



## OYSTERS & CLAMS

\$3.95 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*

HUSSELTON HEAD\*  
*Vineyard Haven, MV*

TISBURY\*  
*Vineyard Haven, MV*

TOP SHELL\*  
*Edgartown, MV*

SUNKEN MEADOW\*  
*Wellfleet, MA*

LITTLENECK CLAMS\*

\$12 for 6

\$22 for 12



ADD A BUMP  
OF CAVIAR + \$8



## COCKTAILS & CAVIAR

U8 SHRIMP  
COCKTAIL...22

COLOSSAL CRAB  
COCKTAIL...28

LOBSTER COCKTAIL...28

WHITE STURGEON  
CAVIAR\* 30G ...90

## SMALLER & SHAREABLE

LOBSTER CAVIAR SLIDER...24  
*Single Slider, Hawaiian Roll, Vinegar Chips*

MAINE MUSSELS...22  
*Red Curry Cream, Cilantro, House Crostinis*

BAKED OYSTERS...20  
*Pancetta, Cabrales Bleu Cheese*

BURRATA...22  
*Aged Fig Balsamic, Crostinis*

SMOKED PORK BELLY...19  
*Smoked Gouda & White Cheddar Polenta,  
Spiced Tomato Jam*

FOIE GRAS...26  
*Pickled Blueberries, Pineapple Compote, Arugula*

CHARRED OCTOPUS...25  
*Paprika Brine, Fingerling Potatoes, Chorizo*

PAN-FRIED PROSCIUTTO MOZZARELLA...18  
*Aged Fig Balsamic, Grape Tomato Salad*

BACON LOLLIPOP BOUQUET...16  
*Molasses Syrup, Cayenne*

## CRUDOS & CEVICHEs

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

TUNA CARPACCIO\*...23  
*Thinly Sliced, Limoncello-Crema, Tobiko*

TUNA TARTARE\*...23  
*Ponzu, Avocado, White Sturgeon Caviar*

SALMON BELLY CRUDO\*...18  
*Salmon Chicharron, Ginger-Soy*

SCALLOP CRUDO\*...23  
*Sizzling Sesame Oil, Ponzu, Ginger*

HALIBUT CEVICHE\*...19  
*Cucumber, Strawberries, Habanero Jugo*

SEAFOOD CEVICHE\*...23  
*Shrimp, Scallops, Cod, Octopus, Togarashi*

COD TIRADITO\*...19  
*Leche de Tigre, Orange Segments, Sweet Potato Chips*

MENAGE A TROIS\*...26  
*Lobster, Shrimp, Blue Crab, Avocado, Lime Juice*

FILET MIGNON TARTARE\*...24  
*Capers, Red Pepper, Parm Cheese, EVOO, Crostinis*

## SOUPS & SALADS

CLAM CHOWDER...15  
*Apple Smoked Bacon*

FOUR ONION SOUP...15  
*Crostinis, Gruyere Gratin*

VINE-RIPE TOMATO SALAD...18  
*Crumbled Feta, Tzatziki, Fried Mint, EVOO*

STRAWBERRY & FRENCH FETA...19  
*Avocado, Granola, Lemon Vinaigrette*

HOUSE CAESAR...16  
*Whole Hearts of Romaine,  
Anchovies, Parm Crostini*

BIBB ...22  
*Lemon-Agave Vinaigrette, Radish  
Goat Cheese, Sriracha Pistachios*

LOBSTER SALAD...34  
*Arugula, Watermelon, Gorgonzola,  
Lemon Vinaigrette*



SALAD  
ADDITIONS

Colossal Crab + \$27  
3 U-8 Shrimp + \$22  
Lobster Tail + \$25  
Bay Scallops + \$28  
Salmon + \$20  
Chicken + \$14  
Steak + \$26

\*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.



