



OYSTERS & CLAMS

\$3.95 each
Min 6 per order

Champagne Mignonette
Kimchee Puree
Cocktail Sauce

HONEYSUCKLE*
Katama, MV

SIGNATURE*
Katama, MV

MV SPEARPOINT*
Menemsha, MV

COTTAGE CITY*
Oak Bluffs, MV

LITTLENECK CLAMS*
\$9 for 6, \$18 for 12

COCKTAILS & CAVIAR

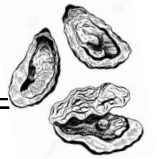
U10 SHRIMP
COCKTAIL...19

COLOSSAL CRAB
COCKTAIL...28

LOBSTER TAIL
COCKTAIL...25

WHITE STURGEON
CAVIAR* 30G ...90

+ ADD
A BUMP
OF CAVIAR*
\$8



SMALLER & SHAREABLE

LOBSTER CAVIAR SLIDER...24
Single Slider, Brioche Bun,
Vinegar Chips

PEI MUSSELS...22
Red Curry Cream, Cilantro,
House Crostinis

BAKED OYSTERS...20
Pancetta, Cabrales Bleu Cheese

BURRATA...22
Aged Fig Balsamic, Crostinis

SMOKED PORK BELLY...19
White Cheddar Polenta,
Spiced Tomato Jam

FOIE GRAS...26
Pickled Blueberries, Pineapple
Compote, Arugula

CHARRED OCTOPUS...25
Paprika Brine, Potatoes, Chorizo

PAN-FRIED PROSCIUTTO
MOZZARELLA...18
Aged Fig Balsamic, Grape Tomato Salad

BOUQUET OF BACON LOLLIPOPS...15
Molasses Syrup, Cayenne

CRUDOS & CEVICHEs

TUNA POKE*...23
Tahini-Sesame Vin, Mango,
Daikon, Malanga Chips

TUNA CARPACCIO*...23
Thinly Sliced, Limoncello-
Crema, Tobiko

TUNA TARTARE*...23
Ponzu, Lemon Peel, Avocado,
White Sturgeon Caviar

SALMON BELLY CRUDO*...18
Salmon Chicharron, Ginger-Soy

SCALLOP CRUDO*...23
Sizzling Sesame Oil, Ponzu, Ginger

HALIBUT CEVICHE*...19
Cucumber, Strawberries,
Habanero Jugo

SEAFOOD CEVICHE*...23
Shrimp, Scallops, Cod, Octopus,
Togarashi

MENAGE A TROIS*...26
Lobster, Shrimp, Blue Crab,
Avocado, Lime Juice

FILET MIGNON TARTARE*...24
Crostinis, Capers, Onions

ADD - ONS

Colossal Crab...27
3 U-10 Shrimp...19
Lobster Tail...25
Salmon...20
Chicken...14
Steak...26

SALADS

HOUSE CAESAR...16
Whole Hearts of Romaine,
Anchovies, Parmigiano

BIBB ...22
Lemon-Agave Vinaigrette,
Goat Cheese, Sriracha Pistachios

TUNA & ENDIVE...26
Seared Rare Tuna, Mixed Blend
Lettuce, Wasabi Peas, Soy Ginger Vin

SOUPS

CLAM
CHOWDER...15
Apple Smoked Bacon

FOUR ONION
SOUP...15
Crostinis, Gruyere Gratin

THE STEAKS

FILET MIGNON*
Wet-Aged, 9 oz...59

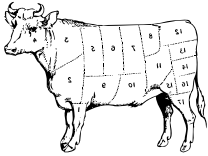
COWBOY*
Prime Dry-Aged, 22-24 oz...92

NEW YORK*
Prime Dry-Aged, 16 oz...72

TOMAHAWK*
Dry-Aged, 55 oz...198

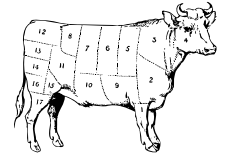
SKIRT*
Wet-Aged, 12 oz...46

FLAT-IRON*
Wet-Aged, 10 oz...48



JAPANESE A5 KOBE*

Certified Kobe, 4 oz...145



SAUCES &
BUTTERS + \$5

AU POIVRE
BERNAISE
HORSERADISH CREMA
PORT DEMI-GLACE
"STENCIL" STEAK SAUCE
TRUFFLE BUTTER
BLEU CHEESE BUTTER

STEAK
ADDITIONS

COLOSSAL CRAB MEAT + \$27
COLOSSAL KING CRAB LEG + MP
THREE U10 SHRIMP + \$19
LOBSTER TAIL + \$25
FOIE GRAS + \$26

WE'RE MORE THAN STEAKS

Served A La Carte

LAMB RACK...59
Full Rack, 17 oz

LONG ISLAND DUCK BREAST...44
Pear Chutney

ORGANIC ROASTED CHICKEN...30
Half Chicken, Portobello Mushroom Salad

PORK CHOP PAILLARD...48
Roma Tomato Salad, Lemon

VEAL TOMAHAWK...66
Bone-In, 16oz

SIMPLY FISH

Served A La Carte
Citrus Beurre Blanc, Charred Lemon

HERB-BAKED COD...36

SWORDFISH...38

HALIBUT...42

FAROE ISLAND SALMON...34
Garnished with Black Tobiko

FROM TIDE TO TABLE

SCALLOP BOWL...42
Shrimp Fried Rice, MV Bay
Scallops, Malanga

SHRIMP & GRITS...38
Jalapeño Shrimp, Smoky Tomato
Grits, Blackberry-Tequila Vin

BUTTER POACHED
LOBSTER TAILS...56
Corn, Potatoes, Crustacean Butter

FRIED WHOLE SNAPPER...46
Bone-In Whole Snapper,
Country Olive Gremolata

COLOSSAL KING CRAB LEGS...MP
24-26 oz, Drawn Butter

PAPPARDELLE PASTA...36
Crayfish Tail, Gorgonzola,
Lobster-Sherry Cream Sauce

ON THE SIDE

JALAPENO CREAMED CORN...15
TRUFFLE DAUPHINOISE POTATOES...19
PORK BELLY MAC & CHEESE...19
PERFECT FINGERLING POTATOES...15
SRIRACHA FRIES...12
BRUSSELS SPROUTS - PORK LARDON...16
SCALLION GOAT CHEESE MASH...14

1 LB LOADED BAKED POTATO - Bacon...19
STEAMED ASPARAGUS...16
ROASTED CRIMINI MUSHROOMS...16
ROASTED CARROTS - CASHEW BUTTER...15
GARLICKY BABY BROCCOLINI...16
SHRIMP FRIED RICE...19
SMOKY TOMATO GRITS...15