STARTERS

OYSTERS
Gulf Coast’s Freshest
Half: $18 Full: $34

TUNA TARTARE
Avocado, Jalapeno Aoli
Lemon, Sesame 28

CRAB CAKE
Jumbo Crab Meat
Housemade Remoulade, Mango Salsa 29

BEEF CARPACCIO
Baby Arugula, Parmesan Tulle, Dijon Mustard, Olive oil, Balsamic 28

STEAK TARTARE
Tenderloin, Quail, Yolk, Caviar, Shallot, Capers 25

CLASSIC SHRIMP COCKTAIL
Louisiana Shrimp
Spicy Remoulade Sauce, Arugula 21

SALADS

GAIA EXOTIC
Mix Greens, Mango, Strawberry, Pistachio, Aged Roquefort, Chia, Raspberry Maple Balsamic 26

SOFT BURRATA
Heirloom Tomato, Housemade Pesto, Basil, Truffle Balsamic, Olive Oil 28

SHEPHERD’S SALAD
TOMATO, CUCUMBER, WALNUT, PARSLEY, RED ONION, FETA CHEESE, GREEN PEPPER, POMEGRANATE SAUCE 23

SKEWERS (CHAR-GRILLED)

BEEF SKEWERS
Garlic Herb Butter 26

PRAWNS
Caramelized Pineapple, Sweet and Spicy Sauce 24

SPANISH OCTOPUS
Mediterranean Herbs, Chimichurri 24

SEAFOOD MAINS (CHAR-GRILLED)

FAROE ISLAND SALMON
Arugula Salad, Lado Lemono 43

NORTHERN LOBSTER
Truffle Oil, Chives 75

WILD TUNA BELLY
Sesame & Miso 45

SIGNATURES
(to be shared)

SEAFOOD FEAST
Variety of Seafood and Shellfish Delicacies
(for two) $49
(for four) $95

ROYAL CHARCUTERIE PLATTER
Assorted Cured Meat and Cheese Selections $49

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or immune disorders, you are at greater risk or serious illness from raw oysters and should eat oysters fully cooked. For your convenience 18% Service Charge will be added to your final bill and will be distributed to the F.O.H. team.
FROM THE CHAR-GRILL

WE ARE PROUD TO SERVE ONLY CERTIFIED PRIME, AMERICAN, AUSTRALIAN AND JAPANESE WAGYU CAREFULLY HAND SELECTED BY OUR MASTER BUTCHER.
OUR STEAKS ARE GRILLED TO ORDER OVER CHARCOAL EMBERS AND CUT TO OUR UNIQUE HOUSE STYLE.

<table>
<thead>
<tr>
<th>WAGYU BURGER</th>
<th>GAIA SPECIAL</th>
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<tbody>
<tr>
<td>CARAMELIZED RED ONION, ENGLISH CHEDDAR 29</td>
<td>SLICED TENDERLOIN GRILLED IN BUTTER</td>
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<tr>
<td>KIRIOTOSHI (7 OZ.)</td>
<td>FOR TWO (10 OZ.) $65, FOR THREE (15 OZ.) $95</td>
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<tr>
<td>THINLY SLICED STRIPLON 34</td>
<td>TOMAHAWK (36 OZ.)</td>
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<tr>
<td>BUTCHER’S DELIGHT (7 OZ.)</td>
<td>HIGHLY MARBLE BONE-IN RIBEYE 110</td>
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<tr>
<td>SLICED TENDERLOIN 37</td>
<td>ASADO SHORT RIBS 12 HOURS ROASTED ASADO SHORT RIBS</td>
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<tr>
<td>TOURNEDOS (9 OZ.)</td>
<td>FOR TWO (12 OZ.) $65, FOR THREE (18 OZ.) $95</td>
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<tr>
<td>HIGHLY MARBLE TENDERLOIN 49</td>
<td>ROYAL RACK OF LAMB</td>
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<tr>
<td>NOLA STRIP STEAK (9 OZ.)</td>
<td>HALF $70, WHOLE $135</td>
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<tr>
<td>THICK CUT STRIPLON 47</td>
<td>GAIA’S PRIVATE RESERVE CUT (12 OZ.)</td>
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<td>'THE RIBEYE CAP' AKA. SPINALIS DORSI $95</td>
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AUTHENTIC JAPANESE A5+ WAGYU 8 OZ.
A5+ JAPANESE WAGYU STRIPLON 275
A5+ JAPANESE WAGYU TENDERLOIN 270

ENHANCE YOUR EXPERIENCE WITH 24 KARAT GOLD COVERED STEAKS
(ASK YOUR SERVER)

SIDES

| WILD MUSHROOMS 16 | TRUFFLE FRIES 15 | BOK CHOY & BROCCOLINI 17 |
| MASHED PURPLE POTATO 15 | LOBSTER MAC & CHEESE 21 |

DESSERT

| CHOCOLATE THERAPY 18 | COTTON CANDY 45 | GELATO & WAFFLE 28 |
| BIRTHDAY CAKE (FOR FOUR) $85 |

THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD OR IMMUNE DISORDERS, YOU ARE AT GREATER RISK OR SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED.
FOR YOUR CONVENIENCE 18% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL AND WILL BE DISTRIBUTED TO THE F.O.H. TEAM.