bourbon braised apple
<i>Truffle Parmesan French Fries</i> add 3	<i>Garlic Spinach</i>

GRILLED COLORADO SHORT RIB - tain crispy potatoes, roasted spring vegetables, 36
himalayan salt cured egg yolk, au poivre sauce

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

BRAISED OMAHA LAMB SHANK - country style red lentil stew, savory sweet potato ganache, 36
shiraz goat cheese emulsion, crispy fennel

FRENCH CUT CHICKEN - pistou potato gnocchi, butter poached asparagus, 30
oyster mushrooms, ricotta, pistachio crumble

from the sea

CRISPY BRANZINO CROUSTILLANT - shrimp and heirloom tomato concasse, bell peppers, 35
young vidalia onions, garlic crusted french baguette

ALASKAN PAN SEARED SOCKEYE SALMON - shaved fennel "sauerkraut", new spring asparagus, 34
lotus root, dill crème, pistachio beet reduction

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 - sauteed garlicky shrimp, potato broccoli pan hash, 34
pickled nopal cactus salad, shrimp veloute

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

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

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