

CAVIAR

- CLASSIC AMERICAN CAVIAR 85**  
white pacific sturgeon west coast | creamy pop GF

**OSETRA CAVIAR 120**  
osetra sturgeon | Persian Sea Eurasia | rich & slightly sweet flavor served with all the condiments GF

Our display showcase features fresh flown fish and seafood from the Mediterranean and South America, our chefs will prepare those in a very special way

SALADS

- CAESAR SALAD 12**  
little gems | anchovies capers dressing | parmesan tuile

**GREEK SALAD 14**  
tomatoes | cucumbers | onions | caper-berries | feta cheese | red wine vinaigrette GF

**SALTWATER SALAD 15**  
little gems | oak lettuce | frisee pickle red onions | herbs | crostini bread

APPETIZERS

- HOUSE SPREADS BOARD 17**  
hummus | baba ghanoush | tzatziki | olive tapenade | toasted bread

**WAGYU STEAK TARTARE 23**  
jalapeño jelly | quail egg | bread tuile

**CLAM CHOWDER GF 14**  
new england style GF

**GRILLED OCTOPUS 21**  
roasted turnips | radish | potatoes | salsa verde GF
- CRAB CAKE 25**  
tarragon aioli | jalapeño | baby greens

**CLAMS AND MUSSELS 21**  
pomodoro | shallots | rose wine

**FRIED CALAMARI 19**  
garlic bioli & spicy marinara

PASTA

- SEA BASS RAGÙ 33**  
mezze maniche (half sleeves shaped pasta) roasted cherry tomato | chili toasted pistachio bread crumbs

**LITTLE NECK CLAMS LINGUINE 29**  
shaved garlic | white wine | clam au jus | herbs
- LIVE MAINE LOBSTER PASTA 51**  
homemade fettuccine | spicy marinara | touch of cream

**LOBSTER RAVIOLI 35**  
creamy vodka sauce | touch of pesto

**VEAL RAVIOLI 28**  
veal au jus | parmigiano foam | black truffle

FROM THE SEA

- STUFFED LOBSTER 69**  
whole main lobster stuffed with crab meat, spinach, bread crumbs & fresh herbs in a spicy chipotle aioli, served with mashed potatoes & grilled asparagus
- SALMON FILET 33**  
creamy ginger potatoes | radish yogurt sauce | tuile
- CHILEAN SEABASS FILET 41**  
miso broth | wood ear mushrooms | lobster dumpling bok choy | ponzu GF
- SCALLOPS 41**  
seared | peruvian potato | tomato confit basil foam GF
- BIG EYE TUNA 36**  
pistachio crusted | caponata | grilled polenta | mint sauce GF

JAPANESE MIYAZAKI WAGYU  
22 per Oz. | 4 oz. minimum

- PETIT FILET MIGNON 8 OZ GF 45**
- NEW YORK SIRLOIN 16 OZ GF 44**
- BONE IN RIBEYE 20 OZ GF 51**

- SAUCES FOR THE CUTS**  
bordelaise | dijon chardonnay creamy horseradish | black truffle peppercorn GF 3
- ON TOP**  
truffle butter GF 5 | colossal shrimp 15 | australian lobster tail 22 | 1/2 maine lobster 28 | oscar style 14 | alaskan king crab GF 28

SIDES & MORE

- CORN CRÉME BRULÉE 14**  
sweet creamy corn | turbinado sugar GF

**ROASTED BRUSSELS SPROUTS 12**  
crispy bacon | caramelized onions I balsamic glaze GF

**WILD MUSHROOMS & SHISHITO PEPPERS 14**  
smoked sea salt | shaved parmigiano GF

**BUTTER WHIPPED POTATO 14**  
yukon potato | cream and butter GF
- CREAMED SPINACH 14**

**BOK CHOY 12**  
evoo | garlic GF

**GRILLED ASPARAGUS 15**  
vinaigrette | parmesan zabaione GF

**HAND CUT FRIES 12**

**MAINE LOBSTER MAC & CHEESE 24**