

	Seafood platter *	95/135
	...Imperial caviar supplement	60
	...Raw tuna with ponzu and radish supplement	8
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R A W	Oysters with Szechuan mignonette *	25
	...Nonesuch Emerald; Scarborough, ME	
	Clams with cucumber and jalapeño *	17
	Sea urchin with red shrimp and nori *	18
	Imperial caviar, crème fraîche, and potato chips	65
	White shrimp with cocktail sauce *	26
	Nova Scotia snow crab with yuzu kosho *	27
	Tuna tartare, hazelnuts, and basil *	24
S T A R T E R	Market crudités with miso *	16
	Jamón Ibérico de Bellota	26
	Burrata, celery, and bottarga	18
	Purple endive salad with pecans and Bayley Hazen Blue	18
	Caesar salad *	17
	Potato and Raclette croquettes	15
	Lamb ribs with yogurt and mojo verde	23
M A I N S	Lobster and crab dumplings in yuzu broth	30
	Seared tuna, cherry tomatoes, peanuts, and cilantro*	32
	Halibut with English peas and black truffle	35
	Chicken with chanterelles, leeks, and vin jaune*	32
	Fried maitake sandwich, butter lettuce, and spicy mayonnaise	21
	Wagyu burger with pepper marmalade and Taleggio	24

Please inform us of any allergies or dietary restrictions.
 * Consuming raw or undercooked meats, poultry, seafood, shellfish,
 or eggs may increase risk of foodborne illness.

Cocktails			
Son of a Gun	Plymouth Navy Strength gin, Vida mezcal, Dolin Blanc vermouth, Suze	17	
The Barrymore	Vodka, tomato, black pepper, horseradish, Szechuan peppercorn	16	
Watermelon Man	Tito's vodka, watermelon, mint, lemon	16	
Firebird	Green pepper-infused Tequila, Yellow Chartreuse, pineapple, vanilla	16	
Lemon Drop	Citrus vodka, oleo saccharum, dehydrated citrus	16	
Southern Comfort	Peach-infused Old Forester Bourbon, Bourbon vanilla chai iced tea	15	
Passionfruit	Chinola, Cava, grapefruit	16	
Vive les Vacances	Cava, Byrrh, Meyer lemon, soda	16	
Lady in White	Avuá Cachaça, falernum, Smith + Cross rum, coconut, grapefruit, peri peri	16	
Floradita	Dutch gin, falernum, Harmless Harvest coconut water, lime	14	
Cafe Da	Havana Club añejo rum, Mr. Black cold brew liqueur, almond, coconut, cold brew	15	
Sparkling			
A. & M. Tissot, Crémant du Jura Extra-Brut – Jura, France NV		17	68
Le Brun Servenay, 'Mélodie en C.,' Extra-Brut Blanc de Blancs – Champagne, France NV		28	108
Christophe Mignon, 'Pur Meunier' Brut Rosé – Champagne, France NV		28	108
Sherry			
Bodegas Alonso, 'Velo Flor' Manzanilla Pasada – Sanlúcar de Barrameda, Spain NV		16	
Bodegas Alonso (F. Méndez), Palo Cortado VORS – Jerez de la Frontera, Spain NV		38	
White			
Julian Haart, 'Moselle' Riesling – Mosel, Germany 2017		17	68
Stolpman Vineyards, Sauvignon Blanc – Ballard Canyon, California 2017		20	80
Julie Benau, Picpoul de Pinet – Languedoc, France 2017		14	56
Costador Terroirs Mediterranais, 'Presa Romana' Macabeu – Catalonia, Spain 2015		17	68
Henri Prudhon, Saint-Aubin 1 ^{er} Cru 'Les Castets' – Burgundy, France 2015		25	100
Gauby, 'Vieilles Vignes' – Côtes Catalanes, Roussillon, France 2015		22	88
Rosé			
Paul Cherrier, Sancerre – Loire, France 2017		16	64
Vinca Minor, 'Hawkeye Ranch' Carignan – Mendocino, California 2017		20	80
Vigneti Massa, 'Terra Sic Est' – Piedmont, Italy 2017		15	60
Red			
Fedellos do Couto, 'Lomba dos Ares' Ribeira Sacra – Galicia, Spain 2014		16	64
Jules Desjournays, 'Les Michelons' Moulin-à-Vent – Beaujolais, France 2011		20	80
La Prevostura, Lessona Nebbiolo – Piedmont, Italy 2013		25	100
Domaine Glinavos, Vlahiko – Ioannina, Greece 2015		16	64
Danila Pisano, 'Vigneto Savoia' Rossese di Dolceacqua – Liguria, Italy 2016		19	76
Clos de Trias, Ventoux Rouge – Southern Rhône, France 2012		17	68
Château Moulin Pey-Labrie, Canon-Fronsac – Bordeaux, France 2007		28	112
Sake			
Atago no Matsu Honjozo - Miyagi, Japan		14	60
Beer & Cider			
Maine Beer Co., 'Peeper' Pale Ale – Maine (16.9 oz) 5.5%		18	
Stillwater, 'Ground Loop' Sour Saison – Maryland (16 oz) 4.5%		10	
Mikkeller, 'Raspberry Blush' Berliner Style Weisse – San Diego, California (16 oz) 4%		12	
Reissdorf, 'Kölsch' – Cologne, Germany (11.2 oz) 4.8%		10	
Mikkeller, 'Windy Hill' New England Style IPA – San Diego, California (16 oz) 7%		14	
Zero Gravity, 'Little Wolf' Pale Ale – Burlington, Vermont (12 oz) 4.7%		8	
Singlecut, '18-Watt' IPA – Queens, New York (16 oz) 5%		10	
Erdinger, 'Oktoberfest' Weissbier – Erding, Germany (11.2 oz) 5.7%		8	
Cidrerie du Vulcain, 'Raw Boskoop' Apple cider – Fribourg, Switzerland 2016 (750 ml) 7.1%		16	64
Still or Sparkling water			
		7	