

AMUSE YOURSELF

W.T.F.*

Wagyu, Truffle, Foie
14

L.O.L.

Lobster, Onion, Lime
15

O.M.G.

Olive Oil Pearls, Mushroom, Ginger
13

BREADS

HONEY WHEAT

Hot Honey, Koji,
Bee Pollen Butter
12

CHEDDAR SCALLION BISCUITS

Cilantro-Elote Butter
12

TIGER BREAD

Calabrian Chile Butter
12

TRIO TOWER

Honey Wheat, Cheddar Scallion
& Tiger Trio
25

STARTERS

CRISPY
ONION PETALS

Cowboy Ranch
15

BAKED
SCALLOP-CARGOT*

Cafe de Paris Butter,
Toasted ParsleyPanko
24

WAGYU CORN DOG*

Honey Poppy Seed-Dijon
17

AVOCADO CEVICHE

Charred Tomato & Poblano,
Hibiscus Aguachile
17

SOUPS & SALADS

ROASTED
TOMATO SOUP

Grilled Cheese Croutons, Basil
12

NEW ENGLAND
CLAM CHOWDER

Nueske's Bacon, Crispy Potato,
Baked Clams Casino
17

HEIRLOOM TOMATO

Crispy Leeks, Onion, A2
Vinaigrette, Maytag Bleu Cheese
21

ADALINA WEDGE

Lardons, Red Onion, Maytag
Bleu Cheese, Zesty Italian
24

TRUFFLED CAESAR

Black Garlic Caesar Dressing, Boquerones,
Pink Peppercorns, Sootons
14

CAVIAR SERVICE

Kaluga Caviar, Gaufrette Potato*

Shallots, Sifted Egg, Chive, Creme Fraiche
110

SOO-PER SIZE ME

House Made Chicken Nuggets
10

FIRE & ICE TOWER*

Elegance Meets Urban

Shrimp, Lobster, Fresh Shucked Oysters, P.E.I. Mussels,
Top Neck Clams, Fra Diavolo, Tteok-Bokki
195



RAW & CHILLED

OYSTERS*

Champagne Mignonette,
Atomic Cocktail Sauce
26

HAMACHI CRUDO*

Cucumber, Fresno, Crispy Quinoa,
Calamansi Vinaigrette
27

DAILY CEVICHE MIXTO*

Chef Selection of Shellfish,
Aguachile, Serrano,
Freeze Dried Corn, EVOO
17

SEAFOOD COCKTAILS*

Served with Atomic Cocktail
Sauce, Drawn Butter

Shrimp - 26
Maine Lobster Tails - MP
Alaskan King Crab - MP

OCTOPUS CARPACCIO*

Passion Fruit, Charred Sweet
Corn, Cilantro Oil, Black Lime-
Aji Amarillo Vinigarette
25

WAGYU TARTARE*

Wagyu NY Strip, Black Truffle Aioli,
Parmigiano Reggiano, Quail Egg,
Horseradish
22

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *As a way to offset employee benefits and rising costs associated with the restaurant, we have added a 3.99% fee to all guest checks. We do this in lieu of increased menu prices. This fee may be removed upon request, should you choose.





Smoked Bourbon

