

STARTERS

CAVIAR SERVICE

- CRISPY
ONION PETALS

Cowboy Ranch
17
- CHEDDAR SCALLION
BISCUITS

Morita Chile Butter
12
- WAGYU CORN DOG

Honey Poppy Seed-Dijon
19
- SHRIMP SCAMPI

Calabrian Scampi Butter, Sourdough
28
- OYSTA ROCKAFELLER

Pimiento Cheese, Panko,
Braised Collared Greens
25
- AVOCADO CEVICHE

Charred Tomato & Poblano,
Hibiscus Aguachile
18

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

- FRESH SHUCKED OYSTERS*

Champagne Mignonette,
Atomic Cocktail Sauce
26
- TUNA CARPACCIO*

Umami Aioli,
Emperors Genmai, Lemon Oil
27
- HAMACHI CRUDO*

Coconut Milk, Green Apple,
Micro Cilantro
27
- WAGYU TARTARE*

Wagyu NY Strip, Black Truffle Aioli,
Quail Egg, Horseradish
23

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
- BEET 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.



