

DINNER

RAW BAR

- Chilled Seasonal Oysters** Pink Peppercorn and Champagne Mignonette 4 each
- Blue Point - East Coast** Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish
- Pink Moon - East Coast** Clean and Creamy Citrus Tone
- Kusshi - West Coast** Light Salinity with a Sweet Watermelon Finish

- Shrimp Cocktail** Citrus Poached Shrimp, Ancho Chili Cocktail Sauce, Lemon 21
- Salmon Tartare** Nikkei Soy Sauce, Edamame Smash, Pickled Fresno Peppers 19
- Snapper Ceviche** Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo, Onions, Cilantro 18
- Chilled Lobster Tail** White Wine and Whole Grain Mustard Aioli 31

SEAFOOD TOWER

Blue Point, Kusshi, & Pink Moon Oysters, Poached Shrimp, Chilled Cold Water Lobster, Crab Salad, Snapper Ceviche, Assortment of Sashimi, Nigiri, and Spicy Tuna Roll

**Petite** (serves 2) 98

**Imperial** (serves 4) 185

SUSHI

- Spider Roll** Soft Shell Crab, Crab Salad, Tobiko, Eel Truffle Sauce, Lotus Root 25
- Deco Maki** Pink Sticky Rice, Shrimp Tempura, Mango, Cream Cheese, Red Onion and Eel Sauce 21
- Spicy Tuna Roll** Citrus Cream, Pickled Serrano and Ginger Dressing, Green Papaya and Mint Slaw 19
- Sashimi** Ahi Tuna or Atlantic Salmon 4 per piece
- Nigiri** Wasabi Sticky Rice and Choice of Atlantic Salmon or Ahi Tuna 4 per piece

GREENS

- Classic Caesar Salad** Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 16
- Smoked Tomato Salad** Organic Greens, Heirloom Tomatoes, Toasted Quinoa, Goat Cheese, Cucumbers, Pickled Shallots, Smoked Tomato Vinaigrette 16
- Burrata & Tomato** Smoked Peaches, Toasted Pistachios, Pickled Fennel, Balsamic Honey Emulsion, Red Sorrel 18

STARTERS

- Ube Bao Bun** Shrimp Tempura, Truffle Eel Sauce, Red Pepper Aioli, Pickled Cucumbers and Carrots, Toasted Peanuts 21
- Caviar Frites** Caviar, Vodka Crème Fraîche, Crispy Yukon Gold Fries, Ranch 23
- Pink Brick** Filet Carpaccio Scorched Tableside, Black Truffle Butter, Smoky Chimichurri 36
- Crispy Brussels Sprouts** Thai Chili, Young Coconut, Basil, Mint 18
- Calamari** Tempura Peppers and Onions, Citrus Buffalo Aioli 22
- Grilled Furikake Oysters** ½ Dozen Oysters, Ginger & Ponzu Relish, Garlic Chips, Micro Cilantro 32
- Crab Cake** Lump Crab and Shrimp, Grilled Sweet Corn, Mixed Peppers, Chipotle and Ginger Aioli, Fresh Chives 25
- Short Rib Empanadas** 12-hour Braised Short Rib, Pickled Jalapeño and Sweet Corn Emulsion, Tomato-Vanilla Jam 19
- Herb-Marinated Grilled Octopus** Spanish Octopus, Crispy Sunchokes, Organic Fingerling Potatoes, Squid Ink Emulsion 29

RPM SIGNATURE ITEMS

- Rusty Pelican Board for Two** Crispy Whole Local Snapper, Lobster and Shrimp Risotto, New York Strip Reserve, Smoked Sweet Plantain Mash 135
- Surf and Turf** Filet Mignon 8oz and Butter Poached Lobster, Goat Cheese Peruvian Potatoes, Grilled Broccolini 84
- Tomahawk Ribeye Steak 36oz** 160
- The Steak Progressive** Four Cuts of Premium Steak plated with Himalayan Pink Salt, Roasted Garlic Confit, Red Wine Shallot, Crushed Pink Peppercorn 135
- Bass Strait Filet Mignon 8oz** **Pure Black Australian Ribeye 7oz**
- Prime Skirt Steak 5oz** **NY Strip Reserve 6oz**

*Did you know there are sixteen different primary cuts of steak ranging from Sirloin to Rib with many variations, including Porterhouse or T-bone made from Top Loin and Tenderloin?*

FROM THE SEA

- Arroz Meloso for Two** Shrimp & Mahi Mahi Anticuchero, Creamy Cilantro Rice, Cornbread Migas, Garlic Aioli 80
- Seared Day Boat Scallops** Fried Forbidden Rice, Sea Beans, Yuzu Koshō, Tobiko 41
- Lobster & Shrimp Risotto** Butter Poached Lobster, Citrus Shrimp, Snow Peas, Carrots 46
- Chilean Sea Bass** Smoked Sweet Plantain Mash, Grilled Anaheim Pepper, Mango and Papaya Salsa 48
- Crispy Whole Local Snapper** Creamy Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing 44
- Atlantic Salmon** Garlic Caper Butter Sauce, 50/50 Mashed, Seasonal Vegetables 41

FROM THE LAND

- Roasted Half Chicken** Blackened Organic Chicken, Roasted Street Corn, Roasted Seasonal Vegetables 36
- Broccolini & Crispy Tofu** Honey Glazed Tofu, Ginger Broccoli Purée, Roasted Red Peppers, Toasted Sunflower Seeds 28
- Bass Strait Filet Mignon 8oz** 48
- Pure Black Australian Ribeye 14oz** 62
- New York Strip Reserve 12oz** 46
- Prime Skirt Steak 10oz** 41

SIDES

- Caviar & Black Truffle Twice-Baked Potato** Truffle Mash, Bowfin Caviar, Vodka Crème Fraîche 31
- Roasted Street Corn** Cotija Cheese, Chipotle Crema, Cilantro, Lime, Tajin 14
- Roasted Spring Vegetables** Lemon Pickled Tricolor Carrots, Fava Beans, Grilled Corn 13
- 50/50 Mashed** Yukon Gold Potatoes, Butter, Cream, Chives, Potato “Hay” 11
- Grilled Broccoli and Broccolini** Garlic Confit, Chili Flakes, Broccoli Purée 12
- Rusty Fries** Parmesan, Rosemary, Parsley 12
- Smoked Sweet Plantain Mash** 12