



Raw Bar

jumbo shrimp cocktail 18

lemon | cocktail sauce

ocean plate 55

1/2 lobster | 2 shrimp | crab salad

tuna tartare | 4 oysters

oysters on half shell 20

1/2 dozen | lavender mignonette

3.50 each

Starters

asparagus niçoise salad 18

niçoise olives | capers | sundried tomatoes | egg

spring lettuce salad 18

fava beans | morels | rose vinaigrette

spinach & honey goat cheese salad 18

spicy coppa | cara cara orange | marcona almonds | aged sherry vinaigrette

caesar salad 15

romaine | soft egg | cheese crisp

w/ crab cake croutons 21

grilled 'bbq' shrimp cobb salad 26

tomme | bacon | tomatoes | buttermilk ranch

surf & turf dumplings 25

lobster w/ bisque sauce | short rib w/ bbq sauce

tuna tartare 23

white soy sauce | sesame | pickle chili | garlic | taro chips

beef tartare 23

fennel | olives | egg yolk | meyer lemon

candied bacon on a clothesline 23

maple black pepper or spicy korean style | pickle

roasted pepper & fennel soup 18

shrimp toast

Mains

spring pea risotto 32

morel mushrooms | hand picked crab | mascarpone

cavatelli pasta 28

aussie lamb ragu | sugar snap peas | pine nuts | mint pesto

mezzaluna ravioli 25

zucchini-pistachio pesto | prosciutto

five spiced crispy all natural half chicken 32

polenta fries | hot peppers | fermented bean paste aioli

aussie lamb duo 49

breast & chop | lavender cornbread | tomato confit

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

cut	weight	price
bone in ribeye	20 oz	68
sirloin	12 oz	56
filet mignon	12 oz	58
wagyu flat iron	8 oz	46
fries cognac-peppercorn sauce		

Fish

black pepper salmon 30

spinach | flageolet beans | cured tomato

broiled branzino 34

shiitake mushroom | ginger | bok choy | spicy white soy

grilled swordfish 38

grilled onion | roasted eggplant | palm sugar | tamarind sauce

2lb fresh maine lobster 68

db angry style garlic | corn | chilies | green beans

or simply poached butter | lemon | fresh herbs

Sides

sautéed spinach 12 crispy brussels sprouts 12 creamed spinach 12 wild mushrooms 12

garlic broccoli 12 truffle steak frites 12 lobster baked potato 25 mashed potatoes 12

Gluten Free Vegetarian

Additional 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.