



**Bread Service For The Table 6**  
gruyère popovers | sourdough | za'atar lavosh  
herbed butter | olive tapenade

### SIGNATURES

**Clothesline Bacon 24\***  
maple black pepper glaze | pickle

**Surf & Turf Dumplings 26**  
lobster & romesco | short rib & pomegranate sauce

### RAW BAR

**Gulf Shrimp Cocktail 22\***  
additional shrimp 7 each  
cocktail sauce | lemon

**Tuna Tartare 28\***  
ahi belly | pickled onion | avocado | jersey scallion  
black tobiko caviar | yuzu emulsion

**King Crab Cocktail 32\***

**Ocean Plate 68\***  
1/2 lobster | jumbo lump crab cocktail  
shrimp cocktail | tuna tartare | 4 oysters

**Half Dozen Oysters\***  
east & west coast selections  
**Naked | lemongrass mignonette 24**  
**Dressed | picked stone fruit & shrimp mojo 28**

### BEGINNINGS

**Pledge Local 23\***  
warm burrata | leek puree  
asparagus | peas | chive oil

**Baby Romaine Caesar 18**  
cured egg yolk | grated parmesan | chive oil

**Leek Soup Gratin 22**  
topped with sourdough & chihuahua cheese

**Charred Octopus 26\***  
romesco sauce | andy boy florentine

**Dutch White Asparagus 26\***  
jumbo white asparagus | prosciutto di parma  
limon omani béarnaise

**Scallops & Caviar 32\***  
day boat scallops | shishito bearnaise  
kaluga caviar

**Crab Cakes 28**  
jumbo lump crab | dill rémoulade  
satur farm greens

### SURF

**Miso Marinated Wild Black Cod 50**  
hon dashi broth | wilted water spinach | charred spring onions

**Roasted Branzino 45\***  
carrot-potato puree | shaved fennel salad | ají amarillo sauce

**Lobster Tagliatelle 60**  
1 1/4 pound lobster | tomato confit | asparagus | peas | lobster sauce

**Paella La Mar 50\***  
spanish bomba rice | saffron | fennel | scallops | shrimp

**Spring Pea Risotto 36\***  
add shrimp 12  
add jumbo lump crab 15  
add scallop 18

**Faroe Island Salmon 46**  
white miso glaze | champagne butter | bok choy

**2 Pound Lobster (in or out of shell) MP**  
lobster ravioli | corn | fava beans  
angry oil  
or  
grapefruit beurre blanc

### SURF & TURF

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

**Jumbo Lump Crab Cake 56**  
**Angry Lobster Tail 68\***  
**Shrimp Scampi 56\***

### TURF

**Mallard Duck Breast 60\***  
roasted la belle farm duck breast | charred escarole  
pickled mustard seeds | pomegranate reduction | pommes dauphinoise

**Roast Chicken 42\***  
half organic joyce farm chicken | truffled potato puree  
grilled asparagus | chicken jus

**Angus Short Rib 58\***  
braised angus short rib | pimento cheese grits  
corn | fava beans

**Veal Scallopine 58**  
rib chop pounded thin | campari tomatoes | capers

**Lamb Shank 62\***  
red wine braised lamb shank | paella cordero

**Vegetarian Paella Jardin 36\***  
spanish bomba rice | saffron | fennel  
peas | haricots verts | asparagus | pimento

**USDA Prime Salt Brick Beef\***  
Our steaks are aged using Chef David Burke's  
patented dry aging process with Himalayan pink salt

sauce options: béarnaise | peppercorn | Burke B-1

**24 oz Bone-in Ribeye 79**  
**20 oz Bone-in NY Strip 76**  
**12 oz Filet Mignon 72**  
**40 oz Porterhouse for Two 150**  
**40 oz Tomahawk 160**

### SIDES

**lobster mac & cheese 34   stir fried bok choy 14\*   grilled asparagus 14\*   creamed spinach 14**  
**wild mushrooms 14\*   brussels sprouts 14\*   mac & cheese 14   mashed potatoes 14\*   hipster fries 14**

\* Gluten Free

Revised 4.13.23

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

Anup Patwal, Executive Chef