The FEATHERED FOX

Raw Bar

White Gulf Shrimp 26
Cocktail Sauce, Lemons

Daily East and West Coast Oysters 24/half dz
Champagne, Cucumber Mignonette

Seafood Plateau 95
Oysters, Shrimp

Seafood Grand Plateau 140
Whole Lobster, Oysters, Shrimp, Crab Claws

Hamachi Crudo 22
Cucumber, Celery Leaves, Trout Roe, Chive Oil, Ponzu

Chilled Crab Claw Bowl 28
Daily Crab Selection

Sushi Bar

The Foxy Roll 58
Miyazaki Wagyu Steak, Lobster Tail Tempura, Scallion, Avocado, Special Sauce

Lover Roll 24
Tuna & Spicy Tuna

The Feathered Roll 26
Glazed Spicy Mayo, Salmon, Avocado, Spicy Tuna & Crunch

Black Dragon Roll 28
Japanese Eel, Cucumber, Tobiko, Avocado, Crispy Shrimp, Eel Sauce

Truffle Scallop Roll 28
Eel, Avocado, Cucumber, Torched Scallop, Truffle Oil, Black Truffle Salt

The Hudson Roll 24
Kani Salad, Crunchy Tempura, Spicy Tuna, Jalapeno, Spicy Aioli, Tobiko

The Forge Roll 19
Carrot, Sweet Potato, Pickled Daikon, Avocado, Cucumber, Seaweed Salad

The Meadow Roll 19
Avocado, Mango, Cucumber, Kimchi

The Feathered Fox Platter 95
Nine pcs Sushi, Nine Sashimi, One Special Roll

The Kitsune Platter 140
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.

Salads and Appetizers

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

Pan Roasted Mussels 23
Red Curry, Lemongrass, Ginger, Garlic

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

Iceberg "Wedge" 20
Gorgonzola Dolce, Buttermilk Vinaigrette, Bacon, Red Tomato

Little Gem Classic Caesar Salad 20
Mom's Dressing
Anchovy, Reggiano, Croutons

Broiled Oysters 22
Bacon, Leeks, Cream

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

Tuna Tartare 26
Avocado, Sesame-Ginger Sauce, Cilantro, Spiced Wontons

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

Steak Tartare 26
Traditional Garnishes: Quail Egg, Toast Points

Mains

Spicy Sausage Rigatoni Alla Vodka 35

Lobster Fettuccini Carbonara 44
Pancetta, Peas, Parmigiano

Halibut 40
Baby Carrots, Leeks, Mushrooms, Brusssels Leaves, Lemon Beurre Blanc

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

Pan Seared Duck Breast 46
Le Puy Green Lentils, Dried Wild Blueberries, Spinach, Lemon Zest

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
Prime Porterhouse 36oz for 2 145
Filet Mignon 12oz 85
Petit Filet Mignon 8oz 62
American Wagyu Strip Steak 8oz 70

Sauces 4.00 each
Peppercorn-Cognac
House Steak Sauce
Horseradish Cream
Bordelaise

Steak Add-Ons
Blue Cheese 8
Lobster Tail 30
Garden Butter, Dijon, Herbs 5

Sides

Classic Creamed Spinach 13

Smashed Fingerling Potatoes, Roasted Garlic Dressing 13

Foxy Fries, Duck Fat, Garlic, Parsley 13

Roasted Mushrooms, Thyme, Shallots 13

Duck Confit Mac and Cheese 16

Pomme Dauphinois 15

Broccolini, Garlic, Lemon, Chili 13

Mashed Potato Rings, Grainy Mustard Fondue 15

Brussels Sprouts, Honey, Parmesan, Togarashi 13

Crispy String Beans, Sriracha Mayo 13