

Dinner

RAW

SELECTION OF EAST COAST OYSTERS

Chilled Oysters Served With Mignonette & Cocktail Sauce

BEAUSOLEIL, New Brunswick

BLUEPOINT, Long Island

1/2 Dozen 30 / Dozen 58

SALMON TARTARE 29

Mango, Ginger, Scallions, Furukake, Nori, Microgreens, Yuzu Soy Dressing

CEVICHE 29

Mahi Mahi, Leche de Tigre, Red Onion, Fresh Lime, Avocado, Cancha, Cilantro

YELLOWFIN TUNA CARPACCIO 28

Lemon, Fried Capers, Olives, Grape Tomatoes, Oregano, Arugula

APPETIZERS

CRAB CAKE 26

Fennel and Bell Pepper Salad, Lemon Aioli

BURRATA 28

Heirloom Tomatoes, Kalamata Olives and Anchovy Sauce, Charred Focaccia

BEEF TACOS 26

Grilled Hanger Steak, Guacamole, Pico de Gallo, Chipotle Mayo, Cilantro, Lime, Corn Tortilla

COCONUT SHRIMPS 30

Coconut Crust, Mango & Habanero Sauce, Scallions, Lemon

ROASTED BEETS 22

Endive, Goat Cheese, Candied Walnuts, Aged Balsamic Vinegar Reduction

WEDGE SALAD 22

Iceberg, Blue Cheese, Bacon Lardon, Toasted Thyme Breadcrumbs

CAESAR 21

Romaine Hearts, Parmesan Shavings, Garlic Croutons, Classic Caesar Dressing

FROM THE GRILL

10oz MANHATTAN STRIP STEAK 72

22oz BONE-IN RIBEYE COWBOY STEAK 98

10oz HANGER STEAK 48

36oz PORTERHOUSE STEAK (for two) 169

8oz FILET MIGNON 64

SAUCES / 4 each

Red Wine Jus, Béarnaise, Peppercorn Sauce, Chimichurri

GRILLED SHRIMPS SURF OPTION +16

MAIN COURSES

GRILLED BRANZINO 48

Charred Endives, Bell Pepper and Basil Coulis

YELLOW FIN TUNA 48

Celery, Orange and Olives Salad, Herbs Oil

ROASTED OCTOPUS 48

Garlic and Lemon Cream, Charred Broccolini

SEAFOOD RISOTTO 45

Octopus, Shrimp, Mussels, Scallops, White Wine, Garlic, Cherry Tomato, Lemon, Parsley

RACK OF LAMB 62

Double Cut, Tandoori Spices, Beets Raita, Garlic Naan Bread

PIRI PIRI ROAST CHICKEN 42

Garlic and Chili Marinade, Artisan Herbs and Mesclun Salad

"LINA" LOADED BURGER 28

8oz Angus Beef Burger, Lettuce, Tomato, Cheddar Cheese, Fried Onion, Mayonnaise, Applewood Smoked Bacon, Brioche Bun, French Fries

PAPPARDELLE 42

Gargano Pasta, Braised Beef Short Ribs, Red Wine, Wild Mushrooms, Parmesan Shavings

SIDES

GRILLED ASPARAGUS 16 / ROASTED WILD MUSHROOMS Garlic, Herbs 16

SAUTÉED GREEN BEANS Butter, Mustard, Thyme, Shallots 16 / MASHED POTATOES 13

ARTISAN LEAVES Herbs, Mustard Dressing 12

CRISPY BRUSSELS SPROUTS Miso, Scallions 16 / FRENCH FRIES 13

ROSE OF THE SEAS



All prices are in US dollars and are subject to a 17% service charge. We happily accommodate special dietary needs and requests. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

 = Gluten free
 = Dairy free
 = Vegan
 = Vegetarian