

HOUSE BREADS		CHILLED	HANDHELDS
FRESH BAKED PITA 12 whipped butter, honey, smoked sea salt, radishes RICOTTA BREAD 11 garlic and ricotta stuffed ciabatta boule, garlic-parmesan butter dipped, sesame seeds		DAILY OYSTER SELECTION MP GF calabrian chili cocktail sauce, apple and aleppo pepper mignonette TUNA TARTARE 22 crispy rice cakes, spicy aioli, jalapeño, chive, ponzu reduction SHRIMP COCKTAIL 23 GF calabrian chili cocktail sauce, remoulade TUNA CARPACCIO 24 avocado mousse, crostini, olive oil, lemon, sea salt SEAFOOD TOWER SM 99/LG 189 <i>lobster colossal lump crab jumbo shrimp</i> <i>patriot oyster ahi tuna tartare</i> calabrian chili cocktail sauce, remoulade, apple and aleppo pepper mignonette OSETRA CAVIAR 140 crème fraîche, blinis, traditional garnishes	WAGYU BURGER 21 buttered brioche bun, caramelized onion, cheddar cheese, lettuce, tomato, mayonnaise, shoestring fries LOBSTER ROLL MP <i>classic buttered warm or cold with lemon aioli</i> bibb lettuce, challah bun, parmesan french fries
TO SHARE			ENTREÉS
GARLIC SHRIMP 15 oven baked, calabrian chili butter, garlic, shallot, lemon, baguette CALAMARI 18 lightly fried, tomato agrodolce, roasted garlic aioli, arugula STEAMED CLAMS 21 <i>one dozen</i> white wine, garlic, shallot, butter, crostini OCTOPUS A LA PLANCHA 23 GF peperonata, arugula and pistachio pesto  KING CRAB TEMPURA 35 miso napa slaw, nuoc cham GRILLED ARTICHOKEs 16 VG lemon, olive oil, garlic aioli, toasted garlic breadcrumbs SMOKED BURRATA SKILLET 18 mozzarella, feta, prosciutto, calabrian chilies, sweet sun-dried peppers and tomatoes, roasted garlic, basil pesto, baguette STEAK TARTARE 24 mustard, cornichon, shallot, caper, fermented chili, baguette			KING CRAB SPAGHETTI 42 garlic, chilies, lemon, olive oil, parsley, toasted breadcrumbs MAINE LOBSTER RISOTTO 40 GF carnaroli rice, peas, leeks, parmigiano reggiano  JUMBO FRIED SHRIMP 35 calabrian chili cocktail sauce, artichoke tartar sauce, shoestring fries WILD CAUGHT SALMON 35 sun-dried tomato crust, whipped potatoes, mussel saffron cream AHI TUNA 39 panko-peanut crusted, napa cabbage slaw, miso aioli, crispy wontons CHILEAN SEA BASS 47 GF porcini truffle crust, creamy fregola, micro herb salad, sherry glaze, chive beurre blanc CHICKEN CUTLET 28 creamy braised endive, whipped potatoes, lemon-caper brown butter FILET MEDALLIONS 39 GF young carrot, pearl onion, asparagus, whipped potatoes, peppercorn beurre rouge
		SALADS	
		GEM LETTUCE 15 GF VG smoked pine nuts, feta, orange segments, honey lemon vinaigrette ENDIVE 16 GF VG walnuts, chèvre, fig marmalade, prosciutto, olive oil, aged balsamic vinegar ROMAINE 14 GF VG chickpeas, marcona almonds, manchego, sherry orange vinaigrette add anchovies +1 TOMATO FETA 17 GF VG cucumber, feta, kalamata olives, red onion, oregano, olive oil, lemon <i>shrimp +15 filet medallion +15</i> <i>salmon +15 chicken +12</i>	
			SIDES
CODY NGUYEN - Executive Chef TRAVIS WEBB - Executive Sous Chef			BUTTERY WHIPPED POTATOES 10 GF VG GRILLED ASPARAGUS lemon butter 14 GF VG THUMBELINA CARROTS za'atar, maple yogurt, pistachio 12 GF VG

maximum of 3 split checks per table | 20% gratuity will be added to parties of 5 or more guests | consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions. please inform your server of any dietary restrictions. 3% discount given for cash transactions