



Shareable

Bread Service 6

gruyère popovers | sourdough loaf | za'atar lavosh
herbed butter | olive tapenade

Burke's Candied Clothesline Bacon 24*

maple black pepper glaze | pickle

Crispy Duck 22

roasted duck breast | steamed bao buns
cucumber | scallion | hoisin sauce
additional duck & bao bun 11 each

Cheese & Charcuterie 26

chef's artisanal selections

Ocean Plate 68*

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

Salads

PB & J 23*

prosciutto di parma | burrata | fig jam
mini baguette

Baby Romaine Caesar Salad 18

cured egg yolk | parmesan | chive oil
add chicken 6
add shrimp 9

Chicken Cobb Salad 26*

j. marchini farm greens | chicory | shropshire blue cheese
cucumber | corn | buttermilk ranch
substitute shrimp 28

Lobster Salad 36*

chopped cold water tail | satur farm greens
pickled stone fruit | dill aioli

*** Gluten Free Item**

18% gratuity will be added to parties of six or more guests
Please tell us if you have any food allergies or dietary restrictions

Anup Patwal, Executive Chef

revised 4.14.23



Beginnings

Gulf Shrimp Cocktail 22*

cocktail sauce | lemon
additional shrimp 7 each

Half Dozen Oysters*

east & west coast selections

Naked | lemongrass mignonette 24

Dressed | pickled stone fruit & mojo shrimp 28

Tomato Bisque 22

campari tomatoes | three sisters grilled cheese

Crab Cakes 28

jumbo lump crab meat | dill rémoulade
satur farm greens

Tuna Tartare 28*

ahi belly | pickled onion | avocado | jersey scallion | black
tobiko caviar | yuzu emulsion

Persian Chicken Kebabs 26*

meyer lemon saffron yogurt dipping sauce
daikon slaw

Charcoal Grilled Lamb Chops 38*

rhubarb tzatziki

Mains

From the Broiler

sauce options: béarnaise | peppercorn | Burke
B-1

7 oz Filet Mignon 36*

14 oz New York Strip 58*

8 oz Miso Wagyu Flatiron 60

add broiled lobster tail 30

More Mains

Lobster Roll 36

maine lobster | brioche roll | truffle fries

Sesame Crusted Yellowfin Tuna 42*

persian cucumber carpaccio | yuzu caviar | citrus vinaigrette

Cacio e Pepe 48

fettucine | guanciale | scallops | shrimp
madras black pepper | parmesan broth

Faroe Island Salmon 46

white miso glaze | champagne butter | bok choy | shiitake

Spring Pea Risotto 36

add shrimp 9

add scallop 12

add lump crab 15

Roast Chicken 42*

half organic joyce farm chicken
grilled asparagus | truffled potato puree

Angus Short Rib 58

braised angus short rib
pimento cheese grits | corn | fava beans

Wagyu Burger 28

bacon | vermont cheddar | fries

Sides

Hipster Fries 14

Creamed Spinach 14

Grilled Asparagus 14*

Stir Fried Bok Choy 14*

Mashed Potatoes 14*

Mac & Cheese 14

Lobster Mac & Cheese 34

Desserts

Neverland Cake 19

pistachio cake | green tea pastry cream
matcha ice cream | kiwi segments

Paint It Red 19

white chocolate shell | chocolate rose cake
strawberry ice cream

Mango Flan 19

cara cara orange foam | wild flowers