

SHELLFISH PLATTERS 85

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB, POKE



CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD

GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
CHAMPAGNE MIGNONETTE

**À LA CARTE
CHILLED SHELLFISH**

AVAILABLE BROILED
UPON REQUEST

CHEF'S OYSTER SELECTION CHAMPAGNE MIGNONETTE 4 each

1/4 LB. KING CRAB GREEN GODDESS 25

1/2 MAINE LOBSTER DIJONNAISE 30

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 19

**TARTARES
CRUDO**

AHI TUNA 'ROLLS' CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU 18

OCEAN TROUT TATAKI YOUNG GINGER, SNAP PEAS, HOLY BASIL, SHIRO DASHI VINAIGRETTE 17



MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 24

HAND-CUT STEAK TARTARE TRADITIONAL GARNISHES, GRILLED PITA BREAD 19

APPETIZERS

ROASTED CAULIFLOWER SOUP HAZELNUTS, GOLDEN RAISINS, GRAFFITI CAULIFLOWER 14

FOIE GRAS DONUT POACHED PEACHES, TOASTED ALMONDS, NOBLE TONIC #1 SYRUP 26

'INSTANT' BACON SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE 16

LIQUID MUSHROOM AGNOLOTTI MAINE LOBSTER, 'TENNSHOOTOE' HAM, CHANTERELLES 19

SALADS

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RINDS, BUTTERMILK 16

ORCHARD APPLE RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECANS, MAPLE 15

BABY KALE SHAVED VEGETABLES, BEET "NOODLES", POMEGRANATE MOLASSES 14

CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 16

SIGNATURES

**MAINE
LOBSTER
POT PIE**



BRANDIED LOBSTER CREAM
MARKET VEGETABLES
85

**JOYCE FARMS'
HERITAGE
BRICK CHICKEN**

CRISPY & GLAZED
ROOT VEGETABLES
34

**BROILED WHOLE
BUCKSNORT RANCH
TROUT**

GINGER & SCALLIONS
CHINESE BLACK BEAN
36

**HICKORY-SMOKED &
PASTRAMI-SPICED
BEEF SHORT RIB**

BLACK ABBEY IPA
PICKLED MUSTARD SEEDS
78 (serves two)

FROM THE GRILL

WE PROUDLY FEATURE USDA PRIME BEEF

ANGUS BEEF

10 oz FLAT IRON 38

8 oz FILET MIGNON 42

14 oz NEW YORK STRIP 51

16 oz DELMONICO RIB EYE 49

22 oz BONE-IN 'COWBOY' RIB EYE 58

16 oz DRY AGED BONE-IN NEW YORK STRIP 68

36 OZ. DRY AGED TOMAHAWK RIB EYE 175

WAGYU

JAPANESE A5 STRIPLIN 4 oz or 8 oz mp

6 oz AUSTRALIAN FILET MIGNON 52

8 oz AMERICAN EYE OF RIB 59

8 oz AMERICAN "RIB CAP" 85

FROM THE SEA

OCEAN TROUT 34

U-10 SCALLOPS 35

ACCOMPANIMENTS

HALF MAINE LOBSTER 30

HORSERADISH CRUST 4

GRILLED GULF SHRIMP 15

KING CRAB & BÉARNAISE 16

BLACK TRUFFLE BUTTER 5

BLUE CHEESE GRATIN 5

SAUCE TRIO 6

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH | GREEN PEPPERCORN

MARKET SIDES

VEGETABLE

EARL GREY-STEAMED BROCCOLI, BROWN BUTTER 10

CRISPY BRUSSELS SPROUTS, HONEY & LIME 11

TRIO OF MUSHROOMS, MIRIN GLAZED 14

FRIED CAULIFLOWER, CALABRIAN CHILI 10

SAUTÉED SPINACH & KALE, BLACK GARLIC 11

CLASSIC



MAC & CHEESE, BLACK TRUFFLE 14

POTATO PURÉE, LOTS OF BUTTER 12

ANSON MILLS CAROLINA GOLD RICE, FINES HERBES 10

BAKED POTATO, 'ALL THE FIXINS' 12

POTATO GRATIN, SMOKED GOUDA CREAM 13



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES