

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

Fiddlehead Ferns, Green Peas, Mushroom, Goat Cheese,
Pistachio- 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

Siberian Sturgeon 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, 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, 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

CLAM CHOWDER Seafood Stock, Red Bliss Potato, Leeks, Bacon Crumb, Chives - 15

TOMATO BISQUE Local Yellow Tomato, Basil, Balsamic, Croutons - 14

CHOPPED SALAD Salami, Aged Provolone, Cauliflower, Olive, Radish, 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.



HAPPY 22ND BIRTHDAY!

Prime Steaks	Dry-Aged	Wagyu
6OZ FILET MIGNON46	12OZ NEW FRONTIER BISON RIBEYE .. 74	6OZ AUSTRALIAN STRIP.....96
10OZ FILET MIGNON 68	22OZ DRY-AGED COWBOY89	12OZ GOLD LABEL SRF RIBEYE..... 148
14OZ NEW YORK STRIP 72	34OZ BONE-IN CHATEAUBRIAND 192	6OZ A5 FILET.....165
16OZ BONE-IN DELMONICO78	32OZ PORTERHOUSE153	36OZ TOMAHAWK220
8OZ RIB CAP 76		A5 RIBEYE Priced Per Ounce 3oz Minimum 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..... 12ea
Garlic Horseradish Crust 6	Truffle Butter 12
King Crab..... 22	Maine Lobster Tail..... 29

SAUCES

Red Wine.....4	Fermented Scotch Bonnet....4
Au Poivre4	Chimichurri.....4
Horseradish Cream.....4	Sauce Béarnaise4
Ruxton Steak Sauce4	

FROM THE LAND

- BRICK OVEN CHICKEN Kale, Green Peas, Chanterelle Mushroom, Fiddlehead Ferns, Lemon, Jus – 44
- RACK OF LAMB Crispy Artichoke, Mint Pesto, Pistachio Gremolata – 58
- IBERICO PORK CHOP Chipotle BBQ, Pickled Peach – 62
- CHARBROILED CAULIFLOWER STEAK Tahini Sauce, Golden Raisin, Garam Masala – 29

FROM THE SEA

- STEAMED LIVE LOBSTER Drawn Butter – Mkt
- BRANZINO Couscous, Tomato, Garbanzo Beans, Dill, Capers, Beurre Blanc 42
- MISO SEA BASS Bok Choy, Chanterelle Mushroom, Snap Peas, Dashi 48
- JAIL ISLAND SALMON Sunchokes, Beech Mushroom, Wild Ramps, Salsa Verde– 34
- CHICKEN FRIED MAINE LOBSTER TAILS Nashville Honey Butter – 61
- CRAB & SHRIMP RISOTTO Seafood 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	BABY ARTICHOKES.....14
CREAMED SPINACH.....14	Bacon.....8 Lobster24	LOADED BAKED POTATO.....14
ROASTED MUSHROOMS14	Blue Crab 16 Truffle Mkt	GRILLED ASPARAGUS14
JALAPEÑO CHEDDAR GRITS14	MAC & CHEESE TRIO - 48	TRUFFLED HASSELBACK POTATO14
HERB-GARLIC WAFFLE FRIES.....14		ROASTED BROCCOLI.....14
		CREAMED CORN.....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.

