

The
**FEATHERED
FOX**

Raw Bar

White Gulf Shrimp 24
Cocktail Sauce, Lemons

Daily East and West Coast Oysters 22/half dz
Champagne, Cucumber Mignonette

Seafood Plateau 90
Oysters, Shrimp

Seafood Grand Plateau 130
Whole Lobster, Oysters, Shrimp, Crab Legs

Hamachi Crudo 20
Cucumber, Celery Leaves, Trout Roe, Chive Oil, Ponzu

Chilled Crab Leg Bowl 26
Daily Crab Selection

Sushi Bar

The Foxy Roll 55
Miyazaki Wagyu Steak, Lobster Tail Tempura, Scallion, Avocado, Special Sauce

Lover Roll 22
Tuna & Spicy Tuna

The Feathered Roll 24
Glazed Spicy Mayo, Salmon, Avocado, Spicy Tuna & Crunch

Black Dragon Roll 26
Japanese Eel, Cucumber, Tobiko, Avocado, Crispy Shrimp, Eel Sauce

Truffle Scallop Roll 26
Eel, Avocado, Cucumber, Torched Scallop, Truffle Oil, Black Truffle Salt

The Hudson Roll 22
Kani Salad, Crunchy Tempura, Spicy Tuna, Jalapeno, Spicy Aioli, Tobiko

The Forge Roll 17
Carrot, Sweet Potato, Pickled Daikon, Avocado, Cucumber, Seaweed Salad

The Meadow Roll 17
Avocado, Mango, Cucumber, Kimchi

Feza Sushi - 4 Pieces 50
A5 Miyazaki Wagyu, Foie Gras, Mango, Oyster Sauce

The Toro & The Fox - 4 Pieces 40
Toro Tuna Belly, Foie Gras, Oyster Sauce

The Feathered Fox Platter 90
Nine pcs Sushi, Nine Sashimi, One Special Roll

The Kitsune Platter 135
Six Oysters, Three Ebi pcs, Six pcs Sushi (Tuna Belly & Salmon Belly), Six pcs Sashimi, One Foxy Roll

*These items are served raw, undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Steaks, Chops and Everything on Top

All Steaks Served With Glazed Cippolini

Prime NY Strip 16oz 66

Dry Aged NY Strip 16 oz 76

Dry Aged Bone - In Rib Eye 24oz 82

Lamb Chops, Miso Butter 60

Venison Chops, Cherry Juniper Sauce 65

Prime Porterhouse 36oz for 2. 145

Filet Mignon 12oz 85

Petit Filet Mignon 8oz 62

American Wagyu Strip Steak 8oz 70

Sauces 3.00 each

Peppercorn-Cognac
House Steak Sauce
Horseradish Cream
Bordelaise

Steak Add-Ons

Blue Cheese 8

LobsterTail 28

Crab Louis 22

Foie Gras 20

Salads and Appetizers

Warm Garlic Bread 12
Garlic Butter, Crispy Parsley, Blue Cheese Dipping Sauce

Butternut Squash Soup 18
Blue Cheese, Pumpkin Oil, Spiced Pumpkin Seeds

Calamari 23
Calamari, Rock Shrimp, Vinegar Peppers, Spicy Dipping Sauce

Iceberg "Wedge" 19
Gorgonzola Dolce, Buttermilk Vinaigrette, Bacon, Red Tomato

Little Gem Classic Caesar Salad 19
Mom's Dressing
Anchovy, Reggiano, Croutons

Broiled Oysters 20
Bacon, Leeks, Cream

Spanish Octopus 23
Olives, Crispy Potato, Tomato-Feta Dressing

Tuna Tartare 24
Avocado, Sesame-Ginger Sauce, Cilantro, Spiced Wontons

Beet Salad 20
Feta Cheese, Chicory, Chopped Pistachio, Pistachio Dressing

Steak Tartare 24
Traditional Garnishes: Quail Egg, Toast Points

Mains

Strigoli Seafood Pasta 39
Scallops, Crab, Shrimp, Lemon Thyme Reduction

Halibut 40
Mushrooms, Brussels Sprouts, Parsnip, Butternut Squash

Barnegat Sea Scallops 40
Poppyseed Spaetzle, Spinach, Oyster Mushrooms, Brown Butter Vinaigrette

Lobster Fettuccini Carbonara 40
Pancetta, Peas, Parmigiano

Roasted Duck Breast 46
Parship Puree, Mustard Greens, Apple Gastrique

Sides

**Duck Confit
Mac and Cheese 16**

Butternut Squash, Brown Butter Vinaigrette, Sage, Walnuts 12

Mashed Potato Rings, Grainy Mustard Fondue 15

Brussels Sprouts, Honey, Parmesan, Togarashi 12

Crispy String Beans, Sriracha Mayo 12

Classic Creamed Spinach 12

Smashed Fingerling Potatoes, Roasted Garlic Dressing 12

Foxy Fries, Garlic, Parsley 12

Roasted Mushrooms, Thyme, Shallots 12