



For The Table

Bread Service 6

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

Burke's Candied Clothesline Bacon 24*

maple black pepper glaze | pickle

Beginnings

Ocean Plate 66*

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

Shrimp Cocktail 22*

cocktail sauce | lemon

Half Dozen Oysters*

east & west coast selections

Naked | lemongrass mignonette 24

Dressed | mojo shrimp 28

Grilled | chimichurri 27

Charcoal Grilled Lamb Chops 38*

rhubarb tzatziki

Tomato Bisque 22

campari tomatoes | three sisters grilled cheese

Crab Me 23

cheese naan | jumbo lump crab | black tobiko caviar

Cheese & Charcuterie 26

chef's artisanal selections

Tuna Tartare 28*

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

Pledge Local 23*

warm murray's burrata | millionaire eggplant caponata

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 |
shaved cured egg | cucumber | corn | potato glass
buttermilk ranch

*** 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 1.26.23

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

Risotto Milanese 36

add shrimp 9

add scallop 12

add lump crab 15

Roast Chicken 39*

joyce farm chicken breast | baby carrots
white asparagus | taipei sauce

Wagyu Short Rib 58

braised wagyu short rib
creamy truffled polenta | gremolata dust

Wagyu Burger 28

bacon | vermont cheddar | fries

From the Broiler

sauce options: béarnaise | peppercorn |
Burke B-1

7 oz Filet Mignon 36*

14 oz New York Strip 58*

add gorgonzola crust 7

add lobster tail 30

Sides

Hipster Fries 14

Creamed Spinach 14

Grilled Asparagus 14*

Truffled Polenta 14*

Mashed Potatoes 14*

Mac & Cheese 14

Lobster Mac & Cheese 34

Desserts

Bumblebee 19

bee pollen cake | rosemary ice cream | bruléed figs

Garden City Igloo 22

amaretto mousse | orange gelée | almond pavlova

S'Mores Pot de Crème 18

amarena cherries | chantilly cream | cherry marshmallow
graham cracker pâte sablée