



OYSTERS & CLAMS



HONEYSUCKLE*.....Katama, MV
SIGNATURE*.....Katama, MV
MV SPEARPOINT*.....Menemsha, MV
HUSSELTON HEADS*....Vineyard Haven, MV
LITTLENECK CLAMS*.....18
Add a Bump of Caviar*.....8



\$3.75 each
Minimum 6 per order
Champagne Mignonette
Kimchee Puree
Cocktail Sauce



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

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, Crostinis

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

PAN-FRIED PROSCIUTTO
MOZZARELLA...17
Aged Fig Balsamic, Grape Tomato Salad

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

*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.



DRY - A G E D

NEW YORK* 16oz...69
 COWBOY* 22oz...79
 PORTERHOUSE* 36oz...175
 TOMAHAWK* 48oz...198

W E T - A G E D

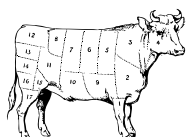
FILET* 9oz...63
 SKIRT* 12oz...43

C H O P S

VENISON* 8 oz - 10 oz...56
 BISON* 24+oz...79

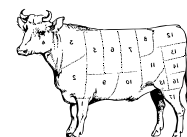
S A U C E S

AU POIVRE...4
 BERNAISE...4
 BLEU CHEESE...4
 HORSERADISH CREMA...4
 PORT DEMI-GLACE...4
 "STENCIL" STEAK SAUCE...4



A D D - O N S

COLOSSAL CRAB...27
 3 SHRIMP...19
 LOBSTER TAIL...25
 3 SEA SCALLOPS...36



S I M P L Y F I S H

HERB-BAKED COD...39
Lime Beurre Blanc, Charred Lemon

SWORDFISH...39
Cast Iron, Lime Beurre Blanc, Charred Lemon

HALIBUT...43
Lime Beurre Blanc, Charred Lemon

FAROE ISLAND SALMON...36
Lime Beurre Blanc, EVOO, Black Tobiko

I N T E R E S T I N G S H E L L F I S H

LOBSTER BOLOGNESE...54
Pomodoro, Fried Bucatini Salad, Gorgonzola

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

SCALLOP BOWL...44
Shrimp Fried Rice, Jumbo Sea Scallops, Malanga

SHRIMP & GRITS...39
Jalapeño Shrimp, Smoky Tomato Grits, Blackberry-Tequila Vin

L A N D & F A R M

ORGANIC ROASTED HALF CHICKEN...30
Portobello Mushroom Salad

PORK CHOP PAILLARD ...46
Panko-Crusted, Roma Tomato Salad, Champagne Vin, Lemon

C O M P L E M E N T S

JALAPENO CREAMED CORN...14
 DAUPHINOISE POTATOES *with Truffle Oil*...18
 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
 CAULIFLOWER CARBONARA & *Cream Pancetta*...24