

APPETIZERS

TENDERLOIN STEAK TARTARE

Cured Egg Yolk, Yuzu Kosho, Gochujang, Puffed Rice,
Brioche Toast - 22

BIGEYE TUNA TARTARE

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

CRUDO TASTING

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

POTATO GNOCCHI

Squash, Swiss Chard, Laura Chenel Goat Cheese, Sage, Brown
Butter- 16

A5 WAGYU BEEF SLIDERS

Garlic-Truffle Aioli, Pickles, Gouda - 18

CHARGRILLED OYSTERS

Roasted Garlic Herb Butter, Parmesan, Lemon - 19

LEMON BUTTER PRAWNS

Confit Cherry Tomato, Smoked Trout Roe, Fine Herbs - 19

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 - HALF DOZEN 22 DOZEN 44

COLOSSAL SHRIMP COCKTAIL U4 Prawn, Cocktail Sauce - 10EA

RUXTON CEVICHE Olives, Jalapeño, Dill, Chives, Cherry Tomato - 18

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

KING CRAB COCKTAIL Dijonnaise Sauce - HALF LB 50 ONE LB 100

Caviar

CHEF'S DAILY SELECTION Classic Accoutrements - MKT

PLATEAU DE MER

SERVED WITH COCKTAIL SAUCE, CHAMPAGNE MIGNONETTE, DIJONNAISE, HOUSE MADE SCOTCH BONNET AND HOT SAUCE

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 Infused Lobster Stock, Brandy Cream, Pepita Crumble - 15

CHOPPED SALAD Salami, Aged Provolone, Cauliflower, Olive, Radish, Carrot, Red Wine-Herb Vinaigrette - 15

CHILLED SHELLFISH SALAD Poached Shrimp, Jumbo Lump Crab, Citrus, Avocado, Blood Orange Vinaigrette - 22

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

CAESAR SALAD Parmigiano Reggiano, Herbed Croutons - 16

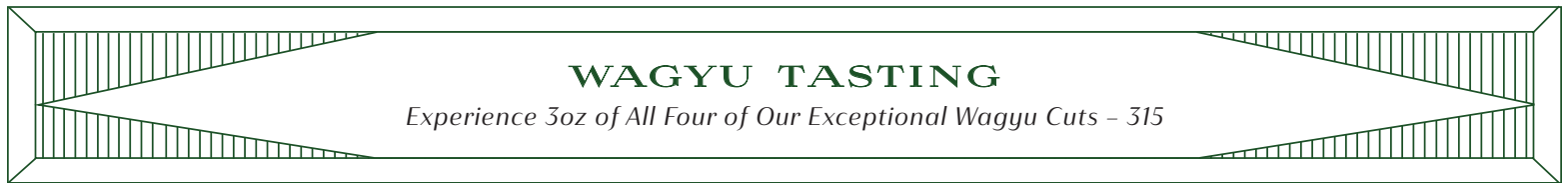


A customary gratuity of 20% will be added to all parties of 6 or more guests. Please alert your server of any food allergies.
Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.



BUTCHER'S CUTS

<i>Prime Steaks</i>	<i>Dry-Aged</i>	<i>Wagyu</i>
6OZ FILET MIGNON46	12OZ NEW FRONTIER BISON RIBEYE .. 74	6OZ AUSTRALIAN STRIP.....86
10OZ FILET MIGNON 68	22OZ DRY-AGED COWBOY89	12OZ GOLD LABEL SRF RIBEYE..... 110
14OZ NEW YORK STRIP 72	34OZ BONE-IN CHATEAUBRIAND 192	6OZ A5 FILET.....165
16OZ BONE-IN DELMONICO.....78	32OZ PORTERHOUSE153	36OZ TOMAHAWK220
8OZ RIB CAP 76		A5 RIBEYE Priced per ounce 3oz Minimum 36



ACCOUTREMENTS

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

SAUCES

Red Wine.....4	Fermented Scotch Bonnet....4
Au Poivre.....4	Chimichurri.....4
Horseradish Cream.....4	Sauce Béarnaise4
Ruxton Steak Sauce4	

FROM THE LAND

- BRICK OVEN CHICKEN** Braised Greens, Ginger, Lemon, Natural Jus – 44
- RACK OF LAMB** Charred Leeks, Marcona Almond Gremolata, Romesco Sauce – 58
- IBERICO PORK CHOP** Apple Butter, Compressed Apple, Harissa BBQ – 62
- HONEY LAVENDER DUCK BREAST** Parsnip, Candied Walnuts, Cherry Gastrique – 36
- CHARBROILED CAULIFLOWER STEAK** Black Garlic, Garam Masala, Tahini, Caper Walnut Relish – 29

FROM THE SEA

- STEAMED LIVE LOBSTER** Drawn Butter – Mkt
- BRANZINO** Fried Sunchoke, Sunchoke Purée, Pickled Onion – 42
- MISO HONEY GLAZED CHILEAN SEA BASS** Tomato Dashi, Summer Squash, Katsuo bushi – 48
- SEARED JAIL ISLAND SALMON** Braised Leeks, Champagne Butter, Smoked Trout Roe, Chives – 34
- CHICKEN FRIED MAINE LOBSTER TAILS** Nashville Honey Butter – 61
- CRAB & SHRIMP RISOTTO** Shellfish stock, mascarpone, saffron, Lemon – 38
- MARYLAND CRAB CAKES** Pickled Slaw, House Waffle Fries SINGLE 32 DOUBLE 64

ACCOMPANIMENTS

CREAMY GOLD POTATOES14	MAC & CHEESE 14.00	ROASTED BROCCOLI14
ROASTED MUSHROOMS14	Bacon.....8 Lobster24	LOADED BAKED POTATO.....14
JALAPEÑO CHEDDAR GRITS14	Blue Crab 16 Truffle Mkt	GRILLED ASPARAGUS14
HERB-GARLIC WAFFLE FRIES.....14	MAC & CHEESE TRIO - 48	TRUFFLED HASSELBACK POTATO14