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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

hawaiian kanpachi sashimi\* 16  
serrano chili, ponzu, tobiko

shrimp cocktail 24  
cocktail sauce, lemon

blue crab cocktail 25  
candied bacon & curried cashews, remoulade

scallop crudo\* 14  
crispy plantains, asparagus, chili-lime marinade

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## appetizers

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

heirloom tomato salad 14  
buffalo mozzarella, avocado, cucumber,  
balsamic glaze

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, smoked tomato sauce

lobster roll duo 23  
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, carrot ginger purée, pea greens, currant demi-glace 35

bouillabaisse, dungeness crab, shrimp, clams, calamari, tomato fennel broth, saffron rouille 42

salmon\*, english pea risotto, heirloom baby carrots, blood orange beurre blanc 34

grilled swordfish, eggplant caponata, rosemary balsamic, pickled golden raisins 36

chilean sea bass, warm bean salad, morel mushrooms, cucumber gazpacho 39

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

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

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

fregula cous cous, charred leeks, roasted tomatoes, pea tendrils, watercress pesto, porcini mushrooms 27

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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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eggplant caponata 6

truffled cream corn, parmesan, pancetta 14

asparagus, aged parmesan 8

herbed truffle fries, parmesan, black pepper 9

whipped potatoes 8

english pea risotto 10

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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.