



## 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

HUSSELTON HEADS\*...Oak Bluffs, MV  
LITTLENECK CLAMS\*...18  
Add a Bump of Caviar\*...8



## 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*  
BEET SALAD...18  
*Arugula, Goat Cheese, EVOO*  
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*

## SPECIALTIES

HERB-BAKED COD...39  
*Lime Beurre Blanc, Charred Lemon*  
SCALLOP BOWL...44  
*Shrimp Fried Rice, Jumbo Sea Scallops, Malanga*  
FAROE ISLAND SALMON...36  
*Lime Beurre Blanc, EVOO, Black Tobiko*

## SIDES

CORN...8  
SRIRACHA FRIES...12  
SHRIMP FRIED RICE...22  
FINGERLING POTATOES...14  
ROASTED CAULIFLOWER...19  
ASPARAGUS...16

## COCKTAILS & CAVIAR

U10 SHRIMP COCKTAIL...19  
LOBSTER TAIL COCKTAIL...25  
WHITE STURGEON CAVIAR\* 30G ...90

## 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*  
SAUSAGES...26  
*Rabbit-Boar-Venison Sausages, Mustard, Grape Tomato Salad*

## SANDWICHES

SPICY LOBSTER "TACO"...33  
*Fresno Pepper, Avocado Crema, Smoked Gouda*  
LOBSTER ROLL...33  
*Crustacean Butter, Lemon Aioli, Brioche Roll, Sriracha Fries*  
STEAKHOUSE BURGER\*...22  
*10 oz., Aged Cheddar, Smoked Onion A1 Mayo, Sriracha Fries, Add Egg \$3, Add Foie Gras \$15*  
STEAK SANDWICH...32  
*Ciabatta, Fire Roasted Onions, Gruyere Cheese, Truffle Butter, Sriracha Fries*  
OYSTER PO' BOY...19  
*Pickled Vegetables, Sriracha Aioli, Sriracha Fries*  
SMOKED SALMON SANDWICH...23  
*Toasted Sourdough, Caper-Lime Remoulade, Arugula, Pickled Cauliflower & Carrots*  
PORK PAILLARD SANDWICH...26  
*Panko-Crusted, Lightly Fried, Arugula-Cucumber-Radish Salad, Lemon Vin, Sriracha Fries*

\*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.