



OYSTERS & CLAMS

\$3.75 each | Min 6 per order
Champagne Mignonette, Kimchee Puree, Cocktail Sauce

- HONEYSUCKLE*.....Katama, MV
- SIGNATURE*.....Katama, MV
- MV SPEARPOINT*.....Menemsha, MV
- COTTAGE CITY*....Oak Bluffs, MV
- BEACH PLUM*.....Westport, MA
- WELLFLEET*.....Wellfleet, MA
- GLIDDEN POINT*....Damariscotta River, ME
- NORTHERN BELLE*.....North Lake, PEI
- LITTLENECK CLAMS*(6).....18

ADD
A BUMP
OF CAVIAR*
\$8



COCKTAILS & CAVIAR

- U10 SHRIMP
COCKTAIL...19
- COLOSSAL CRAB
COCKTAIL...28
- LOBSTER TAIL
COCKTAIL...25
- WHITE STURGEON
CAVIAR* 3oG ...90



SMALLER & SHAREABLE

- LOBSTER CAVIAR SLIDER...24
Single Slider, Brioche Bun, Vinegar Chips
- PEI MUSSELS...22
Red Curry Cream, Cilantro, House Crostinis
- BAKED OYSTERS...19
Pancetta, Cabrales Bleu Cheese
- BURRATA...21
Aged Fig Balsamic, Crostinis
- SMOKED PORK BELLY...19
White Cheddar Polenta, Spiced Tomato Jam
- FOIE GRAS...26
Pickled Blueberries, Pineapple Compote, Arugula
- CHARRED OCTOPUS...23
Paprika Brine, Potatoes, Chorizo
- PAN-FRIED PROSCIUTTO MOZZARELLA...17
Aged Fig Balsamic, Grape Tomato Salad

CRUDOS & CEVICHE

- TUNA POKE*...22
Tahini-Sesame Vin, Mango, Daikon, Malanga Chips
- TUNA CARPACCIO*...22
Watermelon, Limoncello Crema, Seaweed, Tokibo
- TUNA TARTARE*...22
Ponzu, Lemon Peel, Avocado, White Sturgeon Caviar
- SALMON BELLY CRUDO*...17
Salmon Chicharron, Ginger-Soy
- SCALLOP CRUDO*...23
Sizzling Sesame Oil, Ponzu, Ginger
- HALIBUT CEVICHE*...19
Cucumber, Strawberries, Habanero Jugo
- SEAFOOD CEVICHE*...23
Shrimp, Scallops, Cod, Octopus, Togarashi
- MENAGE A TROIS*...26
Lobster, Shrimp, Blue Crab, Avocado, Lime Juice
- FILET MIGNON TARTARE*...24
Toast Points, Capers

SALADS & SOUPS

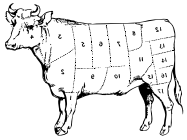
- HOUSE CAESAR...16
Hearts of Romaine, Anchovies, Parm
- BIBB SALAD...21
Lemon-Agave Vin, Goat Cheese, Sriracha Pistachios
- VINE-RIPE TOMATO SALAD...18
Crumbled Feta, Tzatziki, Fried Mint, EVOO
- LOBSTER SALAD...34
Arugula, Watermelon, Gorgonzola, Lemon Vin
- CLAM CHOWDER...14
Apple Smoked Bacon
- FOUR ONION SOUP...14
Crostini, Gruyere Gratin

ADD - ONS

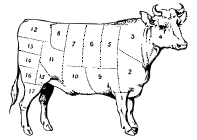
- COLOSSAL CRAB...27
- 3 U-10 SHRIMP...19
- LOBSTER TAIL...25
- 3 SEA SCALLOPS...22
- SALMON...20
- CHICKEN...14
- STEAK...26

THE STEAKS

FILET MIGNON* Wet-Aged, 9 oz...56	KANSAS CITY* Dry-Aged, 16oz...69
NEW YORK* Dry-Aged, 16 oz...69	SKIRT* Wet-Aged, 10 oz...43
COWBOY* Dry-Aged, 22-24 oz...79	CHATEAUBRIAND* Wet-Aged, 18 oz...88
FLAT-IRON WAGYU* Wet-Aged, 10 oz...68	PORTERHOUSE* Dry-Aged, 36 oz...175
SPINALIS* Wet-Aged, 12 oz...86	TOMAHAWK* Dry-Aged, 48 oz...198



Certified JAPANESE A5 KOBE* 4 oz...\$145



SAUCES \$5

AU POIVRE
BERNAISE
HORSERADISH CREMA
PORT DEMI-GLACE
"STENCIL" STEAK SAUCE

BUTTERS \$5

TRUFFLE BUTTER
BLEU CHEESE BUTTER
DEMI-GLACE BUTTER

ADD -ONS

COLOSSAL CRAB MEAT...27
U10 SHRIMP (3)...19
LOBSTER TAIL...25
SEA SCALLOPS (3)...22
COLOSSAL KING CRAB LEG...MP

SIMPLY FISH

Served A La Carte | Citrus Beurre Blanc | Charred Lemon

HERB-BAKED COD...34

SWORDFISH...36

HALIBUT...39

FAROE ISLAND SALMON...32

Garnished with Black Tobiko

OUR SEAFOOD SPECIALTIES

SCALLOP BOWL...36

Shrimp Fried Rice, Jumbo Sea Scallops, Malanga

SHRIMP & GRITS...32

Jalapeño Shrimp, Smoky Tomato Grits, Blackberry-Tequila Vin

BUTTER POACHED LOBSTER TAILS...54

Corn, Potatoes, Crustacean Butter

LOBSTER PAPPARDELLE PASTA...44

Lemongrass Cream, Peas, Tomato, Gorgonzola

FRIED WHOLE SNAPPER...52

Bone-In Whole Snapper, Country Olive Gremolata

COLOSSAL KING CRAB LEGS...MP

24-26 oz, Drawn Butter

WE'RE MORE THAN BEEF

Served A La Carte

VENISON CHOP...56

Bone-In, 10-12 oz

VEAL CHOP...66

Bone-In, 16 oz

LAMB RACK...58

Full Rack, 17 oz

LONG ISLAND

DUCK BREAST...42

Pear Chutney

ORGANIC ROASTED

HALF CHICKEN...30

Portobello Mushroom Salad

ORGANIC PORK

TENDERLOIN...42

Pear Compote

PORK CHOP PAILLARD...46

Roma Tomato Salad, Lemon

PROBABLY THE BEST SIDES EVER

JALAPENO CREAMED CORN...14

TRUFFLE DAUPHINOISE POTATOES...18

PORK BELLY MAC & CHEESE...19

PERFECT FINGERLING POTATOES...14

SRIRACHA FRIES...12

BRUSSELS SPROUTS - *Pork Lardon*...16

SCALLION GOAT CHEESE MASH...14

1 LB *LOADED* BAKED POTATO - *Bacon*...17

STEAMED ASPARAGUS...16

BABY PORTOBELLOS...16

ROASTED CARROTS - *Cashew Butter*...12

ROASTED YELLOW BEETS...14

GARLICKY BABY BROCCOLINI...15

SHRIMP FRIED RICE...19

CREAMED SPINACH...15