

## APPETIZERS

### TENDERLOIN STEAK TARTARE

Cured Egg Yolk, Yuzu Kosho, Gochujang, Puffed Rice,  
Country Bread - 22

### BIGEYE TUNA TARTARE

Crème Fraîche, Aged Shoyu, Kaluga Caviar, Gaufrette Chips - 26

### CRUDO TASTING

Hamachi, Big Eye Tuna, Jail Island Salmon, Pickled Onion,  
Serrano Chili, Meyer Lemon, Spanish Olive Oil - 19

### POTATO GNOCCHI

Delicata Squash, Maitake Mushrooms, Pomegranate,  
Creamy Goat Cheese Sauce - 18

### A5 WAGYU BEEF SLIDERS

Garlic-Truffle Aioli, Pickles, Gouda - 21

### CHARGRILLED OYSTERS

Roasted Garlic Herb Butter, Parmesan, Lemon - 19

### LEMON BUTTER PRAWNS

Confit Cherry Tomato, Smoked Trout Roe, Fine Herbs - 22

### FRITO MIXTO

Rock Shrimp, Oysters, Calamari, Lemon-Caper Remoulade - 18

### HOUSE MADE TATER TOTS & CAVIAR

Kaluga Caviar, Chives, Dill, Aged Provolone,  
Crème Fraîche - 21

*Fine & Dandy*



MARTINI

Chopin Potato Vodka

&

### HOUSE MADE TATER TOTS & CAVIAR

Kaluga Caviar, Chives, Dill, Aged Provolone, Crème Fraîche

\$29

## CHILLED SEAFOOD

**OYSTERS ON THE HALF SHELL** Mignonette, Cocktail Sauce, Scotch Bonnet - HALF DOZEN 22 DOZEN 44

**COLOSSAL SHRIMP COCKTAIL** U4 Prawn, Cocktail Sauce - 10EA

**RUXTON CEVICHE** Olives, Serrano, Dill, Chives, Cherry Tomato - 18

**MAINE LOBSTER COCKTAIL** 1/2 lbs Lobster, Dijonnaise Sauce - 24

**ALASKAN RED KING CRAB COCKTAIL** Dijonnaise Sauce - HALF LB 75 ONE LB 150

*Caviar*

**CHEF'S DAILY SELECTION** Classic Accoutrements - MKT

## PLATEAU DE MER

SERVED WITH COCKTAIL SAUCE, MIGNONETTE, DIJONNAISE, HOUSE MADE SCOTCH BONNET

### PETITE

4 Oysters, 2 Colossal Shrimp Cocktail,  
Salmon Crudo, Ceviche,  
King Crab - 68

### GRAND

8 Oysters, 4 Colossal Shrimp Cocktail,  
Salmon Crudo, King Crab, Ceviche,  
Half Maine Lobster - 135

### ROYAL

12 Oysters, 6 Colossal Shrimp Cocktail,  
Bigeye Tuna Crudo, Ceviche, King Crab,  
Whole Maine Lobster - 235

## SOUP & SALADS

**BUTTERNUT LOBSTER BISQUE** Lobster, Crème Fraiche, Chives - 22

**CHOPPED SALAD** Salami, Aged Provolone, Cauliflower, Olive, Radish, Hart of Palm, Carrot, Red Wine Vinaigrette - 15

**CHILLED SHELLFISH SALAD** Poached Shrimp, Jumbo Lump Crab, Maine Lobster, Citrus, Avocado, Blood Orange Vinaigrette - 32

**WEDGE SALAD** Warm Candied Bacon, Demi Sec Tomato, Burnt Onion, Roquefort, Walnuts, Herbs - 15

**CAESAR SALAD** Parmigiano Reggiano, Herbed Croutons - 16

**BEET SALAD** Caracara Orange, Lemon Yogurt, Watercress, Radish - 16



Please alert your server of any food allergies.

Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.



**BUTCHER'S CUTS**

<i>Prime Steaks</i>	<i>Dry-Aged</i>	<i>Wagyu</i>
6OZ FILET MIGNON .....46	8OZ DRY AGED SIRLOIN.....42	6OZ AUSTRALIAN STRIP.....96
10OZ FILET MIGNON ..... 68	12OZ NEW FRONTIER BISON RIBEYE...74	12OZ GOLD LABEL SRF RIBEYE..... 148
14OZ NEW YORK STRIP ..... 72	22OZ DRY-AGED COWBOY .....89	6OZ A5 FILET.....165
16OZ BONE-IN DELMONICO.....78	34OZ BONE-IN CHATEAUBRIAND ..... 192	36OZ TOMAHAWK .....220
	32OZ PORTERHOUSE .....153	A5 RIBEYE <i>Priced Per Oz   3oz Minimum</i> .... 36

**WAGYU TASTING**  
*Experience 30z of All Four of Our Exceptional Wagyu Cuts - 315*

**ACCOUTREMENTS**

Blue Cheese Herb Crust..... 8	King Crab Oscar..... 26
4 Peppercorn Crust..... 6	Shrimp Scampi.....9ea
Garlic Horseradish Crust..... 6	Truffle Butter ..... 12
King Crab..... 22	Maine Lobster Tail..... 29

**SAUCES**

Red Wine.....4	Scotch Bonnet.....4
Au Poivre.....4	Chimichurri.....4
Horseradish Cream.....4	Sauce Béarnaise.....4
Ruxton Steak Sauce.....4	

**FROM THE LAND**

- BRICK OVEN CHICKEN** *Swiss Chard, Hen of the Woods, Chicken Jus - 44*
- RACK OF LAMB** *Hen of the Woods, Heart of Palm, Gremolata, Thumbelina, Pumpkin Seed Romesco - 62*
- IBERICO PORK CHOP** *Green Apple, Shiitake, Calvados Jus - 60*
- CHARBROILED CAULIFLOWER STEAK** *Brown Butter Cauliflower Puree, Chimichurri, Curry Oil, Fresh Pomegranate - 29*

**FROM THE SEA**

- STEAMED LIVE LOBSTER** *Drawn Butter - Mkt*
- BRANZINO** *Persimmon Bergamot Puree, Charred Cauliflower, Opal Basil - 42*
- MISO SEA BASS** *Bok Choy, Hen of the Woods, Snap Peas, Dashi - 48*
- JAIL ISLAND SALMON** *Parsnip Brown Butter Puree, Trumpet, Thumbelina, Swiss Chard, Citrus Preserve - 36*
- CHICKEN FRIED MAINE LOBSTER TAILS** *Nashville Honey Butter - 61*
- CRAB & SHRIMP RISOTTO** *Seafood Stock, Mascarpone, Lemon Juice- 38*
- MARYLAND CRAB CAKES** *Pickled Slaw, House Waffle Fries - SINGLE 32 DOUBLE 64*

**ACCOMPANIMENTS**

CREAMY GOLD POTATOES .....14	<b>MAC &amp; CHEESE 14.<sup>00</sup></b>	HERB-GARLIC WAFFLE FRIES.....14
CREAMED SPINACH.....14	<i>Bacon.....8 Lobster .....24</i>	LOADED BAKED POTATO.....14
ROASTED MUSHROOMS .....14	<i>Blue Crab ..... 16 Truffle ..... Mkt</i>	GRILLED ASPARAGUS .....14
JALAPEÑO CHEDDAR GRITS.....14	<b>MAC &amp; CHEESE TRIO - 50</b>	TRUFFLED HASSELBACK POTATO ....14
		ROASTED BROCCOLI.....14



*A customary gratuity of 20% will be added to all parties of 6 or more guests.  
 A 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.*

