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## chilled shellfish & crudos

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nightly selection of oysters\* mp  
seasonal accompaniments

blue crab cocktail 24  
candied bacon & curried cashews, remoulade sauce

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

shrimp cocktail 22  
cocktail sauce, lemon

scallop crudo\* 13  
watermelon radish, mache, yuzu vinaigrette,  
tempura haricot verts

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## appetizers

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lobster roll duo 20  
tomalley brioche, chilled lobster salad,  
warm buttered lobster, celery root slaw

fall panzanella salad 13  
ciabatta, butternut squash, pancetta,  
cranberries, maple cider vinaigrette

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

market salad *(may contain nuts)* mp  
seasonal selection

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

brandade pierogi 13  
salt cod, yukon gold, thyme broth

char grilled octopus 14  
honey roasted peanut aioli, pretzel,  
pickled potato salad

jonah crab toast 15  
fennel fronds, jalapeño, lemon aioli

crispy calamari 13  
black romesco, preserved lemon, caperberry

lobster soup 16  
oloroso sherry, puff pastry, butter poached lobster

organic shrimp 15  
glass noodles, edamame, ginger, lemongrass

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## signatures

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roasted cod, celery root purée, slab bacon, pickled turnips 32

abalone, "lemon caper style," preserved lemon risotto, fried capers 56

roasted halibut, garlicky spinach, house cured tomato jam, lobster and chive pan sauce 38

pan-seared scallops, white bean ragout, cured chorizo vinaigrette 34

bouillabaisse, dungeness crab, shrimp, clams, calamari, tomato fennel broth, saffron rouille 38

hiddenfjord faroe island salmon, pork belly, okinawa sweet potato, daikon, miso broth 32

baked & poached 2 lb. lobster, baked stuffed lobster, butter poached claws, celery root slaw 59

roasted chicken, fingerling potato confit, turnips, butternut squash, sage brown butter 28

braised short rib & butter poached lobster tail, parsnip purée, bright lights chard 56

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## steaks & chops

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steak & truffle frites\* 32

16 oz. new york strip\* 48

18 oz. bone in rib eye steak\* 49

8 oz. filet mignon\* 45

pork osso buco 32  
demi-glace

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

flagship burger\* 20  
comté, bordelaise onions, watercress,  
black truffle aioli, fries

add to any selection

~ oscar style (blue crab, asparagus, béarnaise) 15, butter poached lobster tail (from a 2 lb. lobster) 20 ~

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## market sides

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braised kale & swiss chard 8

truffled cream corn 13  
parmesan, pancetta

whipped potatoes 8

herbed truffle fries 9  
parmesan, cumin, black pepper

fingerling potato au gratin 9  
aged cheddar

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Please note: 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.