

## RAW BAR

### THE GRAND SHELLFISH TOWER

\$120

#### EAST & WEST COAST OYSTERS

*Served with Classic Cocktail / Mignonette / Hot Sauce*

Peconic Bay Peeko - NY

Shibumi - WA

\$22 Half Dozen - \$44 Dozen

#### DRESSED

*4 pieces \$19*

Peeko Oyster, Pineapple, Shiso,  
Yuzu Kosho

Shibumi, Tomatillo,  
Sweet Onion, Cilantro

#### CLASSIC SHRIMP COCKTAIL

Cocktail Sauce, Sorrento Lemon Aioli

\$22

#### *Wild Caught* SNAPPER SASHIMI

Mango, Scotch Bonnet,  
Passion Fruit, Avocado  
\$22

#### BLUEFIN TUNA SASHIMI

Garlic Soy, Crispy Shallot,  
Scallion, Pearl Onion  
\$24

#### OCTOPUS CARPACCIO "MUFFULETTA"

Crispy Soppressata,  
Lemon Agravato, Olive Relish  
\$23

#### JAPANESE HAMACHI CRUDO

Green Apple and Wasabi, Yuzu Kosho, Mint  
\$21

#### *Wild Caught* GOLDEN TILEFISH CEVICHE

Rocoto Chile, Sweet Potato, Cancha  
\$21

## MAKI ROLLS

#### GREEN GODDESS

Avocado, Asparagus, Cucumber, Shiso  
Green Goddess, Yuzu Furikake \$17

#### HAMACHI

Ginger Scallion \$19

#### SPICY TUNA

Avocado, Crispy Shallots \$19

#### TORO

Scallion, Sesame \$24

#### OSCAR

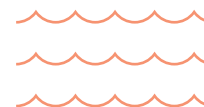
Wagyu, Snow Crab,  
Yuzu Hollandaise \$40

#### SPICY SCALLOP

Calabrian Aioli, Tobiko Arare \$21

#### STEAK & EGGS

A5 Wagyu, Osetra Caviar \$45



## SALADS

#### FENNEL

Citrus, Mint, Basil, Marcona Almond, Blood  
Orange Vinaigrette, Grated Manchego Cheese  
\$19

#### LITTLE GEM

Avocado, Shiso, Green Goddess,  
Crispy Quinoa, Pickled Shallots  
\$21

#### BADGER FLAME BEETS

Horseradish Labneh, Pumpernickel Crisp,  
Dill, Smoked Sable, Trout Roe  
\$24

#### CRISPY RICE

*4 pieces per order*

Tuna, Szechuan Chile Crisp \$26

Salmon, Yuzu Furikake, Avocado \$24

Santa Barbara Uni, Lemon oil, Maldon \$34

Wagyu Beef Tartare, Black Truffle, Walnut \$40

Osetra, Horseradish Whipped Creme Fraiche, Chives \$60

## SMALL PLATES

### WHIPPED PUMPKIN HUMMUS

Dukkah Spice, Labneh, Red Wine Reduction, Grilled Bread  
\$18

### BURRATA & CAVIAR

Olio Novello, Grilled Bread  
\$45

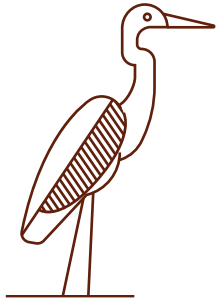
### BAY SCALLOPS BOURGUIGNON

Escargot Butter, Grilled Bread, Lemon  
\$25

### LAMB LOLLIPOPS

Grass Fed New Zealand Lamb, Pomegranate  
Chimichurri, Pomegranate Molasses  
\$36

## PASTA



### Campanelle

*Squaccio e Pepe, Pecorino Sardo* \$24

### Fettuccine

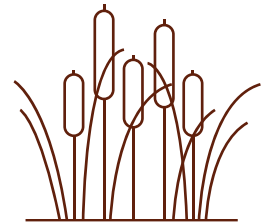
*Santa Barbara Uni, Serrano Chile, Lemon Zest, Chives* \$35

### Rigatoni

*Pomodoro, Peekytoe Crab, Opal Basil, Garlic Crumbs* \$36

### Casarecce

*Pistachio Pesto, Zucchini, Italian Sausage, Parmesan* \$30



## MAINS

### ORA KING SALMON

Smoked Carrot Puree, Coconut, Rosemary Chimichurri,  
Tzatziki, Roasted Organic Heirloom Carrots  
\$42

### WILD ALASKAN HALIBUT

PEI Mussels, Yukon Golds, Caramelized Fennel,  
Tomato, Saffron Cream Sauce  
\$44

### LINE CAUGHT WILD ALBACORE TUNA

Lightly Cooked in Olive Oil, Organic Late Summer Tomatoes,  
Rancho Gordo Gigante Beans, Preserved Lemon  
\$40

### CHICKEN CAESAR

Crispy Chicken Milanese, Creamy Sicilian Caesar,  
Campo Rosso Bitter Fall Greens, Toasted Sesame,  
Garlic Crumbs, Parmesan, Really Nice Anchovies  
\$34

### THE BURGER

7oz Custom Blend, Comte, Fontina, Grilled Red Onion,  
Short Rib Marmalade, Horesradish Dijonnaise, Pickles,  
Sesame Milk Bread  
\$34

### BRAISED SHORT RIB

Parsnip Puree, Slow Cooked Red Cabbage,  
Roasted Maitake Mushrooms, Black Truffle Jus  
\$44

## PRIME STEAKS

8oz GRASS FED PETITE FILET MIGNON \$42

14oz DRY AGED NY STRIP \$64

32oz TOMAHAWK FOR TWO \$195

All steaks come with a Watercress Salad, and Crispy Shoestring Fries  
*With a Choice of sauces: Chimichurri, Yuzu Hollandaise, Sauce Bordelaise*

## **D E S S E R T S**

### **APPLE PIE SUNDAE FOR 2**

Vanilla gelato, Pie Crumble, Candied Walnuts,  
Roasted Gala Apples, Bourbon Salted Caramel

**\$16**

### **MISO HONEY CAKE**

Chai Syrup, Crispy Rice, Orange Zest, Cream Cheese Frosting

**\$14**

### **BLACK FOREST BUDINO**

Chocolate Custard, Candied Hazelnuts,  
Whipped Creme Fraiche, Luxardo Cherries

**\$15**

### **ICE CREAM AND SORBET \$5**

Vanilla

Coffee

Coconut

Raspberry Sorbet