

SHELLFISH PLATTERS 95

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB



CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

***ICE-COLD**

GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
CHAMPAGNE MIGNONETTE

REGIIS OVA CAVIAR SERVICE

DOMESTIC ROYAL 175 | IMPORTED OSSETRA 195

DUCK FAT-CORNBREAD MADELEINES
TRADITIONAL ACCOMPANIMENTS
SUSTAINABLY FARMED AND SOURCED

À LA CARTE

CHILLED SHELLFISH

AVAILABLE BROILED
UPON REQUEST

APPETIZERS

SALADS

***CHEF'S OYSTER SELECTION** CHAMPAGNE-PINK PEPPERCORN MIGNONETTE 4 each

ALASKAN KING CRAB GREEN GODDESS 25

HALF MAINE LOBSTER DIJONNAISE 37

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 19

***AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC PONZU 18

***SALMON TATAKI** YOUNG GINGER, SNAP PEA, HOLY BASIL, SHIRO DASHI VINAIGRETTE 17



***MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 24

SWEET CORN SOUP ALASKAN KING CRAB, BENTON'S HAM, PIQUILLO PEPPER, BASIL OIL 18

***HAND-CUT WAGYU STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED PITA BREAD 20

FOIE GRAS DONUT GEORGIA PEACH, MARCONA ALMOND, BARREL-AGED MAPLE SYRUP 26

'INSTANT' BACON SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE 17

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RIND, BUTTERMILK 16

ORCHARD APPLE RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 15

BABY KALE SHAVED VEGETABLES, BEET 'NOODLES', POMEGRANATE MOLASSES 14

CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 16

SIGNATURES

**MAINE
LOBSTER
POT PIE**

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
87

**JOYCE FARMS'
HERITAGE
BRICK CHICKEN**

CORN AGNOLOTTI, MORELS
BENTON'S HAM, ENGLISH PEA
34

**BROILED WHOLE
BUCKSNORT RANCH
TROUT**

GINGER & SCALLIONS
CHINESE BLACK BEAN
36

**HICKORY-SMOKED &
PASTRAMI-SPICED
BEEF SHORT RIB**

HORSERADISH POTATO PURÉE
TOMATO HOLLANDAISE
78

FROM THE WOOD-FIRED GRILL

***PRIME ANGUS BEEF**

HAND-SELECTED FOR BOURBON STEAK

8 oz BAVETTE 39

8 oz FILET MIGNON 51

16 oz DELMONICO RIB EYE 54

14 oz KANSAS CITY STRIP 56

22 oz 100 DAY DRY AGED 'COWBOY' RIB EYE 87

28 oz 50 DAY DRY AGED PORTERHOUSE 118

16 oz 45 DAY DRY AGED BONE-IN NEW YORK STRIP 68

***WAGYU**

A5 NEW YORK STRIP, KAGOSHIMA, JAPAN 4 oz or 8 oz MP

6 oz AUSTRALIAN FILET MIGNON 58

10 oz MISHIMA ULTRA NEW YORK STRIP 91

8 oz AMERICAN 'RIB CAP' 87

***FROM THE SEA**

ORA KING SALMON 34

MAINE HARBOR SCALLOPS 35

ACCOMPANIMENTS

HALF MAINE LOBSTER 37

GRILLED GULF SHRIMP 16

KING CRAB & BÉARNAISE 19

BONE MARROW CRUST 10

FRIED DUCK EGG 7

SEARED FOIE GRAS 21

HORSERADISH CRUST 6

BLACK TRUFFLE BUTTER 5

BLUE CHEESE & CRISPY ONION GRATIN 9

SAUCE TRIOS 12

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH

BLACK TRUFFLE-FOIE GRAS SAUCE | 1000 ISLAND HOLLANDAISE | BORDELAISE | SAUCE DIANE

MARKET SIDES

V E G E T A B L E

GRILLED BROCCOLINI, TOASTED CASHEW 12

CRISPY BRUSSELS SPROUTS, HONEY & LIME 12

TRIO OF MUSHROOMS, MIRIN GLAZED 14

STREET CORN, JALAPEÑO, COTIJA, YUZUKOSHO 14

C L A S S I C



MAC & CHEESE, BLACK TRUFFLE 15

POTATO PURÉE, LOTS OF BUTTER 13

ANSON MILLS CAROLINA GOLD RICE, FINES HERBES 10

BAKED POTATO, 'ALL THE FIXINS' 12



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES