



## Raw Bar

### Colossal Shrimp Cocktail 22

lemon | cocktail sauce

### Tuna Tartare 23

yuzu vinaigrette | crispy shallot | avocado | root vegetable crisps

### Ocean Plate 60

1/2 lobster | 2 shrimp | jumbo lump crab cocktail  
tuna tartare | 4 oysters

### Half Dozen Oysters 22

east & west coast selections  
lavender mignonette

### Crab Louie 24

jumbo lump crabmeat | yukon potato | romaine | endive | panca aioli

## Starters

### Burrata Salad 18

butternut squash confit | black mission fig | radish  
heirloom cherry tomato | mâche

### Classic Caesar Salad 16

romaine | parmesan | croutons

### Organic Beet Tartare 17

goat cheese torchon | star anise glaze | taro crisps

### Steakhouse Wedge 17

iceberg lettuce | blue cheese | bacon | crispy shallot  
heirloom cherry tomato | gorgonzola dressing

### Surf & Turf Dumplings 25

lobster & bouillabaisse | short rib & burgundy reduction

### Clothesline Bacon 22

maple black pepper glaze | pickle

### Maryland Style Crab Cake 22

garden greens | black mint remoulade

### Latin Lover 18

onion soup | shredded gruyère | tortilla chips

## Mains

### Fiery Lamb Ragout With Sacchetti 37

grated parmesan | snap peas | crispy mint

### Lobster & Shrimp Ravioli 42

tarragon | spinach | creamy bouillabaisse

### Squid Ink Linguini 36

mussels | manilla clams | squid  
spicy saffron ají amarillo

### Bone-in Berkshire Veal Chop 49

thyme butter | truffled gnocchi | lemon | caper

### Kurobuta Pork Shank 50

creamy polenta | lemon zest

### Burgundy Braised Short Ribs 42

celery root purée | crispy shallot | gremolata dust

### 2 Pound Maine Lobster MP

angry style with garlic | corn | chilies | green beans

OR

plainly baked | corn | chilies | green beans

### Miso Glazed Salmon 37

bonito butter sauce | asian vegetables

### Branzino 37

spaghetti squash | wilted kale | roasted tomatillo salsa

### Salt Brick Beef

All of our steaks are aged using Chef David Burke's patented dry aging process using Himalayan pink salt

CUT	WEIGHT	PRICE
USDA Prime Bone-in Ribeye	20 oz	68
USDA Prime NY Strip	12 oz	62
USDA Prime Filet Mignon	12 oz	59
Wagyu Flat Iron	8 oz	52

served with cognac-peppercorn sauce | béarnaise | B1

### Surf & Turf

#### 6 oz USDA Prime Filet Mignon With:

Jumbo Crab Cake 45  
Angry Lobster Tail 52  
Spicy Ají Shrimp 42

## Sides

Lobster mac & cheese 25    crispy brussels sprouts 13    creamed spinach 13    wild mushrooms 13

mac & cheese with bacon & smoked gouda 13    truffled steak fries 13    mashed potatoes 13

cumin roasted carrots 13    haricots verts 13    blistered shishito peppers 13

Additional gluten-free, vegetarian, & vegan options available upon request

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food-borne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. Please tell your server about any food allergies.

18% gratuity will be added to parties of six or more guests.