

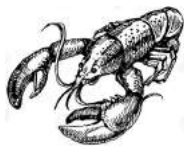


————— **Raw & Chilled** —————

- Chilled Jumbo Shrimp gazpacho vinaigrette.....\$18
- Tuna & Salmon Parfait crème fraiche | gaufrette potato.....\$17
- Oysters on Half Shell cucumber | chili-lime.....\$18
- Ocean Tower ½ lobster | 4 oysters | 4 clams | 2 shrimp.....\$50

————— **Appetizers & Salads** —————

- Asparagus & Burrata.....\$17  
watermelon | tomato | prosciutto | olives
- Pretzel Crusted Crab Cake.....\$20  
orange tomato jam | old bay tartare sauce
- Pastrami Smoked Salmon Carpaccio.....\$16  
everything waffle | arugula | honey mustard
- Candied Bacon on a Clothesline.....\$19  
maple | black pepper | pickle

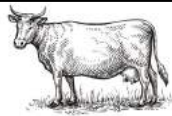


**Surf and Turf  
Dumplings**  
lobster | beef  
tomato  
\$20

- Gem Lettuce.....\$16  
beets | yogurt dressing | candied walnuts | dill
- Wedge Salad.....\$15  
tomato | blue cheese | smoked brisket
- Petit Lobster Cobb.....\$23  
pancetta | avocado | ranch
- Caesar Salad.....\$16  
soft egg | cheese crisp | add crab cake crouton \$6

————— **Main** —————

- Slow Roasted Chicken local corn & sweet pea risotto.....\$29
- Colorado Lamb Chops lamb sausage | tomato couscous | artichoke | preserved lemon.....\$55
- Roast Long Island Duck stone fruit chutney.....\$32



————— **Salt Brick Beef** —————

All of our steaks are aged using Chef David Burke's patented dry aging process using Himalayan pink salt  
Patent No: US 7,998,517 B2—Aug 16 2011

<u>Cut</u>	<u>Weight</u>	<u>Price</u>
Porterhouse for 2	34 OZ	\$55 per person
Bone In Ribeye	20 OZ	\$56
Sirloin	12 OZ	\$46
Filet Mignon	10 OZ	\$49
BLUE very red, cold center		MEDIUM pink, hot center
RARE red, cool center		MEDIUM WELL dull pink, hot center
MEDIUM RARE red, warm center		WELL DONE no pink, hot center
Béarnaise Aioli		Au Poivre



————— **Fish** —————

- 2lb Fresh Maine Lobsters.....\$59  
Angry Style garlic | lemon | chiles | basil  
Simply Butter Poached lime | fresh herbs
- Sea Scallops & Octopus Veracruz.....\$32  
tomato | caper | olive | broccoli
- Branzino.....\$32  
artichoke hummus | ratatouille vinaigrette
- Nori Crusted Tuna.....\$35  
sesame-soy | miso vinaigrette | bok choy
- Ginger Pepper Salmon.....\$28  
asparagus | beets

————— **Sides** —————

- Garlic Spinach & Broccoli.....\$10
- Roasted Asparagus.....\$12
- Couch Potato.....\$14
- Yellow Onion Rings.....\$9
- L.I. Corn Succotash.....\$9
- Roasted Mushrooms & Leeks.....\$12
- Creamed Spinach.....\$12
- Lobster Baked Potato.....\$20

Gluten free, Vegetarian & Vegan options Available Upon Request

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Please tell your server about any food allergies.  
18% gratuity will be added to parties of six or more.