

to start

fresh caught oysters

ATLANTIC - crassostrea virginica.....(medium).....lean, briny 3.00ea

PACIFIC - crassostrea gigas.....(medium).....crisp, sweet 3.75ea

KUMAMOTO - crassostrea sikamea.....(small).....buttery, delicate 4.00ea

AROUND THE WORLD TASTING - 4 atlantic, 4 pacific, 4 kumamoto 39

CHAR GRILLED WAKAME OCTOPUS 17 
japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

PRETZEL CRUSTED FRIED CALAMARI 16
mustard scallion remoulade, spicy marinara

PAN SEARED SEA SCALLOPS 17 
spanish chorizo, potato foam,
smoked paprika

YELLOWFIN TUNA TARTARE 17 
avocado, seaweed crisps, soy mirin,
spicy yuzu vinaigrette

CREAMY LOBSTER RISOTTO CROQUETTES 16
spanish chorizo, mozzarella, petit pois,
kaffir lime "tapas" tartar sauce

SOUTHWESTERN CHICKEN SPRING ROLLS 15
guacamole, salsa fresca

SHORT RIB BRUSCHETTA 14 
bacon jam, ricotta salata, poached pear,
blackberry crème

SHRIMP FIRECRACKER 16
tempura fried shrimp, kanzuri butter sauce

SHRIMP TEMPURA CRISPY RICE BITES 15
sweet soy, mentaiko, spicy japanese mayo

TRUFFLE MAC N' CHEESE 14
cheddar, bacon, mushrooms, pecorino

GOAT CHEESE & WILD MUSHROOM CROSTINI 13
medjool dates

for you to share 16 per person

minimum of 4 people required

PRETZEL CALAMARI

LOBSTER CROQUETTES

SHRIMP TEMPURA BITES

SHORT RIB BRUSCHETTA

salads

ROASTED BEET & GOAT CHEESE - frisee, pomegranate, macadamia nuts, goat cheese spread, 15 
brioche crostini, chablis-raisin vinaigrette, tangerine glaze

BURRATA & HEIRLOOM TOMATO - arugula, medjool dates, onions, basil, elephant garlic chips 13 

FETA & ARTICHOKE - romaine, frisee, feta cheese, artichoke, kalamata olives, avocado, 14 
plum tomato, cranberries, almonds, wildberry porto vinaigrette



Available Gluten Free Please Ask Your Server

Happy Hour
Mon-Fri 4pm-7pm hightops only
\$6 beer, \$7 cocktails, \$8 wine by the glass

Brunch
Sat & Sun 11am-3pm
\$34 prix fixe includes one entree and choice of
two mimosas, bellinis or bloody marys

from the land

All steaks are seasoned with our signature eight spice rub

CAST IRON PAN SEARED 14oz RIB EYE 47 

WOOD GRILLED 14oz NEW YORK STRIP 44 

PRIME CUT FILET MIGNON 7oz 41 
10oz 46

CHAR GRILLED "CHURRASCO" SKIRT STEAK 36 
chimichurri sauce

add to your steak

both served with our signature champagne scampi sauce

GARLICKY SHRIMP 9

MARYLAND LUMP BLUE CRABMEAT 9

sides 11

Loaded Mashed Yukon Potatoes 
white vermont cheddar, bacon, scallions

Gemelli Lobster Mac N' Cheese add 4

Maine Lobster Mash add 4 
garlic-herb cream cheese, chives

Char Grilled Vegetable Saltado 
avocado, plum tomato, grilled onion, lime, scallions

Lyonnaise Potatoes 
caramelized onions, smoked paprika butter

French Butter Poached Asparagus 

Natural Sea Salt French Fries 

Roasted Brussels Sprouts 
bacon, onions, bourbon braised apple

Truffle Parmesan French Fries add 3 

Garlic Spinach 

GRILLED COLORADO SHORT RIB - garlic confit golden mash, roasted leek "papardelle", 36 
sweet peppers, jersey corn, glazier barbacoa sauce

"BANGKOK" ROASTED L. I. DUCK - singapore stir fry capellini noodles, 35
watermelon radish salad, edamame dumplings, low ark demi glaze

PAN ROASTED LAMB SHANK - slow cooked bintje potatoes, farm to table vegetable tournee, 36 
saffron rice croquette, dark ale fricassee

FRENCH CUT CHICKEN - pistou potato gnocchi, butter poached asparagus, 30
oyster mushrooms, ricotta, pistachio crumble

from the sea

CHAR GRILLED BRANZINO - crispy potato wedges, sweet pea-onion and tomato succotash, 35 
romesco salsa "brava", petit pois crème

PAN SEARED NORTH ATLANTIC BAKKAFROST SALMON - apple kale slaw, asparagus, 34 
cherry tomatoes, parsnip emulsion, peruvian yam ganache

PAN SEARED CHILEAN SEA BASS - white soba noodles, enoki trumpet mushrooms, 39
poached egg, sriracha tofu foam, table side akadashi miso broth

GRILLED MONTAUK SWORDFISH - lump crab bouillabaisse, sweet potato hash, 34 
roasted tomato confit, lemon crème fraiche

GRILLED SHRIMP SPINACH TONNARELLI PASTA - creamy burrata, heirloom cherry tomatoes, 29
roasted red peppers, shaved red onions, wilted snap pea leaves, basil scampi sauce

SEAFOOD RISOTTO - organic heirloom "black rice", lobster, shrimp, 39
sea scallops, octopus, atlantic cod, sweet drop peppers

Changes and modifications politely declined

Please alert your server to any allergies