



## 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