

EXECUTIVE CHEF

Matthew Rainey



CHEF DE CUISINE

Jordan Buendia

APPETIZERS

GRILLED BACON OCTOPUS	12	AHI TUNA TARTARE	14
Black Garlic Tahini Yogurt, Long Beans, Pickled Onion		Foraged Mushroom Escabeche, Chives, EVOO	
JUMBO LUMP CRAB CAKE	18	KOREAN STYLE DUCK	12
Pommery Mustard Butter, Petite Greens		Kimchi Meringue, Scallions, BBQ Sauce, Rice Cracklin	
SHORT RIB RAVIOLO	12	JUMBO SHRIMP	12
Chanterelle Mushroom, Pearl Onion, Apple Smoked Bacon, Taleggio Cream		Sweet Yellow Corn, Charred Scallions, Pancetta Lemon Crunch	

ON THE ROCKS

SHRIMP COCKTAIL 15

Cocktail Sauce

JUMBO LUMP CRAB 16

Remoulade

HALF LOBSTER TAIL 15

Mustard Aioli

RAW OYSTERS MKT

East Coast - West Coast

Half Dozen / Dozen

Cocktail Sauce - Cucumber Mignonette

SEAFOOD PLATTER 59

Traditional Accompaniments

BUTCHER BLOCK



CURED & AGED MEATS,
ARTISANAL CHEESE & ACCOMPANIMENTS

Small 14 | Large 25

LOBSTER BISQUE WITH COGNAC CREAM 10

SALADS

LOCAL GREENS	10
Radish, Hearts of Palm, Pommery Mustard Vinaigrette	
COUNTRY SALAD	10
Heirloom Tomatoes, Cucumbers, Green Peppers, Red Onions, Greek Feta, Olives, Red Wine Vinegar	
THE WEDGE	10
Heirloom Tomatoes, Bacon Jam, Chives, Blue Cheese Dressing	
CLASSIC CAESAR	9
Romaine, Crostini, Parmigiano Reggiano	
BURRATA	12
Roasted Butternut Squash, Arugula, Pomegranate, Walnuts, Maple-Balsamic	

BURGERS

*All Burgers served with
Parmesan Truffle Fries*

BLACK & BLUE 18

Black Angus, Blue Cheese Butter,
Tomato Jam, Brioche

AHI BURGER 20

Fresh Seared Ahi Tuna Steak, Gruyere,
Remoulade, Brioche

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

STEAKS & CHOPS

GRASS FED FILET MIGNON 7 oz.....	38
PETITE FILET MIGNON 7 oz.....	36
FILET MIGNON 10 oz.....	46
NY STRIP 14 oz.....	42
RIBEYE 16 oz.....	46
DRY AGED COWBOY RIBEYE 45 day - 20 oz.....	59
DRY AGED PORTERHOUSE 45 day - 40 oz.....	95
PORK CHOP <i>Southeast Family Farms</i> - 14 oz.....	30

CHEF'S FAVORITES

MISO SALMON.....	27
Baby Bok Choy, Shiitake Mushroom, Rice Puff, Ginger Miso Butter	
YELLOWTAIL SNAPPER.....	30
Artichoke Barigoule, Savory Parmesan Risotto	
LOBSTER AMERICANA.....	28
Spicy Lobster Cognac Cream, Lobster, Fresh Tagliatelle, Tarragon	
GEORGES BANK SEA SCALLOPS.....	34
Jerusalem Artichoke, Baby Kale, Black Truffle Agrodulce	
ROASTED CHICKEN <i>Poulet Rouge</i>	25
Acorn Squash, Poached Apples, Trumpet Royale, Soubise Sauce, Bacon Jam	
RACK OF LAMB & SIRLOIN DUO.....	36
Roasted Winter Vegetables, Tarragon Veal Jus	



STEAK ENHANCEMENTS

Indulgent additions to your steak

BÉARNAISE 5

AU POIVRE 5

TRUFFLE BUTTER 9

BLUE CHEESE BUTTER BRÛLÉE 8

OSCAR STYLE JUMBO LUMP CRAB 12

THE SIGNATURE 15

Flash Fried Half Maine Lobster Tail

TO SHARE



ROASTED MUSHROOMS 7/10

GRILLED JUMBO ASPARAGUS 10

CREAMLESS CORN MASH 6/9

MAC & CHEESE 7/10

LOBSTER MAC & CHEESE 12/17

ROASTED VEGETABLES 6/9

CREAMED SPINACH 6/9

TWICE BAKED POTATO 8

WHIPPED POTATOES 5/8

THICK CUT ONION RINGS 8

PARMESAN TRUFFLE FRIES 9