



For The Table

Bread Service 6

sourdough loaf | za'atar lavosh
artisanal cheese stick | herbed butter | olive tapenade

Burke's Candied Clothesline Bacon 24*

maple black pepper glaze | pickle

Starters

Ocean Plate 66*

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

Shrimp Cocktail 22*

cocktail sauce | lemon

Naked Oysters 24*

east & west coast selections
blood orange mignonette

Dressed Oysters 28*

east & west coast selections
mojo shrimp | blood orange mignonette

Crab In A Shell 29

jumbo lump crabmeat | tomato fennel gazpacho
yukon potato | semolina puffs

Clams Casino 26

cherrystone clams | herbed panko
bacon | parmesan | lemon

Cheese & Charcuterie 26

chef's artisanal selections

Tuna Tartare 28*

yuzu vinaigrette | avocado | black tobiko caviar
wasabi mayo | root vegetable crisps

Chilled Gazpacho 16*

tomato | fennel | olives | salsa

add shrimp 9

add scallop 12

add jumbo lump crab 15

Baby Romaine Caesar Salad 18

cured egg yolk | parmesan | chive oil

add chicken 6

add shrimp 9

Chicken Cobb Salad 26*

chopped greens | cucumber | heirloom tomato
bacon | grilled corn | fontina | buttermilk ranch

*** Gluten Free Item**

Please tell your server about any food allergies or dietary restrictions
18% gratuity will be added to parties of six or more guests

Anup Patwal, Executive Chef



Mains

Lobster Roll 32

Maine lobster | brioche roll | truffle fries

Wagyu Burger 28

bacon | Vermont cheddar | fries

Calabrian Hot Dog 26

spicy pork sausage | mirasol aioli | brioche roll
crushed potato chips | fries

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

Sesame Crusted Yellowfin Tuna 42*

Persian cucumber carpaccio | yuzu caviar | citrus vinaigrette

USDA Prime Salt Brick Beef*

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

<u>Cut</u>	<u>Weight</u>	<u>Price</u>
Bone-In Ribeye	24 OZ	79
Bone-In Strip	20 OZ	76
Filet Mignon	12 OZ	72

served with Burke B-1 sauce & béarnaise

Sides

Hipster Fries 14

Creamed Spinach 14

Grilled Asparagus 14*

Mashed Potatoes 14*

Mac & Cheese 14

Lobster Mac & Cheese 30

Desserts

Chocolate Cream Pie 15pp

(for 4 guests to share)
chocolate custard
whipped cream
chocolate curls

***The Coconut 17**

chocolate shell | coconut mousse
pineapple sorbet

Churros 18

Mango/passion fruit coulis | dulce de leche
chocolate ganache