



## SMALL BITES

### CHEESE & CHARCUTERIE ... 24 / 45

Selection of Local and Imported Cheeses, Cornichon, Marinated Olives, House Made Pâté and Cured Meats

### FRITTO MISTO ... 22

Shrimp, Calamari, Zucchini, Carrots, and Broccoli with Garlic Aioli

### ESCARGOT AND BONE MARROW ... 19

Oxtail and Shallot Compote, Burgundy Snails w/ Tasty Garlic Butter

### SHISHITO PEPPERS ... 8

Maldon Salt

### \*WAGYU BEEF CARPACCIO ... 14

Mushroom Salad, Shaved Parmesan, Arugula, Truffle Salt

### BAKED OYSTERS W/ SEAFOOD GRATIN

½ Dozen \$20 Dozen \$38

### BERKSHIRE PORK BELLY ... 18

w/ Crispy Dumplings, Shishito Peppers, and Honey Tobasco Glaze

### RED CHILE OIL DUMPLINGS ... 18

### BRUSSEL SPROUTS & CAULIFLOWER

Spiced Peanuts, French Feta, Pomegranate Molasses

### TRUFFLE OIL MUSHROOM RISOTTO ... 19

Wild Mushroom, Spring Peas, Mascarpone, Parmesan and Truffle Oil

### JUMBO LUMP CRAB BEIGNETS W/ CHIPOTLE AIOLI

## SOUPS & SALADS

### LOBSTER BISQUE ... 12

### LYONNAISE SALAD ... 15

w/ Curly Endive, Gruyere, Poached Eggs, Croutons, Green Apples, Warm Bacon Vinaigrette

### BEET CARPACCIO SALAD ... 14

W/ Crumble Goat Cheese, Arugula, Pistachios, Shallots And Blood Orange Vinaigrette

### ORGANIC BIBB LETTUCE CUPS ... 15

w/ Walnuts, Bleu Cheese, Prosciutto, Strawberries, Lemon Champagne Vinaigrette

### BURRATA SALAD ... 22

with Heirloom Tomatoes, Carrots, Brussel Sprouts, and Pesto Vinaigrette

## LAND & SEA

### WAGYU BURGER ... 22

8 oz Wagyu Beef Burger, Brioche Bun, Lettuce & Tomato, Smoked Applewood Bacon, and Swiss Cheese, served with Pommes Frites

### WHOLE CRISPY "CHEF'S CATCH" ... 39

w/ Spicy Chile Glaze, Steamed Rice, and Broccoli

### FLOUNDER ... 28

Potato Crusted Flounder Fingers w/ Crab Fried Rice, Sour Cream and Onion Dip

### MARINATED LAMB CHOPS

W/ Lamb Kofta Kebab, Crispy Chick Peas, and Harissa Labne Sauce

### SHRIMP PESTO

Six U10 Shrimp, Linguini, Basil, Walnuts, Parmigiano-Reggiano

### BRAISED OXTAIL & PASTA ... 32

Slowly Braised Oxtail with Pappardelle Pasta, Fried Onion and Parmesan Cheese, "Come back for It" Sauce

### FRESH FETTUCCINI PASTA ... 25

w/ Grilled Chicken Breast in a Basil, Garlic and Parmesan Cream Sauce

## STEAKS

### \*16 OZ USDA PRIME RIBEYE

### \*8 OZ USDA PRIME FILET MIGNON ... 42

### \*12 OZ USDA PRIME NEW YORK STRIP

### ADD TO YOUR STEAKS ... 3

Peppercorn, Bordelaise, Gorgonzola, or Horseradish

### TOP YOUR STEAK

Lobster, Crab, or Foie Gras ~ MKP

### \*TOMAHAWK RIBEYE ALLA FIORENTINA ... SINGLE 125 DOUBLE 230

Rosemary, Garlic, Olive Oil, Lemon Zest, Maldon Salt

## ACCOMPANIMENTS

### POMMES FRITES ... 7

### PARMESAN TRUFFLE FRITES ... 9

### WHITE CHEDDAR CRAWFISH MAC & CHEESE ... 18

### BUTTERY MASH ... 9

### CREAMED SPINACH ... 10

### SEASONAL VEGGIES ... 9

### BROCCOLINI W/ LEMON GARLIC ... 10

### BRUSSEL SPROUTS & CAULIFLOWER ... 12

### CRAB FRIED RICE ... 14

## LAND & SEA

### SMOKED KOREAN SPICED SHORT RIB ... 45

Buttery Mash, House Made Kimchi, Baby Bok Choy

### PAN ROASTED SALMON

Grilled Asparagus and Fresh Corn & Mango Salsa with Lime Vinaigrette

### DIVER SCALLOPS & TEXAS SHRIMP ... 36

Cauliflower Puree, Brown Butter, topped w/ Shaved Curry Cauliflower Salad

### ROASTED ORGANIC HALF CHICKEN

Smoked Mushrooms, Pearl Onions, Roasted Marble Potatoes, Lardons, Fresh Thyme Garlic Jus

## SUSHI & RAW BAR

### \*SEAFOOD TOWERS ... MP

Jumbo Shrimp, Green Lipped Mussels, Gulf and East Coast Oysters, Dungeness Crab Claws, Gulf Flounder Ceviche, Tuna Tartare, Housemade Cocktail Sauce and Mignonette

### \*TUNA TARTARE ... 22

Marinated Tuna, Avocado, Cilantro, Crispy Shallots

### \*GULF FLOUNDER CEVICHE ... 17

Mango, Coconut, Cilantro, Lime, Red Jalapeno

### \*SHRIMP COCKTAIL ... 19

4 Jumbo Gulf Shrimp, Housemade Cocktail Sauce

### SEARED FOIE GRAS NIGIRI ... 12

### \*NIGIRI ... 7

By The Piece Salmon 6, Shrimp 7, Tuna 7, Hamachi 8

### \*SPICY MAKI ... 14

Avocado, Cucumber, Salmon, Yamagobo, Spicy Motoyaki, Unagi and Jalapeno. Salmon or Tuna

### \*HAMACHI MAKI ... 16

Avocado, Jalapeno, Ponzu, Sriracha

### LOBSTER MAKI ... 27

Radish, Fines Herbs, Tempura Lobster Claw

### \*BISOU MAKI ... 18

Spicy Tuna, Asparagus, Avocado, Topped with Tuna, Hamachi, and Spicy Motoyaki

### \*DRAGON MAKI

Shrimp Tempura, Tuna, Avocado, Cucumber, Crispy Wontons, Wasabi Tobiko, Scallions

### PHILADELPHIA MAKI ... 16

Smoked Salmon, Cucumber, Avocado, Cream Cheese

### PAN SEARED DUCK BREAST ... 36

with saffron risotto, wild Mushroom and Pomegranate Molasses

### \*RAINBOW ROLL AND NIGIRI FLIGHT ... 30

Tuna, Salmon, Soy Paper, Sushi Rice, Avocado, Cucumber, Jalapeno, Unagi & Spicy Japanese Aoli

\* Salmon, Tuna, and Hamachi Nigiri \*

\* Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses. Use your own discretion when consuming these items.