



**FOR THE TABLE**

**Bread Service 6**

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

**Clothesline Bacon 24\***

maple black pepper glaze | pickle

**RAW BAR**

**Shrimp Cocktail 22\***

cocktail sauce | lemon

**Tuna Tartare 28\***

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

**Ocean Plate 66\***

½ lobster | jumbo lump crab cocktail  
shrimp cocktail | tuna tartare | 4 oysters

**Naked Oysters 24\***

east & west coast selections  
blood orange mignonette

**Dressed Oysters 28\***

east & west coast selections  
mojo shrimp | blood orange mignonette

**STARTERS**

**Burrata Salad 19\***

heirloom cherry tomato confit | radish  
balsamic pearls

**Garden City Salad 19\***

quinoa | kale | tomato | crispy lentil  
preserved lemon confit | dijon vinaigrette

**Surf & Turf Dumplings 26**

lobster & ají amarillo | short rib & mole

**Scallops 28\***

champagne butter | cherry tomato confit | gremolata  
meyer lemon dust

**Baby Romaine Caesar 18**

cured egg yolk | grated parmesan | chive oil

**Chilled Gazpacho 16\***

tomato | fennel | olives | salsa  
add shrimp 9  
add scallop 12  
add jumbo lump crab 15

**Crab Cake 28**

jumbo lump crab | angry garlic oil  
satur farm garden greens

**Steakhouse Wedge 19\***

iceberg lettuce | crumbled blue cheese | bacon  
crispy shallot | cherry tomato | blue cheese dressing

**LAND**

**Duck Duck Duck 58**

mallard breast | foie gras dumplings | confit leg  
chocolate noir | tomato miso | trumpet mushrooms

**Salt Brick Chicken 45\***

roasted ½ chicken | crème fraîche | broccolini | makhana sauce

**USDA Prime Salt Brick Beef\***

All our steaks are aged using Chef David Burke's  
patented dry aging process with Himalayan pink salt  
Steaks are served with béarnaise & Burke B-1 sauce

**24 oz Bone-in Ribeye 79**

**20 oz Bone-in NY Strip 76**

**12 oz Filet Mignon 72**

**43 oz Porterhouse for Two 95pp**

**43 oz Tomahawk Ribeye for Two 110pp**

**SEA**

**Whole Branzino 52\***

peruvian bouillabaisse | watercress | fennel | shallots | garlic scampi

**Lobster Tagliatelle [market price]**

1 ¼ pound lobster | tomato confit | asparagus | peas | lobster sauce

**Alaskan Halibut 54\***

wilted organic satur farm greens | citrus coconut broth

**Tomato Mascarpone Risotto with Saffron 36**

add shrimp 9  
add scallop 12  
add jumbo lump crab 15

**Faroe Island Salmon 46\***

white miso glaze | champagne butter | bok choy | shiitake

**2 Pound Lobster [market price]**

angry style | garlic | corn | chilies | green beans  
**OR**  
plainly baked | corn | green beans

**LAND & SEA**

**7 oz USDA Prime Filet Mignon With:**

**Jumbo Lump Crab Cake 56**

**Angry Lobster Tail 68\***

**Spicy Ají Shrimp 56\***

**SIDES**

lobster mac & cheese 30    grilled asparagus 14\*    creamed spinach 14    wild mushrooms 14\*

brussels sprouts 14    mac & cheese 14    herbed truffle fries 14    mashed potatoes 14\*    hipster fries 14

**\* Gluten Free Menu Items**

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

Anup Patwal, Executive Chef