

EXECUTIVE CHEF

Matthew Rainey



CHEF DE CUISINE

Jordan Buendia

APPETIZERS

BEEF CARPACCIO	11	AHI TUNA TARTARE	14
Red Wine Onion Jam, Beech Mushrooms, Horseradish, Rye		Foraged Mushroom Escabeche, Chives, EVOO	
JUMBO LUMP CRAB CAKE	18	KOREAN STYLE SHORT RIB	12
Yuzu Ginger Butter, Local Greens		Kimchi Meringue, Scallions, BBQ Sauce, Rice Cracklin	
GRILLED BACON OCTOPUS	12	JUMBO SHRIMP SAGANAKI	14
Pickled Pearl Onions, Duck Fat Potatoes, Romesco, Olives		Halloumi Cheese, Capers, Radish, Arugula, Lemon EVOO	

ON THE ROCKS

SHRIMP COCKTAIL 15

Pink Brandy

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, Lemon Brown Butter Vinaigrette	
COUNTRY SALAD	10
Heirloom Tomatoes, Cucumbers, Green Peppers, Red Onions, Greek Feta, Olives, Red Wine Vinegar	
ROASTED BABY BEETS	10
Aerated Goat Cheese, Sauce Aillade, Banyuls	
CLASSIC CAESAR	9
Romaine, Crostini, Parmigiano Reggiano	
BURRATA	12
Heirloom Tomatoes, Compressed Watermelon, Basil, Balsamic Gel	

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



GREENS SOURCED LOCALLY

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
LAMB PORTERHOUSE DUO Colorado - 16 oz.....	38
PORK CHOP Southeast Family Farms - 14 oz.....	30

CHEF'S FAVORITES

SCOTTISH SALMON.....	25
Cauliflower, Parsley Root, Charred Spring Garlic, Green Harissa	
MISO BLACK COD.....	30
Baby Bok Choy, Shiitake Mushroom, Rice Puff, Ginger Miso Butter	
ROASTED RED CHICKEN <i>Poulet Rouge</i>	25
Trumpet Royal, Spring Peas, Gnocchi, Pancetta, Lemon Chicken Jus	
ROASTED LONG ISLAND DUCK BREAST.....	30
Confit Duck Leg, Turnips, Brussels Sprouts, Farro, Medjool Date	
GEORGES BANK SEA SCALLOPS.....	34
Butterscotch Carrots, Apple, Marigold, Light Garlic Cream	



STEAK ENHANCEMENTS

Indulgent additions to your steak

BÉARNAISE	5
AU POIVRE	5
BLUE CHEESE BUTTER BRÛLÉE	8
OSCAR STYLE JUMBO LUMP CRAB	12
THE SIGNATURE	15
Flash Fried Half Maine Lobster Tail	

ARTISANAL PASTA

Rolled and Made Fresh Daily

TAGLIATELLE CARBONARA 18

Crispy Pancetta, English Peas,
Pecorino Romano

SPAGHETTI AL POMODORO 16

Roma Tomatoes, Whipped Ricotta,
Fresh Basil

GARGANELLI 21

Spicy Fennel Sausage, Kale,
Burro e Brandy, Pangrattato

SIDES

CREAMLESS CORN MASH 6 / 9
WHIPPED POTATOES 5 / 8
MAC & CHEESE 7 / 10

PARMESAN TRUFFLE FRIES 9
ROASTED MUSHROOMS 7 / 10
GRILLED JUMBO ASPARAGUS 10

CREAMED SPINACH 6 / 9
TWICE BAKED POTATO 8
ROASTED VEGETABLES 6 / 9

Add Lobster 5 / 7

Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.