

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 - 10^{EA}

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 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

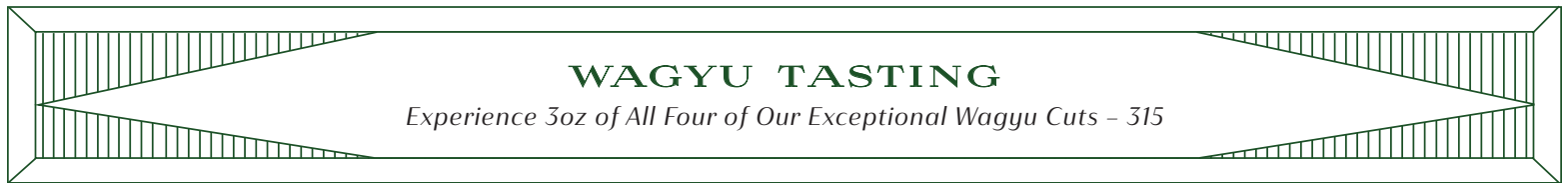


A customary gratuity of 20% will be added to all parties of 6 or more guests. Please alert your server of any food allergies.
Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.



BUTCHER'S CUTS

Prime Steaks	Dry-Aged	Wagyu
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** Cauliflower, Pine Nuts, Curry, Golden Raisin, Pomegranate – 42
- MISO SEA BASS** Black Garlic, White Asparagus, Beech Mushroom, Shitake Dashi – 48
- JAIL ISLAND SALMON** Glazed Vegetables, Squash, Chimichurri, Smoked Trout Roe – 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 Lobster 24	LOADED BAKED POTATO14
JALAPEÑO CHEDDAR GRITS14	Blue Crab 16 Truffle Mkt	GRILLED ASPARAGUS14
HERB-GARLIC WAFFLE FRIES.....14	MAC & CHEESE TRIO - 48	TRUFFLED HASSELBACK POTATO14