

## Starters

*Crisp Thin French Tartes • "Perfect to Share"*

- Buttery House Smoked Salmon
- Season's Wild Mushroom Gruyere

*Lobster Bar Lobster Bisque Au Cognac*

Whole Burrata Roasted Holland Pepper Salsa Verde  
*grilled country bread*

All Jumbo Lump Crab Cake "Maryland" *lemon-mustard emulsion*

*On Ice • Jumbo Blue Gulf Shrimp*  
*pink brandy sauce traditional cocktail sauce fresh horseradish*

*Specialty • Mediterranean Octopus, Char-Grilled*  
*pickled red onion ev olive oil Santorini capers Greek olives*

Wild Burgundy Escargots "Au Pernod" *puff pastry six*

Hand Cut Filet Tartare "Parisienne" *toast points*

"Lobster Morsels" *lightly fried Greek honey-mustard aioli*

"Chili Lobster" *shell off in mild chili butter sauce • toast whole 1 lb.*

## Crudo

Lobster Octopus Seafood - Ceviche  
*pickled pineapple papaya cilantro*

Mediterranean • Sea Bass - Sashimi  
*yuzu soy ginger ev olive oil muldon sea salt*

Hawaii • Wild Ahi Tuna - Tartare • Osetra Caviar  
*green chickpea spread*

*Today's • East & West Coast Oysters six*  
*pink peppercorn champagne mignonette red cocktail sauce fresh horseradish*

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## Shellfish Tower

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1 Whole Lobster - 4 Oysters - 4 Colossal Shrimp - 4 Red King Crab

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## Caviar

Russian Osetra 1 oz mkt      Siberian Baerii 1 oz mkt

Kaluga Huso Hybrid "The New Beluga" 1 oz mkt  
*crème fraîche chives mini blinis*

## Salads

Caesar  
*soft cooked egg Grana Padano white Sicilian anchovy*

*Chops® Chopped Salad*  
*fresh hearts of palm fresh chickpeas triple cream blue wedge lemon-basil-lime*

Field Ripe Tomato - Barrel Aged Dodonis Feta  
*selected field ripe tomatoes cucumber green pepper red onion kalamata olives ev 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*

Spain • Turbot *white semi-sweet semi-firm low fat*

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*

*Sea Salt Crusted Whole Fish min 3 lb fish 10. supp per fish*

*• All fish are wood grilled served with Santorini capers Greek ev olive oil*

## Lobster Bar Lobsters

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

### *Live Lobster Specialties*

*"Steamed & Cracked" 1.5 - 5 lb mkt.  
drawn butter lemon*

*"Lobster Stuffed Lobster" 1.5 - 5 lb mkt.  
Broiled with savory lobster dressing 14. supp.*

*"Chili Lobster" 1.5 lb - 5 lb mkt.  
mild chili butter sauce grilled shishito peppers*

*Lobster Pasta "Americaine" 1 lb 38.  
lobster morsels tomato lobster sauce fresh gitara pasta*

*"Signature" Nova Scotia Lobster Tail 1 lb 59.  
lightly fried drawn butter lemon Greek honey-mustard aioli*

## Composed Seafood Entrees

Chilean • Sea Bass "Bangkok" 38.  
*sushi rice cake tomato jam BKK sauce*

Hawaii • Ahi Tuna Sesame Seared-Sliced 36.  
*spring onion yukon potato mash port wine red wine glaze*

Georges Bank Mass. • Sea Scallops "St. Jacques" 34.  
*sorrel nage steamed asparagus pomme puree*

Faroe Islands • Salmon Sautee 34.  
*lemon ev olive oil Santorini capers steamed kale*

Alaska • Red King Crab Legs - Steamed "Merus Section" 62.  
*"the premier cut"- in the shell easy to enjoy moist flavorful  
steamed asparagus hollandaise drawn butter lemon*

Faroe Islands • Salmon "Oscar" Colossal Lumb Crab 38.  
*California asparagus hollandaise lobster jus*

# USDA PRIME STEAKS 1700°

*Exclusively 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 *Superior Farms* Colorado Lamb Chops - *Single Cuts* (4)

*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 butter sauce* 1 lb

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### *The "Ultimate Surf & Turf" for Two*

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Whole "Chili Lobster" • NY Strip *Snake River Farms - Wagyu sliced*  
*chili lobster sauce*

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## *Steak Enhancements*

Chimichurri

White Truffle Butter

Classic Bearnaise Sauce

Mild Spicy Chili Butter Sauce

Triple Creme Blue Cheese Butter

Sauteed - Season's Wild Mushrooms

Au Poivre Sauce - Cracked Pepper Crusted

## Sides

*Specialty* • Very Buttery "Lobster Potato Mash" Whole 1 lb.

## Sides

Steamed Broccoli *hollandaise*

Lightly Creamed Baby Leaf Spinach *grated feta*

Glazed Brussels Sprouts *bacon*

Pure Creamless Corn Mash

Grilled California Asparagus

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