

STARTERS

CHILLED

AHI TUNA POKE* Thai chili vinaigrette, wasabi-crème fraîche, chicharrónes, togarashi 21

MAINE LOBSTER COCKTAIL
citrus aioli, tobiko 26

SLOW-BRAISED OCTOPUS
spicy herb marinade, cucumber spaghetti, yellow tomato salsa, Korean chili, avocado purée, balsamic syrup, potato chips 20

MIDDLENECK CLAMS* on the half shell, champagne mignonette, lemon, Tabasco *half dozen* 19

FLORIDA PINK SHRIMP CEVICHE*
lobster roe, lemon, cilantro, jalapeño, shishito peppers, red chili tortilla strips 17

POACHED PACIFIC WHITE PRAWNS
atomic cocktail sauce, grated horseradish root, lemon 21

COLD-WATER OYSTERS* Chef's daily selection, on the half shell, champagne mignonette, atomic cocktail sauce, lemon, Tabasco *half dozen* 23

HOT

BAKED CRAB CAKE Alaskan king crab, apple fennel slaw, fried caper tartar 22

SEARED LABELLE FARMS FOIE GRAS
smoked Arctic char caviar, Noble Tonic 01 maple syrup, buckwheat waffle, pink peppercorn 26

LOBSTER BISQUE lobster brioche crostini, tobiko, crème fraîche, ocean greens 17

COCONUT CURRY MUSSELS
New Zealand green-lip, coconut curry, caramelized pineapple, Fresno chili, cilantro, sticky rice 21

STEAMED LITTLENECK CLAMS
garlic, red pepper, thyme, white wine butter, toasted ciabatta 19

RAW BAR

TASTING TRIO* Florida pink shrimp ceviche, Maine lobster cocktail, Alaskan king crab meat cocktail, red chili tortilla strips, whole grain mustard sauce, citrus aioli 25

SEAFOOD PLATEAU* steamed half Maine lobster, cold-water oysters, Pacific prawns, Chesapeake Bay middleneck clams, New Zealand green-lip mussels, Florida pink shrimp ceviche, Alaskan king crab leg, ponzu oyster shooters 83

CAVIAR* egg whites, yolks, cucumber, chives, shallots, crème fraîche, toasted blinis

BELUGA STERLET STURGEON*
30g 145

RUSSIAN DIAMOND STURGEON*
30g 245

GREENS

ALASKAN KING CRAB LOUIE
boiled egg, breakfast radish, asparagus, heirloom tomato, red onion, baby iceberg heart, green goddess 22

BUTTER LETTUCE & SEVEN HERBS Boston Bibb, champagne vinaigrette 17

TRUFFLE BURRATA SALAD
truffled burrata, shaved asparagus, summer squash, heirloom baby carrots, fennel cream, fried shallots, sterlet caviar 19

BLACK GARLIC CAESAR*
shaved Manchego, honey gem wedge, white Belgian anchovy crouton 18

FLORIDA PINK SHRIMP & ALASKAN KING CRAB
cantaloupe, heirloom tomato, frisée, arugula, sesame-citrus vinaigrette, sesame seeds 23

WATER

SEARED SEA SCALLOPS
fennel pollen, wild mushrooms, crispy pancetta, romanesco crown, parsnip purée, beet jus 46

PAN-SEARED HALIBUT Maine lobster corn succotash, corn nage, black truffle, ocean greens 54

GRILLED WHOLE BRANZINO
roasted squash, pee wee potatoes, wilted wild arugula, Meyer lemon vinaigrette 47

CHILI GLAZED SALMON*
sweet chili glaze, kimchi rice, heirloom tomato, green onion, wasabi sesame seeds 38

FURIKAKE ALBACORE TUNA*
flash pickled Chinese long beans, takuan, yamagobo, Asian celery vinaigrette 34

PAN-SEARED BARRAMUNDI
mascarpone-chive yukon gold mash, heirloom cherry tomato, asparagus-truffle vinaigrette 36

GRILLED WHITE PRAWNS
citrus marinated, shallot-white wine reduction, pearl couscous, heirloom tomatoes, roasted piquillo pepper, capers, arugula, basil, Parmesan, lemon butter 38

AQUAKNOX FISH SOUP
tomato-saffron broth, Pernod, Maine lobster, New Zealand green-lip mussels, littleneck clams, Pacific prawns, white fish, Israeli couscous, basil oil, toasted ciabatta 54

MARYLAND BLUE LUMP CRAB-STUFFED MAINE LOBSTER wood-fire roasted asparagus, truffle oil, clarified herb butter MKT

LAND

MESQUITE CHARGRILLED STEAKS*
Yukon gold mash, blistered shishito pepper, wood-fire roasted spring onion, Madeira sauce

FILET MIGNON* 9 oz 55

PRIME NEW YORK STRIP* 14 oz 57

PRIME BONE-IN RIB-EYE* 16 oz 59

ACCOMPANIMENTS

GRILLED CITRUS MARINATED PACIFIC PRAWNS 22

OVEN-ROASTED BRAZILIAN LOBSTER TAIL 36

OSCAR STYLE king crab meat, asparagus, béarnaise* 20

SEARED LABELLE FARMS FOIE GRAS 20

LEMON SORREL GNOCCHI white and green asparagus, carrot, golden pea shoots, manchego 26

STUFFED QUAIL mascarpone goat cheese, bacon, couscous quinoa blend, calimyrna figs, bok choy, hazelnut, hibiscus syrup 33

SIDES

SAUTÉED BABY SPINACH baby mixed spinach, extra virgin olive oil, garlic 11

SWEET CORN SUCCOTASH
edamame, roasted red pepper, wild mushroom, red onion, corn nage, micro sea grass 12

CRISPY KENNEBEC FRENCH FRIES
hand-cut, Marie Rose sauce, ketchup, sea salt 10

SEASONAL VEGETABLE HARVEST
Chef inspired, daily selection 10

JUMBO ASPARAGUS SPEARS
wood-fire roasted, béarnaise* 12

ADDITIONS

FLORIDA PINK SHRIMP 7

MAINE LOBSTER 12

ALASKAN KING CRAB 11

DESSERTS

APPLE STRUDEL 13

TARO CHEESECAKE 13

ICE CREAM & SORBET 9

MEXICAN HOT CHOCOLATE BEIGNETS 13

STICKY TOFFEE PUDDING 13

BUTTERSCOTCH BREAD PUDDING 13

CHEESE PLATE 22