




OYSTERS

3.50 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
 - DUXBURY*...Duxbury, MA
 - NORUMBEGA*...Damariscotta, ME
 - PINK MOON*...New London Bay, PEI
 - HONEY MOON*...Bedec Bay, NB
 - LOCAL LITTLENECK CLAMS*...16
- Add a Bump of Caviar*...7



SALTY BUBBLES

- 6 Oysters* &
- Btl of Veuve Clicquot
- 3 Oyster Varieties...\$115
- + Bump of Caviar*...7 
- + 30g of Caviar*...85

COCKTAILS & CAVIAR

- U10 Shrimp...18
- Lobster Tail...20
- Caviar*...7
- White Sturgeon Bump \$7 or 30g \$85

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, Jonah Crab, Avocado, Lime Juice
- Filet Mignon Tartare*...24
 Brioche Toast, Capers

SALADS & SOUPS

- House Caesar...16
 Baby Red Romaine, White Anchovies, Parmesan
- Bibb Salad...18
 Lemon-Agave Vin, Goat Cheese, Sriracha Pistachios
- Lobster Salad...33
 Arugula, Watermelon, Gorgonzola, Lemon Vin
- House Made Chowder...12
 Apple Smoked Bacon
- Shimeji Mushroom Cream Soup...14
 Roasted Shimeji, Truffle Shavings

SMALL PLATES

- Lobster Caviar Slider...24
 Single Slider, Lobster, Caviar, Chardonnay Vinegar,
 Grilled Brioche Bun, Vinegar Chips
- Burrata...21
 Snap Pea Salad, Aged Fig Balsamic, Crostinis
- Smoked Pork Belly...19
 White Cheddar Polenta, Spicy Peach Nage
- Baked Oysters...17
 Pancetta, Cabrales Bleu Cheese
- Charred Octopus...22
 Paprika Brine, Potatoes, Chorizo
- Pan-Fried Prosciutto Mozzarella...16
 Aged Fig Balsamic, Grape Tomato Salad
- Foie Gras...26
 Pickled Huckleberries, Pineapple Compote, Mâche Salad



DRY AGED

- #6 NEW YORK* 16oz...62
- #7 COWBOY* 22oz...79
- #6 KANSAS CITY* 16oz...69
- #6 PORTERHOUSE* 36oz...165
- #7 TOMAHAWK* 48oz...179

WET AGED

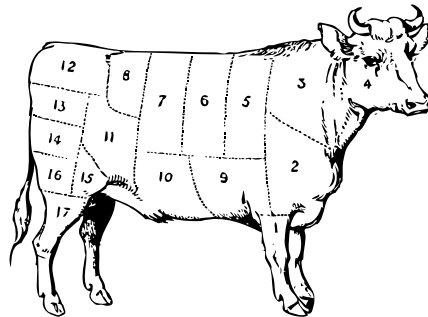
- #6 FILET* 9oz...56
- #9 SKIRT* 12oz...43
- #8 FLAT IRON WAGYU* 12oz...66
- #7 SPINALIS* 12oz...78
- #6 CHATEAUBRIAND 18oz...88

CHOPS

- VEAL* 16oz...66
- BOAR* 10oz...54
- LAMB* 12oz...58

SAUCES...4

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



ADD-ONS

- Blue Crab...26
- 3 Shrimp...18
- Foie Gras...24
- Lobster Tail...25
- 3 Sea Scallops...36

SPECIALTIES

- Herb-Baked Cod...36
Fennel-Cucumber Slaw, Lime Butter
- 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...36
Cast Iron, Lime Beurre Blanc, Charred Lemon
- Shrimp & Grits...38
Jalapeño Shrimp, Smoky Tomato Grits, Blackberry-Tequila Vin
- Faroe Island Salmon...36
Goat Cheese-Herb Hearts of Palm Salad, EVOO, Black Tobiko
- Organic Roasted Half Chicken...30
Scallion Goat Cheese Mash, Portobello Mushroom Salad
- Pork Chop Paillard ...46
Panko-Crusted, Roma Tomato Salad, Champagne Vin, Lemon

SIDES

- Jalapeno Creamed Corn...14
- Dauphinoise Potatoes & 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
- Truffle Gnocchi Carbonara with Pancetta...24