

RAW BAR

SEA CREATURES

- Oysters of the Day *(half dozen)*

25
- Shrimp Cocktail *(half dozen)*

24
- Sea Scallop Crudo

18
- with bird's eye chili, peach, & yuzu*
- Royal Red Shrimp

24
- with Bonny melon, japanese cucumber, & tomato water*



PLATEAUX

- The Cadet

6 Oysters

6 Shrimp

Sea Scallop Crudo

65



- The Capitaine

12 Oysters

12 Shrimp

Sea Scallop Crudo

Royal Red Shrimp

125

CHILLED FISH

- Hiramasa Crudo

*with leche de tigre*

18
- Tuna Toast

*with dill crème fraîche & fresh horseradish*

14

PETITES

- Sourdough Bread

*with normandy butter*

8
- Capitaine Salad

*baby gem, sourdough croutons, boquerones & ranchovy*

18
- Crab Cake

*with shrimp mousseline & gribiche*

23
- Beef Tartare

*with tonnato mayo & nori*

24
- Razor Clams Casino

*with Benton's bacon & peppers*

19
- Uni & Corn

*with serrano & passion fruit*

26

CAVIAR

- Caviar Service 150

*volzhenka caviar, potato chips, french onion crème fraiche*
- Caviar Sandwich 50

*baerii caviar, french egg salad, milk bread*

GRANDES

- Burger & Fries

*snake river farms wagyu, fromage américain, lyonnaise onions, capitaine sauce, pickles*

28
- Lobster Roll

*with lobster hollandaise and potato chips*

42
- Black Bass

*with charred birds eye chili aioli*

35
- Steak Frites

*american wagyu bavette & chimichurri*

52
- Seared Bluefin Tuna

*with heirloom tomato & bagna cauda*

42

SIDES

- Duck Fat Fries with Calabrian Aioli

10
- A Little Salad

8
- Summer Squash

11



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. It may also lead to a very delicious meal and a happier life.