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## chilled shellfish & crudos

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nightly selection of oysters\* mp  
seasonal accompaniments

shellfish tower\*  
small (serves 2-4) 50 large (serves 4-6) 90  
oysters, littleneck clams, king crab, shrimp cocktail

yellow tail sashimi\* 16  
serrano chili, ponzu, tobiko

shrimp cocktail 24  
cocktail sauce, lemon

blue crab cocktail 25  
candied bacon & curried cashews, remoulade

organic shrimp ceviche\* 17  
mango, fresno chili, finger limes

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## appetizers

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lobster soup 17  
oloroso sherry, puff pastry, butter-poached lobster

beet salad 10  
golden beet dressing, honey yogurt, watercress

chopped italian sub salad 10  
romaine, cold cuts, egg, cheese, italian dressing

market salad (may contain nuts) mp  
seasonal selection

crab cake 19  
frisée and herb salad, remoulade

tuna trio\* 20  
spicy tuna roll, tuna poke, seared tuna,  
crispy shiitake mushrooms, soy ginger vinaigrette

fritto misto 19  
cornichon tartar sauce, lemon wheels, haricots verts

char grilled octopus 19  
chickpea salad, olive tapenade

lobster roll duo 22  
tomalley brioche, chilled lobster salad,  
warm buttered lobster, celery root slaw

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## signatures

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cod, potato latke, new zealand cockles, chili lobster oil, lemon garlic cream 33

roasted halibut, garlicky spinach, house-cured tomato jam, lobster and chive pan sauce 41

seared scallops, cauliflower purée, chanterelle mushrooms, romanesco 35

bouillabaisse, dungeness crab, shrimp, clams, calamari, tomato fennel broth, saffron rouille 41

salmon\*, delicata squash purée, brussels sprouts, bacon lardons, bourbon glaze 32

baked & poached 2 lb. lobster, baked stuffed lobster, butter-poached claws, celery root slaw 62

pan-roasted chicken, fingerling potatoes, jalapeño, asparagus 30

braised short rib & butter-poached lobster tail, parsnip purée, bright lights chard 59

warm quinoa, baby spinach, butternut squash, herbed goat cheese, maitake mushroom and watercress pesto 23

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## steaks & chops

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steak & truffle frites\* 34

16 oz. new york strip\* 48

18 oz. bone-in rib eye steak\* 54

8 oz. filet mignon\* 45

lamb loin chop\* 42

20 oz. signature herb roasted swordfish chop 42  
- limited availability

flagship burger\* 22  
comté, bordelaise onions, watercress,  
black truffle aioli, fries

add to any selection

~ oscar style (blue crab, asparagus, béarnaise) 18, butter-poached lobster tail (from a 2 lb. lobster) 23 ~

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## market sides

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braised greens 8

truffled cream corn 4  
parmesan, pancetta

asparagus 8  
smoked salmon butter

herbed truffle fries 9  
parmesan, black pepper

whipped potatoes 8

roasted root vegetables 7

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Before placing your order, please inform your server if a person in your party has a food allergy.

\*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.