



raw & chilled

TUNA TARTARE
avocado, soy-lime dressing.26

CRAB MEAT "CEVICHE"
torched avocado, aji amarillo, lime juice, sweet potato.26

JUMBO SHRIMP COCKTAIL
cocktail sauce.26

ALASKAN KING CRAB LEGS
ginger aioli.35



selection of east coast oysters

chilled oysters (6) served with mignonette & cocktail sauce

BEAU SOLEIL ~ New Brunswick
BLUEPOINT ~ Long Island
1/2 doz (6) . . .26 dozen (12) . . .48



seafood platters

SOLITAIRE
4 oysters, 4 shrimp, lump crab
65

THE ROYALE
1 lobster, 24 oysters, 12 shrimp,
4 king crab legs, lump crab
310

appetizers & salads

CRAB CAKE
meyer lemon, radish salad.23

BURRATA
toybox tomatoes, basil seed vinaigrette25

ROASTED BEETS
endive, gorgonzola, candied walnuts.20

GRILLED DOUBLE CUT SMOKED BACON
parsley, garlic, sherry.16

CHOPPED VEGETABLE SALAD
feta, oregano-mustard vinaigrette.19

CAESAR
parmesan croutons.19

LOBSTER COBB SALAD
avocado, cheddar, pancetta.35

WEDGE
maytag blue, bacon lardon, gremolata crumb.20



steak cuts

our beef is USDA Prime or 100% Naturally Raised Black Angus

CUT	WEIGHT	PRICE
NY STRIP black angus	16oz	62
KANSAS CITY 28-day dry aged bone-in strip	20oz	76
COWBOY bone-in rib eye	22oz	64

CUT	WEIGHT	PRICE
PORTERHOUSE 28-day dry aged	36oz (for two)	148
FILET MIGNON	10oz	59

sauces / \$3 ea

Red Wine ~ Béarnaise ~ Peppercorn ~ Horseradish ~ Chimichurri

surf options / top any steak

Grilled Lobster / +MP ~ Oscar / +30 ~ Grilled Shrimp / +21

main courses

SAUTÉED DOVER SOLE soy caper brown butter.63

GRILLED BRANZINO fennel, oregano-lemon vinaigrette.41

GRILLED TUNA sunflower romesco, celery.42

LOCAL SNAPPER piperade basquez, chorizo.40

BRAISED SHORT RIBS red wine rosemary jus.42

RACK OF LAMB double cut, pine nuts, chives.58

HANGER STEAK "HUNTER STYLE" bacon, mushrooms, onions.38

SALT BRICK CHICKEN kale, pine nuts, lemon.36

vegetables

GRILLED ASPARAGUS 16 ~ BBQ CORN Nueske's bacon 14 ~ CREAMED SPINACH nutmeg 13

HEN OF THE WOODS MUSHROOMS 15 ~ SAUTÉED GREEN BEANS lemon butter, parsley, crispy garlic 13 ~ VALDALIA ONION RINGS 14

TRUFFLE MAC N CHEESE 16 ~ MASHED POTATOES 13 ~ JALAPEÑO MASHED POTATOES 13 ~ POTATO three ways, bacon 14

BAKED POTATO fully loaded 16 ~ FRENCH FRIES cilantro mayonnaise 13 ~ SAUTÉED BRUSSELS SPROUTS bacon 14

RESTAURANT MANAGER Jose Mestanza

CHEF DE PARTIE Mitchell Pereira

if you have a food allergy, please speak to the chef, manager, or server
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness