



RAW BAR

OYSTERS SERRANO & CHARTREUSE MIGNONETTE

1/2 DOZEN EAST COAST 23

1/2 DOZEN WEST COAST 30

SHRIMP COCKTAIL GIN COCKTAIL SAUCE 24

HALF / FULL LOBSTER MUSTARD CREAM M/P

BASS CRUDO WINTER CITRUS, HORSERADISH CRÈME, PARMESEAN CRISP, FENNEL & SHALLOT VINAIGRETTE 23

PLATEAUX OF THE SEA

PETITE

4 EAST COAST OYSTERS, 4 WEST COAST OYSTERS, 4 SHRIMP, HALF LOBSTER 90

GRANDE

6 EAST COAST OYSTERS, 6 WEST COAST OYSTERS, 6 SHRIMP, 1 WHOLE LOBSTER, 1 CRUDO 140

CAVIAR SERVICE

HAUTE ENTRÉE 14g / 28g

POMMES GAUFRETTES, CITRON CRÈME FRAÎCHE, CHIVE 55 / 110

HAUTE D'OR 14g / 28g

POMMES GAUFRETTES, CITRON CRÈME FRAÎCHE, CHIVE 55 / 110

SMALL PLATES

FOIE GRAS MOUSSE APPLE-SHALLOT JAM, TOASTED BRIOCHE 18

POMME CROQUETTES AJI AMARILLO, PICKLED ONIONS, CILANTRO 16

LOBSTER ROLL CRÈME FRAÎCHE, TARRAGON, PICKLED RED GRAPE M/P

BAKED OYSTER CALABRIAN CHILI BUTTER, PICKLED SHALLOTS 24

CHEESEBOARD SELECTIONS FROM MURRAY'S CHEESE, SEASONAL ACCOMPANIMANTS 24 / 42

MAINS

BURGER BLACK ANGUS SHORT RIB BLEND, CARAMALIZED ONIONS, RACLETTE, SAFFRON AIOLI, FRITES 27

WINTER SQUASH & TALEGGIO PACCHERI * HONEY NUT SQUASH CRÈME, CRIMINI, WINTER VEGETABLES 37

STEAK FRITES 10oz PRIME NY STRIP, COGNAC PEPPERCORN SAUCE, MARKET GREENS, FRITES 54

DESSERT

MINI DOUGHNUTS CRÈME ANGLAISE, BOURBON CHOCOLATE SAUCE, DULCE DE LECHE 16

MOUSSE AU CHOCOLAT 14

* VEGAN OPTION AVAILABLE

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR SPECIFIC NEEDS.

*All menu prices include a 3% surcharge to help offset the processing costs. This does not apply if you pay with a different form of payment (e.g. debit card, cash, or gift card) This amount does not exceed what we pay in fees.