# THE STEAKS

FILET MIGNON\*  
Wet-Aged, 9 oz...59

FLAT-IRON\*  
Wet-Aged, 10 oz...48

SKIRT\*  
Wet-Aged, 12 oz...46

SPINALIS\*  
Wet-Aged, 10 oz...88

CHATEAUBRIAND\*  
Wet-Aged, 18 oz...89

NEW YORK\*  
Prime Dry-Aged, 16 oz...72

KANSAS CITY\*  
Prime Dry-Aged, 16oz...71

COWBOY\*  
Prime Dry-Aged, 22-24 oz...92

PORTERHOUSE\*  
Prime Dry-Aged, 36 oz...185

TOMAHAWK\*  
Prime Dry-Aged, 55 oz...198



## STEAK ADDITIONS

Colossal Crab Meat + \$27  
Colossal King Crab Leg + MP  
Three U8 Shrimp + \$22  
Bay Scallops + \$28  
Lobster Tail + \$28  
Foie Gras + \$26



## SAUCES & BUTTERS \$5

+ Au Poivre  
+ Béarnaise  
+ Horseradish Crema  
+ Port Demi-Glace  
+ "Stencil" Steak Sauce  
+ Truffle Butter  
+ Bleu Cheese Butter



JAPANESE A5 KOBE\*  
Certified Kobe, 4 oz...145

## WE'RE MORE THAN STEAKS

Served A La Carte

LAMB RACK...59  
Full Rack, 17 oz

DUCK BREAST...44  
Pear Chutney

ORGANIC ROASTED CHICKEN...30  
Half Chicken, Portobello Mushroom Salad

PORK CHOP PAILLARD...48  
Roma Tomato Salad, Lemon

DRY-AGED PORK CHOP...42  
Bone-In, 14 oz,

VEAL TOMAHAWK...66  
Bone-In, 16oz

VENISON CHOP...62  
Bone-In, 10-12 oz

## FROM TIDE TO TABLE

SCALLOP BOWL...39  
Shrimp Fried Rice, MV Bay Scallops, Malanga

SHRIMP & GRITS...38  
Jalapeño Shrimp, Smoky Tomato Grits Blackberry-Tequila Vin

BUTTER POACHED LOBSTER TAILS...56  
Corn, Fingerling Potatoes, Crustacean Butter

FRIED WHOLE SNAPPER...52  
Bone-In Whole Snapper, Country Olive Gremolata

COLOSSAL KING CRAB LEGS...MP  
24-26 oz, Drawn Butter

LOBSTER & CRAWFISH PAPPARDELLE ...39  
Crayfish Tail, Gorgonzola, Lobster-Sherry Cream Sauce



LOBSTER TAGINE [Serves 2]...152

2 LB Lobster, Shrimp, Scallops, Chorizo,  
Campanelli, Lobster-Truffle Cream, Shaved Truffles

## SIMPLY FISH

Served A La Carte  
Citrus Beurre Blanc  
Charred Lemon

SWORDFISH...38

HERB-BAKED COD...36

FISH OF THE DAY..MP

HALIBUT...42

FAROE ISLAND SALMON...34

SUSHI GRADE TUNA...39  
Soy Sauce, Seaweed Salad

## ON THE SIDE

Shareable

SMOKEY TOMATO GRITS...15  
CREAMED SPINACH...15  
JALAPENO CREAMED CORN...15  
TRUFFLE DAUPHINOISE POTATOES...19  
PORK BELLY MAC & CHEESE...19  
PERFECT FINGERLING POTATOES...15  
GARLICKY BABY BROCCOLINI...16  
SHRIMP FRIED RICE...19

BRUSSELS SPROUTS (PORK LARDON)...16  
SCALLION GOAT CHEESE MASH...14  
1 POUND LOADED BAKED POTATO (BACON)...19  
ROASTED CARROTS (CASHEW BUTTER)...15  
ROASTED CRIMINI MUSHROOMS...16  
STEAMED ASPARAGUS...16  
SRIRACHA FRIES...12