

to start

fresh caught oysters

ATLANTIC - crassostrea virginica.....(medium).....lean, briny 3.50ea

PACIFIC - crassostrea gigas.....(medium).....crisp, sweet 4.25ea

KUMAMOTO - crassostrea sikamea.....(small).....buttery, delicate 4.50ea


AROUND THE WORLD TASTING - 4 atlantic, 4 pacific, 4 kumamoto 46

NEW ZEALAND MUSSELS 19 
roasted red peppers, onions, cilantro,
buttery meunière sauce

CHAR GRILLED WAKAME OCTOPUS 121
japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

SPICY YELLOWFIN TUNA TARTARE 22 
guacamole, sriracha aioli

CREAMY LOBSTER RISOTTO CROQUETTES 20
spanish chorizo, mozzarella, petit pois,
kaffir lime "tapas" tartar sauce

PAN SEARED SEA SCALLOPS 22 
spanish chorizo, potato foam,
smoked paprika

PRETZEL CRUSTED FRIED CALAMARI 19
mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 19
tempura fried shrimp, kanzuri butter sauce

SHRIMP TEMPURA CRISPY RICE BITES 18
sweet soy, mentaiko, spicy japanese mayo

TRUFFLE MAC N' CHEESE 17
cheddar, bacon, mushrooms, pecorino

SHORT RIB BRUSCHETTA 16 
bacon jam, ricotta salata, poached pear,
blackberry crème

SOUTHWESTERN CHICKEN SPRING ROLLS 18
guacamole, salsa fresca


caviar + champagne for two 117

TWO GLASSES OF ROEDERER ESTATE BRUT CHAMPAGNE

SMOKED SALMON CANAPE
siberian caviar

10G OSCIETRA ROYAL CAVIAR

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 14 

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,
\$11 food specials

Brunch

Sat & Sun 11am-3pm

\$37 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 49

WOOD GRILLED 14oz NEW YORK STRIP 45

PRIME CUT FILET MIGNON 7oz 44
10oz 52

CHAR GRILLED "CHURRASCO" SKIRT STEAK 44
chimichurri sauce

add to your steak


served with our signature champagne scampi sauce

SOUTH AFRICAN LOBSTER TAIL 29

MARYLAND LUMP BLUE CRABMEAT 13

GARLICKY SHRIMP 13


sides 13

Loaded Mashed Yukon Potatoes 
white vermont cheddar, bacon, scallions


Maine Lobster Mac N' Cheese add 5

Maine Lobster Mash add 5 
garlic-herb cream cheese, chives

Char Grilled Seasonal Vegetables 

Lyonnaise Potatoes 
caramelized onions, smoked paprika butter

French Butter Poached Asparagus 

Natural Sea Salt French Fries 

Roasted Brussels Sprouts 
bacon, onions, bourbon braised apple

Truffle Parmesan French Fries add 3 

Garlic Spinach 


BRAISED COLORADO SHORT RIB - truffle parmesan potato wedges, barbacoa glaze, 38
roasted zucchini-baby carrot-onion melange, romesco brava salsa

"BANGKOK" ROASTED L. I. DUCK - singapore stir fry capellini noodles, 37
watermelon radish salad, edamame dumplings, low ark demi glaze


PAN ROASTED LAMB SHANK - slow cooked bintje potatoes, farm to table vegetable tournee, 38
saffron rice croquette, dark ale fricassee


FRENCH CUT CHICKEN - butternut squash bacon hash, garlic green beans, 33 
cremini mushrooms, velouté crème sauce


from the sea

SEAFOOD RISOTTO - organic heirloom "black rice", lobster, shrimp, 44 
sea scallops, octopus, atlantic cod, sweet drop peppers

CHAR GRILLED BRANZINO - zaffron cauliflower rice, tomato & fennel jam, 37 
roasted cauliflower, petit pois crème

ATLANTIC BAKKAFROST SALMON - warm napa cabbage kimchee slaw, baby carrots, 36 
tempura zucchini-squash, brown butter sauce

PAN SEARED CHILEAN SEA BASS - white soba noodles, enoki trumpet mushrooms, 44 
poached egg, sriracha tofu foam, table side akadashi miso broth

GRILLED MONTAUK SWORDFISH - pan roasted marble potatoes, napa cabbage, 38 
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