



SMALL BITES

CHEESE & CHARCUTERIE ... 45

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

FRITTO MISTO ... 22

Shrimp, Calamari, Haricot Verts, Carrots, and Broccolini with Garlic Aioli

ESCARGOT AND BONE MARROW ... 25

Burgundy Snails w/ Garlic Butter & Toasted Baguette

SHISHITO PEPPERS ... 8

Maldon Salt

*WAGYU BEEF CARPACCIO ... 15

Roasted Mushrooms, Shaved Parmesan, Arugula & Truffle Salt

BAKED OYSTERS W/ SEAFOOD GRATIN

Stuffed Oysters w/ shrimp, crab mix & topped with breadcrumbs

BERKSHIRE PORK BELLY ... 18

Shishito peppers, and Honey Tobasco glaze

TRUFFLE OIL MUSHROOM RISOTTO ... 19

Wild Mushroom, Spring Peas, Parmesan and Truffle Oil

RED CHILI OIL DUMPLINGS ... 15

Crispy pork and vegetable wrapped wontons and ponzu sauce

BRUSSEL SPROUTS & CAULIFLOWER

Spiced Peanuts, French feta, Pomegranate Molasses

JUMBO LUMP CRAB BEIGNETS ... 19

Beer Battered with Chipotle Aioli & Shaved Radish

SOUPS & SALADS

LOBSTER BISQUE

LYONNAISE SALAD ... 15

Baby Kale, Gruyere, Poached Eggs, Croutons, Spiced Pecans, & Warm Bacon Vinaigrette

ASIAN CHICKEN SALAD ... 16

Spiced Peanuts, Shaved Radish, Pickled Ginger and Chives on Bibb Lettuce Cups

BEET CARPACCIO SALAD ... 14

Whipped Goat Cheese, Pistachios, Basil Pesto And Blood Orange Vinaigrette

BISOU SALAD ... 12

Organic Greens, Green Apples, Candied Almonds, Gorgonzola Dolce, Lemon Vinaigrette

BURRATA SALAD ... 18

Heirloom tomatoes, Compressed Melons & Pesto Vinaigrette

TUESDAY AND WEDNESDAY STEAK NIGHT

TOMAHAWK SPECIAL ... 150

Served w/ Bacon Wrapped Jumbo Shrimp, choice of Buttery Mash or Pomme Frites, served w/ seasonal vegetables. Choice of Steak Sauce

* With a bottle of Moet Imperial Brut *

LAND & SEA

WAGYU BURGER ... 22

8 oz Wagyu Beef Burger, Brioche Bun, Smoked Applewood Bacon, Gruyere Cheese, Caramelized Onions, & Remoulade Sauce served with Pommes Frites

ALMOND CRUSTED FLOUNDER ... 29

Sautéed Vegetables & Champagne Lemon Vinaigrette

HERB CRUSTED LAMB CHOPS ... 43

Chick Pea salad w/ baby kale and Harissa Labne sauce

CHICKEN FETTUCCINI PASTA ... 25

Roasted mushrooms, spring peas, w/ Garlic & Parmesan cream sauce

SHRIMP PESTO ... 29

Jumbo Shrimp, Linguini, Basil topped w/ Parmigiano-Reggiano

CORN CRUSTED EGGPLANT ... 25

Sautéed Vegetables, Steamed Rice & Ponzu Sauce

STEAKS

*16 OZ USDA PRIME RIBEYE ... 59

served w/ Buttery Mashed Potatoes and Sautéed Mixed Vegetables

* 8 OZ USDA PRIME FILET MIGNON ... 48

* 12 OZ USDA PRIME NEW YORK STRIP ... 44

All Steaks served with Buttery Mash, sautéed mixed vegetables, & peppercorn sauce

ADD TO YOUR STEAKS ... 3

Peppercorn, Bordelaise, Gorgonzola, or Horseradish

32 OZ USDA PRIME, BRUSSELS SPROUTS, GRILLED ASPARAGUS, GARLIC MASHED POTATOES

*TOMAHAWK RIBEYE ALLA FIORENTINA SINGLE/DOUBLE ... 125/240

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

ACCOMPANIMENTS

POMMES FRITES ... 7

PARMESAN TRUFFLE FRITES

WHITE CHEDDAR CRAWFISH MAC & CHEESE

GARLIC MASHED POTATOES ... 10

GRILLED ASPARAGUS ... 10

CREAMED SPINACH ... 10

SEASONAL VEGETABLES ... 9

BROCCOLINI W/ LEMON GARLIC

CRAB FRIED RICE ... 14

*Raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses. Use your own discretion when consuming these foods.

* 20% Gratuity Added to All Checks *

LAND & SEA

SMOKED KOREAN SPICED SHORT RIB ... 45

Buttery Mash, House Made Kimchi, Baby Bok Choy

PAN ROASTED SALMON ... 31

Grilled Asparagus, Fresh Corn & Mango Salsa w/ Tequila Lime Butter Sauce

DIVER SCALLOPS & TEXAS SHRIMP ... 36

Cauliflower Puree, Roasted Curried Cauliflower & Balsamic Brown Butter Sauce

CHIMICHURRI ROASTED HALF CHICKEN ... 27

Smoked Mushrooms, pearl onions, Roasted marble Potatoes, Bacon Lardons, Fresh Thyme Garlic Jus & Crispy Bacon Bits

PAN SEARED DUCK BREAST ... 38

Beet risotto, Mascarpone, Grilled asparagus & blood orange vinaigrette

SUSHI & RAW BAR

PETITE SEAFOOD TOWER ... 125 GRANDE SEAFOOD TOWER ... 240

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

Chilled jumbo gulf shrimp, house made cocktail sauce, fresh lemon

SEARED FOIE GRAS NIGIRI ... 12

*NIGIRI

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

*SPICY MAKI ... 14

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

*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 ... 18

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

SHAGGY DOG MAKI ... 16

Spicy Shrimp Tempura And Avocado, Topped With Crabmeat, Spicy Mayo, Eel Sauce And Crunchy Flakes

SPIDER MAKI ... 17

Tempura Fried Soft Shell Crab, Tempura Flake, Avocado, Unagi and Spicy Motoyaki

PHILADELPHIA MAKI ... 16

Smoked Salmon, Cucumber, Avocado, Cream Cheese

*RAINBOW ROLL AND NIGIRI FLIGHT ... 30

Tuna, Salmon, Soy Paper, Sushi Rice, Avocado, Cucumber, Jalapeno, Unagi & Spicy Japanese Aoili * Salmon, Tuna, Hamachi Nigiri *