



RAW BAR BY THE PIECE

Shrimp Cocktail 7.50

Blood Orange Cocktail Sauce, Lemon

Oysters 4

Titos Orange Fennel Mignonette

Little Neck Clams 2

Blood Orange Cocktail Sauce

SHARABLE APPS

Seafood Tower 65

Serves two people

Oysters, Chilled Lobster Tail
Jumbo Shrimp, Little Neck Clams
Cocktail Sauce, Horseradish, Lemon
Titos Orange Fennel Mignonette

Cheese & Charcuterie Board 27

Assorted Goat, Sheep, Cows Milk Cheese
Mortadella, Proscuitto, Crackers, Flat Bread
Fruit Jam, Nuts, Olive Tapenade, Gerkins

Roasted Beef Bone Marrow 25

Maldon Salt, Garlic Parmesan Crostini

Tiger Prawns 26

Spicy Calamansi Lime Sauce

Ahi Tuna Tartare 26

Daikon Radish, Chives, Soy-Sake Vinaigrette

SALADS

Baby Gem Caesar 15

Fresh Shaved Parmesan
Roasted Garlic Caesar Dressing

Summer Beets 17

Fresh Roasted Red and Golden Beets, Goat Cheese
Mache, Ruby Red Grapefruit, Balsamic Dressing



ENTRÉES

Whole Lobster 46

Steamed Lobster, Old Bay Corn on the Cob, Clarified Butter

Crab Cakes 44

Jumbo Lump Crab Meat, Avocado Mousse
Roasted Summer Corn Salsa, Chipotle Aioli

Seared Scallops 44

Cauliflower Puree, Charred Asparagus

Seabass 26

Creamy Leeks, Roasted Vine Tomatoes

Lobster Bucatini 42

Whole Tail of Lobster, Sauce Americaine

French Breast of Chicken 30

Heirloom Fingerling Potato, Haricot Vert, Pan Jus

Filet Mignon 56

10 Ounce Prime Cut, Grilled Asparagus
Garlic Confit Creamy Mashed, Au Poivre

Vegetarian Chimichurri 32

8 Ounce Plant-Based Steak
Tudela White Artichoke Heart

SIDES

Truffled Lobster Mac & Cheese 19

Fresh Lobster, Cavatappi, Truffle Oil

Garlic Confit Creamy Mashed 9

Grilled Asparagus 9

Creamed Spinach 9

Onion Rings 9

French Fries 9