



OYSTERS

3.75 each | Minimum of 6 per order | Champagne Mignonette | Kimchee Puree | Cocktail Sauce



HONEYSUCKLE*...Katama, MV

SIGNATURE*...Katama, MV

MV SPEARPOINT*...Menemsha, MV

COTTAGE CITY*...Oak Bluffs, MV

EAST BEACH BLONDE*...Charlestown, RI

EDGEWATER*...Wareham, MA

BLUE HILL BAY*...Blue Hill Bay, ME

PINK MOON*...New London Bay, PEI

LITTLENECK CLAMS*...16

Add a Bump of Caviar*...8



KRIJN*..."Cryin"...Netherlands...\$6 each

COCKTAILS & CAVIAR

U10 SHRIMP COCKTAIL...19

LOBSTER TAIL COCKTAIL...25

COLOSSAL LUMP CRAB COCKTAIL...27

WHITE STURGEON CAVIAR* 30G ...90

CRUDOS & CEVICHE

TUNA POKE*...22

Tahini-Sesame Vin, Mango, Daikon, Malanga Chips

TUNA CARPACCIO*...22

Limoncello Basil, Black Tobiko

TUNA TARTARE*...22

Ponzu, Lemon Peel, Avocado, White Sturgeon Caviar

SALMON BELLY CRUDO*...19

Salmon Chicharron, Ginger-Soy

SCALLOP CRUDO*...23

Sizzling Sesame Oil, Ponzu

COD CEVICHE*...18

Vinegar Chips, Lime-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, White Anchovies, Parmesan

BIBB SALAD...21

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

HOUSE MADE CHOWDER...13

Apple Smoked Bacon

SHIMEJI MUSHROOM CREAM SOUP...15

Roasted Shimeji, Truffle Shavings

SMALL PLATES

LOBSTER CAVIAR SLIDER...24

Single Slider, Lobster, Caviar, Chardonnay Vinegar, Grilled Brioche Bun, Vinegar Chips

PEI MUSSELS...22

Red Curry Cream, Cilantro, House Crostinis

BAKED OYSTERS...19

Pancetta, Cabrales Bleu Cheese

BURRATA...21

Snap Pea Salad, Aged Fig Balsamic, House Crostinis

SMOKED PORK BELLY...19

White Cheddar Polenta, Spiced Tomato Jam

CHARRED OCTOPUS...23

Paprika Brine, Potatoes, Chorizo

PAN-FRIED PROSCIUTTO MOZZARELLA...17

Aged Fig Balsamic, Grape Tomato Salad

FOIE GRAS...26

Pickled Blueberries, Pineapple Compote, Mâche Salad

DUCK POT PIE...26

Shimeji Cream, Roasted Root Vegetables, Duck Confit



DRY AGED

- #6 NEW YORK* 16oz...69
- #7 COWBOY* 22oz...79
- #6 KANSAS CITY* 16oz...69
- #6 PORTERHOUSE* 36oz...175
- #7 TOMAHAWK* 48oz...198

WET AGED

- #6 FILET* 9oz...63
- #9 SKIRT* 12oz...43
- #8 FLAT IRON WAGYU* 12oz...66
- #7 SPINALIS* 12oz...86
- #8 COULOTTE 12oz...42
- #6 "19" CHATEAUBRIAND 18oz...88

CHOPS

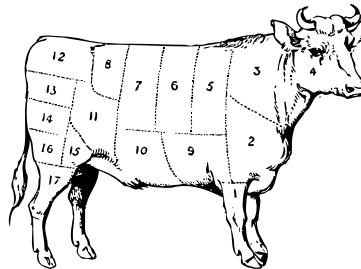
- VENISON 14oz...56
- VEAL*16oz...66
- BOAR*10oz...54
- BISON* 20 oz...69
- LAMB* 12oz...58

SAUCES...4

- Au Poivre
- Bernaise
- Bleu Cheese
- Horseradish Crema
- Port Demi-Glace
- "Stencil" Steak Sauce

CERTIFIED JAPANESE

A5 KOBE* 4 oz...120



ADD-ONS

- Colossal Crab...27
- 3 Shrimp...19
- Foie Gras...24
- Lobster Tail...25
- 3 Sea Scallops...36

SPECIALTIES

- HERB-BAKED COD...37
Lime Beurre Blanc, Charred Lemon
- LOBSTER BOLOGNESE...44
Pomodoro, Fried Bucatini Salad, Gorgonzola
- BUTTER POACHED LOBSTER TAILS...48
Corn, Potatoes, Crustacean Butter
- FRIED WHOLE RED SNAPPER...46
Bone-In Whole Snapper, Country Olive Gremolata
- SCALLOP BOWL...42
Shrimp Fried Rice, Jumbo Sea Scallops, Malanga
- SWORDFISH...37
Cast Iron, Lime Beurre Blanc, Charred Lemon
- HALIBUT...37
Lime Beurre Blanc, Charred Lemon
- SHRIMP & GRITS...39
Jalapeño Shrimp, Smoky Tomato Grits, Blackberry-Tequila Vin
- FAROE ISLAND SALMON...36
Lime Beurre Blanc, EVOO, Black Tobiko
- ORGANIC ROASTED HALF CHICKEN...30
Portobello Mushroom Salad
- PORK CHOP PAILLARD ...46
Panko-Crusted, Roma Tomato Salad, Champagne Vin, Lemon
- COLOSSAL KING CRAB LEGS...145
24oz - 26oz, Lime Drawn Butter

SIDES

- JALAPENO CREAMED CORN...14
- DAUPHINOISE POTATOES *with Truffle Oil*...18
- BABY PORTOBELLO *with Thyme*...16
- PORK BELLY MAC & CHEESE...19
- SMOKED TOMATO GRITS...15
- FINGERLING POTATOES...14
- SHRIMP FRIED RICE...22
- SRIRACHA FRIES...12
- BRUSSELS SPROUTS *Pork Lardons & Lemon Vin*...16
- SCALLION GOAT CHEESE MASH...14
- 1 LB LOADED BAKED POTATO *with Bacon*...16
- STEAMED ASPARAGUS...16
- WHOLE BAKED CAULIFLOWER & *Parm Cheese*...19
- CREAMED SPINACH *with Panko & Nutmeg*...15
- CAULIFLOWER CARBONARA & *Cream Pancetta*...24

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions
Please let us know if you have any food allergies or special dietary needs.