

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 TARTARE*

Prime filet, egg, fried caper, dijon
- MUSSELS*

Prince Edward Island, sweet potato curry, coconut, lime, orange, crostini
- EDAMAME

Sweet chili
- CALIFORNIA ROLL

Crab, avocado, cucumber, masago, spicy aioli
- SPICY SALMON ROLL*

Salmon, cucumber, green onion, sesame seeds, sriracha, spicy aioli
- SPICY TUNA ROLL *

Spicy tuna, avocado, green onion, soy paper, sesame seeds, sriracha, spicy aioli

NEXT

- FRENCH ONION GRATINEE

Double rich broth, alpine gruyere, grilled bread
- LOBSTER BISQUE
- SOUP OF THE DAY
- SIDE SALAD
- BURRATA & BEET

Arugula, beets, tomato, caramelized peach, pistachio, basil vinaigrette
Add Chicken 5 / Shrimp 7 / Salmon 10
- MINI WEDGE

Baby iceberg, bacon, tomato gorgonzola, ranch

- CLASSIC CAESAR

Romaine, caper, parmesan, house crouton, house caesar
Add Chicken 5 / Shrimp 7 / Salmon 10
- GREEK SALAD

Romaine, tender greens, kalamata olive, tossed in balsalmic,tomato onion relish, feta
Add Chicken 5/ Shrimp 7 / Salmon 10

ALSO

- SMASH BURGER*

Two Prime beef patties, American, lettuce, tomato, pickle, house aioli, with steak fries
- CHICKEN SALTIMBOCCA

Proscuitto, creamy spinach, mushroom, with garlic mashed potatoes
- FISH & CHIPS

Vodka and beer tempura, fried cod, house tartar, with steak fries
- SEAFOOD PASTA

Shrimp, scallops, mussels, Saffron scampi sauce, parmesan
- EGGPLANT CURRY V

Tomato, carrot, basil, with Jasmine rice
- ORECCHIETTE BOLOGNESE

Italian ragu, parmesan

SEAFOOD TOWER*

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

A LA CARTE

Crab (1 leg) • Oysters (4) • Lobster (1 tail) • Tuna (4oz) • Mussels (15) • Shrimp (12)

THEN

By Land

RIBEYE*
14oz / with no fat cap

NEW YORK STRIP*
14oz /

BONE-IN RIBEYE*
20oz /

FILET*
6oz / 10oz

All steaks served are in the top 4% of USDA Graded Prime Beef

STEAK ADD-ONS

Caramelized cipollini onions 5 Cognac foie gras 5
Sauteed mushrooms 6 Horseradish gorgonzola 5

By Sea

CHERRY GLAZED SALMON*
Mashed potatoes, roasted asparagus

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

MISO GLAZED HALIBUT*
Sweet chili, bok choy, jasmine rice

LITTLE PIGGY ROLL

Crab, avocado, jalapeno, asparagus, tempura crunch, bacon jam, sweet chili, pickled onion. With bok choy, asparagus

TSUNAMI ROLL

Crab, tempura lobster, avocado, cucumber, cream cheese, spicy aioli, sweet chili, wasabi aioli, Unagi sauce. With bok choy, asparagus

MT. FUJI ROLL

Crab, scallop, avocado, cucumber, tempura crunch, spicy aioli, Unagi sauce. With bok choy, asparagus

PAD THAI

Rice noodle, bean sprouts, peppers, peanuts, shrimp, chicken

DOUBLE CUT BONE IN PORK CHOP

Mashed potatoes, brussels sprouts

AND

Each serves 2

Duck Fat Steak Fries
Truffle dust, garlic aioli
Asparagus

Garlic Roasted Mashed
Mac~n~Cheese

Corn Casserole Brulee
Creamed Spinach
Sauteed Mushrooms

Cauliflower Grits
Bourbon Glazed Brussels Sprouts