

EAST COAST OYSTERS Ask about our daily selection**HALF DOZEN / DOZEN** 26 | 52**CASELLA'S HERITAGE PROSCIUTTO**

18-24 month aged Italian-Style Prosciutto 21

SALAMETTI (Fatted Calf, CA)

Berkshire pork (black pepper, Armagnac) 13

STONE CRAB CLAWS

Chilled and served with an Old Bay mayonnaise 30

GULF SHRIMP COCKTAIL

Chilled and served with a horseradish cocktail sauce 26

LIVE SCALLOP CRUDO

Caper leaf, lemon, breakfast radish 20

TUSK TUNA TARTARE

Golden Kaluga caviar, manzanilla olive, chives 35

GRILLED MUSHROOM TARTINE

Caramelized onion, maitake, smoked olive oil 15

PANISSE

Chickpea fritters, Thai basil aioli 12

FRIED STUFFED OLIVES

Pork sausage, fennel, preserved lemon aioli 14

ENDIVE & OLIVE SALAD

Red Onion, sourdough breadcrumbs 14

KING CRAB "CLUB" SANDWICH

Butter lettuce, tomato, onion, avocado, jambon parisienne 32

WAGYU STEAK PREGO SANDWICH

Thin-sliced Australian Coulotte, ciabatta, garlic, onion 35

CRISPY CHICKEN RONDELLE

Gruyère, dressed friséé, housemade mustard 28

FLAN

Malted caramel 12

CHOCOLATE BUDINO

Caramelized hazelnuts, puffed rice 13

BLACKBERRY PAVLOVA

Vanilla cream, olive oil, blackberry jam, meringue 14

