

STARTERS

WAGYU CORN DOG

Honey Poppy Seed-Dijon
19

CHEDDAR SCALLION
BISCUITS

Morita Chile Butter
12

ROASTED
BONE MARROW

Onion Marmalade,
Tallow Toast
28

GRILLED AVOCADO*

Chilled Lobster, Poblano Crema,
Calamansi Vinaigrette
32

OYSTA ROCKAFELLER

Pimiento Cheese, Panko,
Braised Collared Greens
25

SHRIMP SCAMPI

Calabrian Scampi Butter, Sourdough
28

CAVIAR SERVICE

KALUGA CAVIAR,
GAUFRETTE POTATO*

Shallots, Sifted Egg, Chive, Crème fraîche
110

SOO-PER SIZE ME

Add House Made Chicken Nuggets
15

RAW & CHILLED

SEAFOOD COCKTAILS*

Served with Atomic Cocktail
Sauce, Drawn Butter

Shrimp - 26

Maine Lobster Tails - MP

Alaskan King Crab - MP

STEAK TARTARE*

Egg Yolk Jam, Giardiniera Aioli,
Sourdough
23

HAMACHI CRUDO*

Coconut Milk, Green Apple,
Micro Cilantro
27

FRESH SHUCKED OYSTERS*

Champagne Mignonette,
Atomic Cocktail Sauce
26

TUNA CARPACCIO*

Umami Aioli,
Emperors Genmai, Lemon Oil
27

FIRE & ICE TOWER*

Elegance Meets Urban

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



SOUP & SALADS

NEW ENGLAND CLAM CHOWDER

Crispy Potato Nest
17

BEEF SALAD

Peaches, Goat Cheese, Pine Nuts
19

ADALINA WEDGE

Nueske's Bacon, Onion, Maytag
Bleu Cheese, Zesty Italian
25

HEIRLOOM TOMATO

Onion, A2 Vinaigrette,
Maytag Bleu Cheese
21

TRUFFLED CAESAR

Black Garlic Caesar Dressing,
Pink Peppercorns, Sootons
18

*These items are raw or 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 3.75% fee to all guest checks. We do this in lieu of increased menu prices. This fee may be removed upon request, should you choose.



