

# APPETIZERS

## SHELLFISH

**DAILY SELECTION OF OYSTERS**  
*Half Shell, Bloody Mary & Mignonette 19*

**RUBY RED SHRIMP & GRITS**  
*Jalapeño, Aged White Cheddar,  
Serrano Ham 18*

**NEW ENGLAND LOBSTER ROLL**  
*Celery, Capers, Lemon Aioli 18*

**CHILLED SHELLFISH PLATTER**  
*Lobster, Seasonal Crab, Shrimp, Oysters, Clams,  
Traditional Garnishes (for two) 59*

## SOUP & SALADS

**FARMERS MARKET SALAD**  
*Quince, Asian Pear, Fried Blue Cheese,  
Toasted Hazelnuts 14*

**AMERICAN FISH CAESAR**  
*Little Gem Lettuce, Black Olive, Capers,  
Lemon, White Anchovy 13*

**MANHATTAN CLAM CHOWDER**  
*Oyster Cracker, Crispy Pork Belly 19*

**KOBE BEEF SHABU SHABU**  
*Matsutake Mushrooms, Shishito Peppers,  
Dashi Broth 24*

## FINFISH

**TUNA TARTARE**  
*Wild Arugula, Quail Egg, Pine Nuts,  
Castelvetrano Olives 22*

**YELLOWTAIL SASHIMI**  
*Black Truffle, Caviar, Green Apple,  
Finger Lime 26*

**SELECTION OF CAVIAR**  
*Traditional Garnishes, Frozen Vodka MP*

## SURF & TURF

**CORNMEAL FRIED OYSTERS &  
BBQ PORK CHEEKS**  
*Bloomsdale Spinach, Sweet Corn Foam 19*

**THAI BEEF CARPACCIO**  
*Maine Lobster, Tangerine, Cashews,  
Coconut, Jalapeño 23*

**NANTUCKET BAY SCALLOP &  
HUDSON VALLEY FOIE GRAS**  
*Honey Crisp Apple Tarte Tatin,  
Macademia Nuts, Elderflower Gastrique 28*

# MAIN DISHES

## POACHED IN OCEAN WATER

BUCKWHEAT NOODLES, BOK CHOY,  
MUSHROOMS, SAKE BROTH

**BLACK BASS**  
*Maryland 44*

**ORGANIC SALMON**  
*British Columbia 34*

**DAILY SHELLFISH**  
*Lobster, Shrimp, Crab & Clams 46*

## GRIDDLED OVER CAST IRON

EGGPLANT, SQUASH, COUSCOUS,  
CHORIZO, LEMON-CAPER BUTTER

**CORNMEAL-CRUSTED  
RAINBOW TROUT**  
*Sunburst Farms, North Carolina 33*

**DIVER SCALLOPS**  
*Maine 37*

**FREE RANGE CHICKEN**  
*Shelton Farms, California 29*

## BAKED IN SEA SALT

SQUID INK RISOTTO, SAFFRON SAUCE,  
RED WINE ARTICHOKE, ARUGULA

**WILD STURGEON**  
*Oregon 36*

**BLUE PRAWNS**  
*South Pacific 34*

**BRANZINO**  
*Mediterranean 46*

## WOOD-GRILLED & SMOKED

CREAMED MUSHROOMS, CAULIFLOWER,  
MARBLED POTATOES

**MIXED GRILL**  
*Select Ocean Fish and Shellfish 41*

**TWO POUND LOBSTER**  
*Maine 68*

**MUSTARD MARINATED  
BLACK COD**  
*Washington 54*

### WOOD-GRILLED STEAKS

*18oz CAB Cowboy Rib Eye 59  
14oz Harris Ranch Natural New York 49  
10oz CAB Natural Filet 54  
8oz Snake River Farms Kobe New York 74*

### SALT-BAKED DRY AGED PRIME RIB

*Pinot Noir Reduction, Horseradish Crème Fraîche  
Seasonal Side Dishes*

*For Two 170*

### ACCOMPANIMENTS

*Grilled Hudson Valley Foie Gras 18  
Half Maine Lobster, Grilled or Steamed 30  
Alaskan King Crab, Steamed or Chilled 38*

# SIDE DISHES

**MALT VINEGAR-  
FRENCH FRIES &  
TARTAR SAUCE**  
8

**HORSERADISH  
WHIPPED  
POTATOES**  
8

**SWEET POTATO  
PUREE &  
MARSHMALLOW**  
8

**ROASTED  
BRUSSELS SPROUTS  
DATES & BACON**  
10

**TRUFFLED  
MAC & CHEESE,  
MUSHROOMS**  
12

**BROCCOLINI,  
LEMON & ALMOND  
VINAIGRETTE**  
10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.