

## Starters

*Crisp Thin French Tartes* • “Perfect to Share”

- Buttery House Smoked Salmon Tarte *capers shallot creme fraiche*
- Seasons Wild Mushroom Tarte *gruyere chives ricotta salata*

*Lobster Bar Lobster Bisque* Au Cognac

Burrata & “Caviar Salata”

*melted leeks parsley lemon lemon zest e.v olive oil mini croutons*

All Jumbo Lump Crab Cake *lemon-mustard emulsion*

Ahi Tuna “Tartare”

*pickled beech mushrooms lemon olive oil chives*

“Chili Lobster” *shell off in mild-spicy chili sauce* whole 1 lb.

*Specialty* • Mediterranean Octopus, Char-Grilled

*pickled red onion e.v olive oil Santorini capers Greek olives*

Wild Burgundy Escargots “Au Pernod” *puff pastry six*

Prime Steak Tartare “Parisienne” - *toast points*

“Lobster Morsels” *lightly fried Greek honey-mustard aioli*

## Crudo

Hawaiian • Ahi Tuna -Sashimi

*shallot lemon zest ev olive oil calabrian green chick pea*

Mediterranean • Sea Bass -Sashimi

*blood orange supremes Greek e.v olive oil pimente d'espelette*

*Pristine* • Lobster Octopus & Seafood -Ceviche .

*pickled pineapple papaya cilantro*

*Today's* • East & West Coast Oysters *six*

*champagne mignonette*

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## Shellfish Tower

Whole N.S. Lobster - 4 Oysters - 4 Colossal Shrimp - 4 Red King Crab

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*Ice Duo* • Colossal Shrimp Colossal Lump Crab *pink brandy sauce Key West* •

*Stone Crabs* • jumbos 3/4 lb. • colossals mkt.

*mustard sauce lemon*

## Caviar

Russian Osetra 1 oz mkt

Siberian Baerii 1 oz mkt

Kaluga Huso Hybrid “The New Beluga” 1 oz mkt

*creme fraiche chives mini blinis*

## Salads

Caesar

*soft cooked egg Grana Padano white Sicilian anchovy*

Baby Beets - Beet Sorbet

*corinthian currants toasted walnuts*

Apple Kale Salad

*port plumped berries marcona almonds fennel fresh apple vinaigrette*

*Chops*® Chopped Salad

*hearts of palm triple cream blue lemon-basil-lime*

Field Ripe Tomato - Barrel Aged Dondonis Feta

*cucumber green pepper red onion kalamata olives e.v olive oil*

## Whole Fish Sharing

*When sharing a whole fish, we recommend estimating ¾ to 1 lb per person.  
Our staff is pleased to filet your fish for your enjoyment.*

Greece • Lavraki (Branzino) Mediterranean Sea Bass *white tender low fat*

Greece • Tsipoura Royal Dorade *similar to Red Snapper medium flavor high fat*

Greece • Fagri Mediterranean Sea Bream *sweet white firm lean*

Holland • Dover Sole *white firm lean - sauteed brown butter capers mkt.*

New Zealand • Red Snapper “The Golden Eye” *mild sweet moist flaky*

New Zealand • John Dory *buttery white semi-sweet firm lean*

*Favorite* • Iceland • Arctic Char *Similar to Salmon - “Grilled Unilateral”  
medium to medium rare buttery delicate high fat*

### *Sea Salt Crusted Whole Fish*

• *All fish are wood grilled served with Santorini capers Greek e.v. olive oil*

## Lobster Bar Lobsters

*Are the superior live blue hard shells of Nova Scotia.  
“The Rolls-Royce of Lobsters”*

### *Specialties*

“Steamed & Cracked” 1.5 - 5 lb mkt.  
*“broiled” with savory lobster dressing .  
drawn butter lemon*

“Chili Lobster” 1.5 lb.  
*in mild-spicy chili sauce grilled shishito peppers*

Chilled “Lobster Salad” 1.25 lb .  
*orange supremes fennel confit mache lettuce belgium endive  
vanilla orange vinaigrette*

Lobster Pasta “Americaine” 1 lb  
*lobster morsels tomato lobster sauce fresh chitarra pasta*

“Signature” Nova Scotia Lobster Tail 1 lb  
*lightly fried drawn butter lemon Greek honey-mustard aioli*

## Composed Seafood Entrees

Chilean • Sea Bass “Bangkok”  
*sushi rice cake tomato jam BKK sauce*

Hawaii • Ahi Tuna Sesame Seared-Sliced  
*spring onion potato mash red port wine glaze*

Faroe Islands • Salmon - “Grilled Unilateral” *medium to medium rare  
red wine bearnaise melted leeks*

Georges Bank Mass. • Sea Scallops “St. Jacques”  
*sorrel nage steamed asparagus celery potato puree*

Alaska • Red King Crab Legs - Steamed “Merus Section”  
*the premier cut - easy to enjoy moist flavorful drawn butter  
steamed lemon flavor fingerling potatoes*

# USDA Prime Steaks 1700°

*Selected Hand Cut Custom Aged*

Filet Mignon *Barrel Cut* 8 oz . • 10 oz

Bone-In Filet 14 oz

New York Strip *Black Diamond - Angus - 52 Day Wet Aged* 14 oz

New York Strip *Snake River Farms - Wagyu* 12 oz

Bone-In Ribeye 20 oz

“Tomahawk” Long Bone Ribeye *For Two* • 36 oz

Dry-Aged Porterhouse Experience *For Two* • 26 oz 42 oz

Roasted Colorado Lamb Chops *Chimichurri - Double Thick Cut*

*Signature* • Filet Mignon “Au Poivre” Cracked Pepper Crusted 8 oz  
*brandy cream season's mushrooms potato confit port braised shallot*

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**GENUINE • A-5 MIYAZAKI 100% WAGYU KOBE JAPAN**

FILET MIGNON 4 oz • 6 oz • 8 oz

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## *Surf & Turf*

- *Signature* Lightly Fried Lobster Tail drawn butter 1/2 lb
- Whole “Chili Lobster” mild-spicy chili sauce 1 lb

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### *The “Ultimate Experience” for Two*

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Whole “Chili Lobster” 1.5 lb NY Strip Snake River Farms *Wagyu* 12 oz

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## *Steak Enhancements.*

Chimichurri

White Truffle Butter

Classic Bearnaise Sauce

Triple Creme Blue Cheese Butter

Sauteed - Season’s Wild Mushrooms

Au Poivre Sauce - Cracked Pepper Crusted

## Sides

*Specialty Side • Buttery “Lobster Potato Mash”* Whole 1 lb.

### Sides

Steamed Broccoli - *hollandaise 2. supp*

Lightly Creamed Baby Leaf Spinach

Glazed Brussels Sprouts *bacon*

Pure Creamless Corn Mash

Grilled California Asparagus - *bearnaise or hollandaise 2. supp.*

Blistered Shishito Peppers *sesame flavor lime sea salt lime*

Steamed Fingerling Potatoes *lemon flavor parsley*

Hashed Potato “Tots” *truffle blue cheese aioli*

Buttery Yukon Potato Mash

Hand Cut French Fries