

NOW

SHISHITO PEPPERS V
Yuzu sauce

OYSTER ROCKEFELLER
Creamy spinach, toasted panko

SEARED TUNA*
Asian cucumber slaw, chimichurri aioli, YumYum

CRAB TOTS
Lump crab, champagne aioli

ROASTED BONE MARROW
Mixed greens, crostini

BEEF CARPACCIO*
Filet, champagne aioli, arugula, radish, capers, pickled onion, Parmesan, olives, crostini

LOBSTER AND MANGO CEVICHE*
Lobster, mango, cucumber, avocado, corn puree, pickled onions

EDAMAME
Sweet chili

NEXT

FRENCH ONION GRATINEE
Double rich broth, alpine gruyere, grilled bread

LOBSTER BISQUE

BURRATA & BEET
Arugula, beets, tomato, caramelized peach, pistachio, basil vinaigrette
Add Chicken / Shrimp / Salmon*

THE WEDGE
Baby iceberg, bacon, tomato, gorgonzola, ranch

CLASSIC CAESAR
Romaine, caper, parmesan, house crouton, house caesar
Add Chicken / Shrimp / Salmon*

CAPRESE SALAD
Heirloom tomatoes, arugula, basil vinaigrette, panko fried mozzarella, balsamic glaze

ROLLS

CALIFORNIA
Crab, avocado, cucumber, masago, spicy aioli

SPICY SALMON*
Salmon, cucumber, avocado, cream cheese, green onion, sesame seeds, dill, sriracha, spicy aioli

SPICY TUNA*
Spicy tuna, avocado, cucumber, green onion, soy paper, sesame seeds, jalapeno, sriracha, spicy aioli

SWEET POTATO V
Tempura sweet potato, cream cheese, soy paper, unagi sauce

COCONUT SHRIMP
Coconut tempura shrimp, mango, cream cheese, jalapeno, unagi, wasabi, sweet chili

SMOKED WAGYU*
Wagyu fillet, arugula, asparagus, jalapeno, green onion, Yakiniku, wasabi

Enjoy the following rolls as entrees with asparagus bok choy.

LITTLE PIGGY
Crab, avocado, jalapeno, asparagus, tempura crunch, bacon jam, sweet chili, pickled onion

TSUNAMI
Crab, lobster, avocado, cucumber, cream cheese, tempura fried, spicy aioli, sweet chili, wasabi aioli, Unagi sauce

MT. FUJI
Crab, scallop, avocado, cucumber, tempura crunch, spicy aioli, Unagi sauce

SAFFRON SURF & TURF*
Seared tuna, seared Unagi filet, cream cheese, jalapeno, avocado, tempura crunch, wasabi aioli, sweet chili

FIRECRACKER
Spicy tuna, cream cheese, jalapeno, cilantro, wasabi caviar, tempura fried, spicy aioli & sriracha

SEAFOOD TOWER*

MINNOW (serves 2-4) | WHALE (serves 4-8)

A LA CARTE

Crab (1 leg) • Oysters (4) • Lobster (1 tail) • Tuna (4oz) • Shrimp (12) • Spicy Salmon Roll

BY LAND

RIBEYE*
14oz with no fat cap

BONE-IN RIBEYE*
20oz

NEW YORK STRIP*
14oz

FILET*
6oz 10oz

HOT STONE

CERTIFIED AMERICAN WAGYU BEEF*
Served aside a sizzling hot stone accompanied by a tangy dipping sauce and flake salt. Diners cook their steak to their desired temperature; enjoying the rich, buttery flavor of the high quality marbled meat
(two) 2 oz slices

BY SEA

CHERRY GLAZED SALMON*
Mashed potatoes, roasted asparagus

MAINE DIVER SCALLOPS
Cheesy cauliflower grits, fire roasted corn and bacon succotash

GROUPER*
(Two) 4 oz pan fried filets, sweet corn puree, chimichurri, pork belly succotash

STEAK ADD-ONS

Caramelized Cipollini Onions Sautéed Mushrooms Cognac Foie Gras Horseradish Gorgonzola
Bacon Gorgonzola Crust Lobster Saffron Cream Sauce Red Wine Mushroom Sauce
Sautéed Shrimp (1) Seared Scallops (3) 7 oz Lobster Tail

ALSO

SMASH BURGER*
Two Prime beef patties, American cheese, lettuce, tomato, pickle, house aioli, with steak fries

CHICKEN SALTIMBOCCA
Prosciutto, creamy spinach, mushroom, with garlic mashed potatoes

FISH & CHIPS
Vodka and beer tempura, fried cod, house tartar, with steak fries

PESTO PASTA
Pappardelle, asparagus, tomato
Add Chicken / Shrimp / Salmon*

CAULIFLOWER STEAK V
Gremolata, garlic Yukon gold, asparagus

ORECCHIETTE BOLOGNESE
Italian ragu, parmesan

CHAR KWAY TEOW
Wagyu beef, rice noodles, mushroom, red pepper, onion, carrots, bok choy

LOBSTER GNOCCHI MAC N CHEESE
Lobster claw and knuckle, cheese stuffed gnocchi

DOUBLE CUT BONE IN PORK CHOP
Mashed potatoes, brussels sprouts

PRIME RIB FRENCH DIP
Prime grade prime rib, onion, mushroom, gruyere, au jus, fresh baked french roll

SIDES

Each serves 2

Duck Fat Steak Fries
Truffle dust, garlic aioli
Asparagus
Garlic Roasted Mashed Cheese Stuffed Gnocchi
Corn Casserole Brulee
Creamed Spinach
Sautéed Mushrooms
Cauliflower Grits
Bourbon Glazed Brussels Sprouts