



Raw Bar

Colossal Shrimp Cocktail 22

lemon | cocktail sauce

Tuna Tartare 23

yuzu vinaigrette | crispy shallot | avocado | root vegetable crisps

Ocean Plate 60

½ 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.