



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

COCKTAILS & CAVIAR

U10 SHRIMP
COCKTAIL...19

COLOSSAL CRAB
COCKTAIL...28

LOBSTER TAIL
COCKTAIL...25

WHITE STURGEON
CAVIAR* 30G ...90

+ ADD
A BUMP
OF CAVIAR*
\$8

SOUPS

CLAM CHOWDER...15
Apple Smoked Bacon

FOUR ONION SOUP...15
Crostini, Gruyere Gratin

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

SANDWICHES

*Sandwiches served with Sriracha Fries except
Lobster Taco & Smoked Salmon*

SPICY LOBSTER "TACO"...33
Fresno Pepper, Avocado Crema, Smoked Gouda

LOBSTER ROLL...33
Crustacean Butter, Lemon Aioli, Brioche Roll

STEAKHOUSE BURGER*...22
Aged Cheddar, Fried Onion, A1 Mayo, Add Egg \$3

FILET MIGNON SANDWICH...32
Roasted Onions, Gruyere, Truffle Butter

SMOKED SALMON SANDWICH...23
Caper-Lime Remoulade, Arugula, Pickled Cauli & Carrots

PORK PAILLARD SANDWICH...26
Panko-Crusted, Arugula-Radish Salad, Lemon Vin

PRIME RIB SANDWICH...27
Herb Butter, Gruyere, Onions, Au Jus, Horseradish Crema

STEAKS

AVAILABLE
AT LUNCH!

SALADS

HOUSE CAESAR...16
Hearts of Romaine, White 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

BEEF SALAD...18
Arugula, Goat Cheese, EVOO

CRUDOS & CEVICHE

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

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

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

SALMON BELLY CRUDO*...17
Salmon Chicharron, Ginger-Soy

SCALLOP CRUDO*...21
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

SPECIALTIES

HERB-BAKED COD...34
Lime Beurre Blanc, Charred Lemon

FAROE ISLAND SALMON...32
Lime Beurre Blanc, EVOO, Black Tobiko

SCALLOP BOWL...36
Shrimp Fried Rice, Jumbo Sea Scallops, Malanga

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

SIDES

CORN...10

SRIRACHA FRIES...12

FINGERLING POTATOES...14

SHRIMP FRIED RICE...19