

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

Sugar Snap Peas, Shiitake, Wild Spring Onion, Creamy Goat
Cheese & Green Garlic Sauce - 18

A5 WAGYU BEEF SLIDERS

Garlic-Truffle Aioli, Pickles, Gouda - 21

CHARGRILLED OYSTERS

Roasted Garlic Herb Butter, Parmesan, Lemon - 21

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

ROASTED BABY BEETS Crispy Goat Cheese, Spring Radish, Watercress, Kumquat Vinaigrette - 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 MIGNON46	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 COWBOY89	6OZ A5 FILET.....165
16OZ BONE-IN DELMONICO.....78	34OZ BONE-IN CHATEAUBRIAND 192	36OZ TOMAHAWK220
	32OZ PORTERHOUSE153	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..... 30

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

- PAN ROASTED BRICK CHICKEN** *Swiss Chard, Thumbelina, Mushroom, Fiddlehead Fern, Spring Peas, White Wine Jus - 44*
- DOUBLE CUT LAMB CHOPS** *Thumbelina, Royal Trumpet, Hearts of Palm, Pumpkin Seed Romesco - 62*
- IBERICO PORK CHOP** *Green Apple, Shiitake, Calvados Jus - 60*
- CHARBROILED CAULIFLOWER STEAK** *Brown Butter Cauliflower Puree, Chimichurri, Curry Oil, - 29*

FROM THE SEA

- STEAMED LIVE LOBSTER** *Drawn Butter - Mkt*
- BRANZINO** *Broiled Leeks, Wild Ramps, Royal Trumpet, Artichoke Puree, Lemon Vinaigrette - 42*
- MISO SEA BASS** *Bok Choy, Chanterelle, Snap Peas, Dashi - 48*
- JAIL ISLAND SALMON** *English Pea Puree, Chanterelle, Fiddlehead Fern, Fava Bean Tabbouleh - 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 POTATOES14	MAC & CHEESE 14.⁰⁰	HERB-GARLIC WAFFLE FRIES.....14
CREAMED SPINACH.....14	<i>Bacon.....+8 Lobster+24</i>	LOADED BAKED POTATO.....14
ROASTED MUSHROOMS14	<i>Blue Crab+16 Truffle+Mkt</i>	GRILLED ASPARAGUS14
JALAPEÑO CHEDDAR GRITS.....14	MAC & CHEESE TRIO - 50	TRUFFLED HASSELBACK POTATO14
		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.*

