

FOR THE TABLE

PRIME BEEF CARPACCIO 26

thinly sliced prime tenderloin with olive oil, arugula, parmesan, lemon zest, crispy capers, and crostini
Served chilled and raw

AHI TUNA CRUDO 26

sliced ahi tuna with yuzu, soy sauce and microgreens
Served chilled and raw GF

KUNG PAO CALAMARI 26

breaded and fried calamari, sweet chili glaze, cherry peppers, shaved carrots, crushed peanuts, scallions

TRUFFLE FRIES 16

crispy fries tossed in truffle oil, served with parmesan garlic aioli

CRISPY BRUSSEL SPROUTS 20

crispy roasted brussels sprouts placed on top a bed of whipped hot honey feta GF

BAO BUNS 20

prime beef*, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, sriracha mayo

LOBSTER ROLL TRIO 28

three mini buttery brioche rolls with tender lobster meat tossed with lemon, celery, and mayo, old bay seasoning

BLACK ROCK SHRIMP 30

pacific blue jumbo shrimp, seasoned & grilled over wood, cajun sauce, served on a bed of hot rocks GF

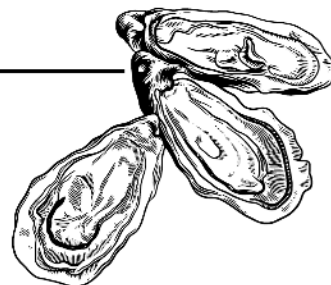
JAR OF LOBSTER 39

chopped lobster tail, served in a jar of melted garlic butter, grilled bread, lemon

OYSTER FLIGHT

Four of each style served with lemon, cocktail sauce, Tabasco, horseradish, and our signature Champagne mignonette. Blue Point, Stormy Bay & Malpeque.

\$48 a dozen



WOOD - FIRED STEAKS

Hand-cut steaks, perfectly seasoned and grilled over wood for a smoky, charred flavor.

FILET MIGNON GF

8 oz. prime beef
54

FILET MIGNON GF

12 oz. prime beef
69

RIBEYE GF

14 oz. prime beef
61

ACCOMPANIMENTS

GRILLED BLUE POINT OYSTER

herb & butter
4

LOBSTER TAIL

4 oz. seasoned & buttered
32

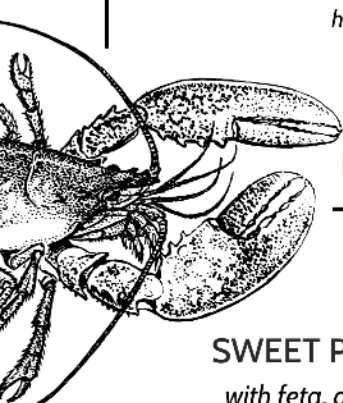
OSCAR STYLE

lump crab, asparagus, and béarnaise
27

CHIMICHURRI GF |
PEPPERCORN DEMI-GLAZE - 4

BLACK TRUFFLE
BÉARNAISE - 6

SAUCE
TRIO - 13



SHARED SIDES

SWEET POTATO HASH

with feta, apple, and kale GF
15

GRILLED ASPARAGUS

lemon butter topped with parmesan GF
15

HOMESTYLE MAC & CHEESE

baked in a three-cheese blend
17

CHIMICHURRI BRUSSELS SPROUTS

tossed in vibrant house-made chimichurri GF
16

ROASTED FINGERLING POTATOES

herb-roasted topped with parmesan GF
14

LOADED MASHED POTATOES

bacon, cheddar, chives, and butter
15

CHORIZO CORN BRÛLÉE

caramelized topping GF
15

LOBSTER MAC & CHEESE

rich cheese sauce with buttery lobster
38

**Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food borne illness.
20% Gratuity will be added to groups of 8 or larger*