

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. GF - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

raw bar

daily fresh oysters* GF mp
cucumber mignonette - champagne mignonette

maine lobster cocktail GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

colossal shrimp cocktail GF 11 ea
house-made cocktail sauce - atomic horseradish

dungeness crab cocktail GF 46
house-made cocktail sauce
atomic horseradish - creamy mustard

iced alaskan king crab legs GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

caviar

pure osetra sturgeon
our caviar is sustainably and
ethically raised in poland & italy

caviar cones 75 / 150
2 pcs or 4 pcs - siberian osetra
horseradish crème fraîche - gold leaf

sasanian siberian osetra 150
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments

sasanian royal osetra 250
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments

sasanian imperial osetra 350
large golden pearl - buttery, salty - hazelnut
fresh blinis - traditional accompaniments

appetizers

prime steakhouse meatballs 14 / 18
prime beef + pork - family recipe

crispy shrimp deviled eggs 21
deviled eggs - parmesan - crispy shrimp

maine lobster escargot 34
chick lobster - truffle mornay sauce - caviar

hawaiian poke* 39
ahi or yellowtail - cucumber - thai chili - togarashi

heirloom tomato & king crab GF 46
fresh avocado - basil purée

rhode island calamari & shrimp 24
cherry peppers - buttermilk - seasoned flour

chicken fried lobster tails 48
crispy - chesapeake bay seasoning - green chili aioli

new england clam chowder 17
butter poached little neck clams - chardonnay
hardwood bacon - three cheese semolina toast

crispy shrimp 28
sweet thai chili - garlic aioli

wagyu beef tartare* 38
deviled egg mousse - grilled soft bread

sautéed shrimp vince 31
chardonnay - garlic butter - parmesan herb toast

yellowtail hamachi* 34
crispy shallot - yuzu ponzu
chive + truffle oil - heart of palm

new england lobster rolls 38
maine lobster - butter poached
grilled new england roll

wood roasted shellfish

little neck clams 31
wood oven baked - shallots - chardonnay
local schreiner's linguisa sausage

prince edward island mussels 31
wood oven baked - shallots - chardonnay
goat cheese crème fraîche

oysters au gratin 31
parmesan - romano - garlic
mild smoked chili - chipotle

rockefeller style oysters 31
spinach - artichoke - smoked garlic

wood roasted spanish octopus 32
yukon gold potato - tinkerbelle peppers - crispy capers

salads

steak knife BLT wedge GF 18
baby iceberg head - shaft's blue cheese CA
crispy bacon lardon - heirloom cherry tomato

superfood GF 17
baby lettuce - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

caesar* 18
poached farm fresh egg
crisp romaine warm croutons

chopped napa GF 16
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

heirloom tomato & burrata GF 28
prosecco vinaigrette - pickled onion

maine lobster + shrimp GF 32
butter lettuce - calamari
savory fresh herb dressing



fresh fish + seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* GF 10oz 46

fresh basil+herb rubbed arctic char* GF 14oz 46

chilean sea bass* GF 10oz 62

roasted branzino fillet 10oz 64

pepper crusted big eye tuna* 10oz 58

new bedford sea scallops* GF 10oz 57

linguini and clams 12oz 48

lobster + crab

whole jumbo alaskan king crab legs GF limited availability mp

maryland style crab cakes 10oz 56

new england lobster bake 2lbs 93

butter poached maine lobster tails GF 20oz 96

twin whole live maine lobsters GF 1.25lb ea limited availability mp

steak 44

responsibly farmed, wet aged 28 days, hand cut in-house by our master butcher

small

ny strip* GF 12oz 59

grass fed ny strip* GF 12oz 59

petite filet mignon* GF 8oz 62

bone-in filet mignon* GF 12oz 76

steak farina* our bone-in filet with an egg 12oz 77

australian tajima wagyu filet* GF 8oz limited availability mp

bone-in iberico pork chops* GF 14oz 57

regular

ny strip* GF 16oz 73

filet mignon* GF 12oz 76

bone-in kc strip* GF 18oz 77

bone-in ribeye* GF 22oz 79

bone-in filet mignon* GF 18oz 89

45 day dry aged bone-in ribeye* GF 22oz 99

australian tajima wagyu filet* GF 12oz limited availability mp

enhancements

truffle butter GF 9 - crispy shrimp 12 - black truffle sautéed maine lobster GF 54 - crab cake "oscar" 23

butter poached alaskan king crab GF 48 - black truffle green peppercorn 4 - sautéed blue cheese GF 8

fresh chopped herbs + tomatoes + evoo GF 6 - chardonnay butter with shallots + fresh mint GF 6

potatoes & . . .

truffled & salted crispy fries 15
maldon seasalt - white truffle oil - shaved parmesan
local goat cheese buttermilk

boursin cheese whipped potatoes GF 14
yukon + russets - classic fine herb boursin - sweet cream

shells & cheese 17

boursin cheese + velveeta - garlic bread crumbs - caramelized

chive + cream cheese stuffed hashbrown 19
sea salt - crispy bacon - chive cream cheese - sour cream

chef siegfried's au gratin potatoes GF 21
caramelized onion - gouda - mozzarella

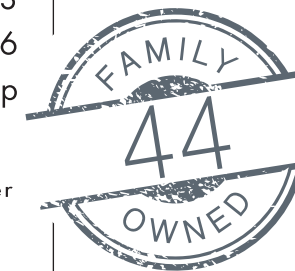
atlantic white shrimp risotto GF 38
parmesan cheese - fresh herbs - browned butter

new bedford sea scallop gnocchi 29
browned butter - bread crumbs - parmesan - scallop mousse - truffle

loaded baked potato GF 15

wisconsin cheddar - crispy bacon lardon - chives - sour cream

whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp



[SUSTAINABILITY: (noun)
avoidance of the depletion of natural
resources in order to maintain an
ecological balance.]

vegetables

sautéed sweet corn GF 14
cilantro - chopped parsley

corn crème brûlée 18
sweet corn - cream - turbinado sugar

crispy onion strings 13
thin sliced - sea salt - malt vinegar

roasted brussels sprouts GF 17
sea salt - crispy bacon lardon - get these!

blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt

creamed spinach & artichoke 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms GF 17
seasonal variety - garlic - parsley - thyme

fire roasted cauliflower GF 18
caramelized - smoked basil aioli - aged pecorino

broccoli, spinach or asparagus GF 16
sautéed - sea salt - shaved parmesan