

OYSTERS & CLAMS

\$3.75 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*(6 or 12).....9 | 18

ADD
A BUMP
OF CAVIAR*
\$8

COCKTAILS & CAVIAR

U10 SHRIMP
COCKTAIL...19

COLOSSAL CRAB
COCKTAIL...28

LOBSTER TAIL
COCKTAIL...25

WHITE STURGEON
CAVIAR* 30G ...90



SMALLER & SHAREABLE

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

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

BAKED OYSTERS...19
Pancetta, Cabrales Bleu Cheese

BURRATA...21
Aged Fig Balsamic, Crostinis

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

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

CHARRED OCTOPUS...23
Paprika Brine, Potatoes, Chorizo

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

CRUDOS & CEVICHE

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

TUNA CARPACCIO*...23
Watermelon, Limoncello Crema, Seaweed, Tobiko

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

SALMON BELLY CRUDO*...17
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
Toast Points, Capers

SALADS & SOUPS

HOUSE CAESAR...16
Hearts of Romaine, Anchovies, Parm

BIBB SALAD...22
Lemon-Agave Vin, Goat Cheese, Sriracha Pistachios

VINE-RIPE TOMATO SALAD...18
Crumbled Feta, Tzatziki, Fried Mint, EVOO

LOBSTER SALAD...34
Arugula, Watermelon, Gorgonzola, Lemon Vin

CLAM CHOWDER...15
Apple Smoked Bacon

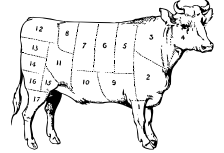
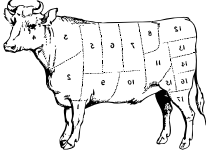
FOUR ONION SOUP...15
Crostinis, Gruyere Gratin

ADD - ONS

COLOSSAL CRAB...27
3 U-10 SHRIMP...19
LOBSTER TAIL...25
3 SEA SCALLOPS...22
SALMON...20
CHICKEN...14
STEAK...26

THE STEAKS

<p>FILET MIGNON* <i>Wet-Aged, 9 oz...58</i></p> <p>NEW YORK* <i>Dry-Aged, 16 oz...71</i></p> <p>SKIRT* <i>Wet-Aged, 10 oz...46</i></p>	<p>COWBOY* <i>Dry-Aged, 22-24 oz...82</i></p> <p>TOMAHAWK* <i>Dry-Aged, 48 oz...198</i></p> <p>JAPANESE A5 KOBE* <i>Certified Kobe, 4 oz...145</i></p>
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SAUCES \$5

AU POIVRE
BERNAISE
HORSERADISH CREMA
PORT DEMI-GLACE
"STENCIL" STEAK SAUCE

BUTTERS \$5

TRUFFLE BUTTER
BLEU CHEESE BUTTER
DEMI-GLACE BUTTER

ADD -ONS

COLOSSAL CRAB MEAT...27
U10 SHRIMP (3)...19
LOBSTER TAIL...25
SEA SCALLOPS (3)...22
COLOSSAL KING CRAB LEG...MP
FOIE GRAS...26

SIMPLY FISH

Served A La Carte | Citrus Beurre Blanc | Charred Lemon

HERB-BAKED COD...36
SWORDFISH...37
HALIBUT...39
FAROE ISLAND SALMON...34
Garnished with Black Tobiko

OUR SEAFOOD SPECIALTIES

SCALLOP BOWL...38
Shrimp Fried Rice, Jumbo Sea Scallops, Malanga

SHRIMP & GRITS...36
Jalapeño Shrimp, Smoky Tomato Grits, Blackberry-Tequila Vin

BUTTER POACHED LOBSTER TAILS...54
Corn, Potatoes, Crustacean Butter

FRIED WHOLE SNAPPER...58
Bone-In Whole Snapper, Country Olive Gremolata

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

WE'RE MORE THAN BEEF

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

PASTAS

PAPPARDELLE BOURGUIGNON...36
Prime Beef Tips, Porcini, Port Demi Cream

LOBSTER PAPPARDELLE PASTA...46
Lemongrass Cream, Peas, Tomato, Gorgonzola

PROBABLY THE BEST SIDES EVER

JALAPENO CREAMED CORN...15	1 LB LOADED BAKED POTATO - Bacon...19
TRUFFLE DAUPHINOISE POTATOES...19	STEAMED ASPARAGUS...16
PORK BELLY MAC & CHEESE...19	BABY PORTOBELLOS...16
PERFECT FINGERLING POTATOES...15	ROASTED CARROTS - CASHEW BUTTER...15
SRIRACHA FRIES...12	GARLICKY BABY BROCCOLINI...16
BRUSSELS SPROUTS - PORK LARDON...16	SHRIMP FRIED RICE...19
SCALLION GOAT CHEESE MASH...14	SMOKY TOMATO GRITS...15