

MUMM AND CAVIAR \$199

CHILLED TOWER \$99 (FOR 2)

MAINE LOBSTER | OYSTERS | MUSSELS |
SHRIMP | AGUACHILE
SERVED WITH ALL THE CONDIMENTS

SALADS

SALTWATER SALAD 18

LITTLE GEMS | OAK LETTUCE | FRISEE PICKLE RED ONIONS | HERBS | CROSTINI BREAD

CAESAR SALAD 18

LITTLE GEMS | ANCHOVIES CAPERS DRESSING | PARMESAN TUILE

GREEK SALAD 16

CHERRY TOMATOES | CUCUMBERS | ONIONS | BLACK OLIVES FETA CHEESE | RED WINE VINAIGRETTE

APP

6 DAILY FRESH OYSTERS 24

CUCUMBER MIGNONETTE CHAMPAGNE MIGNONETTE SPICY COCKTAIL SAUCE GF

CRAB CAKE 26

TARRAGON AIOLI | JALAPEÑO | BABY GREENS

CLAM CHOWDER 18

NEW ENGLAND STYLE GF

COLOSSAL SHRIMP COCKTAIL 24

SPICY COCKTAIL SAUCE | MUSTARD AIOLI GF

WAGYU STEAK TARTARE 26

JALAPEÑO JELLY | QUAIL EGG | BREAD TUILE

FRIED CALAMARI 24

GARLIC BIOLI & SPICY MARINARA

PASTA

SEA BASS RAGÙ 42

MEZZE MANICHE (HALF SLEEVES SHAPED PASTA) ROASTED CHERRY TOMATO | CHILI TOASTED PISTACHIO BREAD CRUM

LOBSTER RAVIOLI 42

CREAMY VODKA SAUCE | TOUCH OF PESTO

LIVE MAINE LOBSTER PASTA 90

HOMEMADE FETTUCCINE | SPICY MARINARA | TOUCH OF CREAM

FISH

STUFFED LOBSTER 110

WHOLE MAIN LOBSTER STUFFED WITH CRAB MEAT, SPINACH, BREAD CRUMBS & FRESH HERBS IN A SPICY CHIPOTLE AIOLI,
SERVED WITH MASHED POTATOES & GRILLED ASPARAGUS

SALMON FILET 42

CREAMY GINGER POTATOES | RADISH YOGURT SAUCE | TUILE

CHILEAN SEABASS FILET 52

MISO BROTH | WOOD EAR MUSHROOMS | LOBSTER DUMPLING BOK CHOY | PONZU GF

WILD BRANZINO 80

MEAT

JAPANESE MIYAZAKI WAGYU

30 PER OZ. | 4 OZ. MINIMUM

PETIT FILET MIGNON 8 OZ GF 58

NEW YORK SIRLOIN 16 OZ GF 52

TOMAHAWK 195

FOR 2

TRUFFLES 18

1/2 MAINE LOBSTER 40

AUSTRALIAN LOBSTER TAIL 35

SIDES

ROASTED BRUSSELS SPROUTS 18

CRISPY BACON | CARAMELIZED ONIONS | BALSAMIC GLAZE GF

GRILLED ASPARAGUS 18










VINAIGRETTE | PARMESAN ZABAIONE GF

HAND CUT FRIES 18

WILD MUSHROOMS 18

SMOKED SEA SALT | SHAVED PARMIGIANO GF

COCKTAILS







	MINT CONDITION 19		MEXICAN BRAMBLE 18
	cucumber infused gin, lemon juice, elderflower liqueur, fernet branca menta, simple syrup, egg whites		Tequila, Blackberry Liqueur, muddle fresh blackberries, fresh lime juice, simple syrup, splash of soda.
	EARL OF 5TH AVE 19		OYSTER SHOT 16
	Amaretto, rye, lemon juice, earl grey foam		Vodka, homemade cocktail sauce, chucked oyster
	NOT BERRY SOUR 18		SMOKEY NEW FASHIONED 18
	Bourbon, lemon juice, creme de cassis, luxardo syrup, egg whites		Bourbon, Luxardo cherry syrup, Angostura Bitters, Rosemary Smoke
	SMOKIN HOT 18		MIDNIGHT SUN 19
	Jalapeno infused mezcal, luxardo cherry syrup, lime juice, tajin rim		Vodka, fresh lime juice, simple syrup, red wine float, ginger foam
	BLOODHOUND MULE 18		CARIBBEAN WATERS 16
	Lime, ginger vodka, grapefruit juice, wine bitters, prosecco and club soda		Spiced rum, maple syrup, lemon juice, hot water, cinnamon stick

On Tap

Stella Artois - Belgian Lager 5%	10
Modern Times- San Diego Hazy IPA 6.5%	10
Kona Big Wave, Golden Ale 4.4%	10
Pizza Port- Chronic Amber 4.9%	10
Stone Delicious - IPA 7.7%	10



Bottled

	Budweiser 4.2%	6
	Budlight 4.2%	6
	Blue Moon 5.4%	8
	Michelob Ultra 4.2%	7
	Modelo Especial 4.4%	8
	Peroni 5.1%	8

THE GRAPE

Bubbles

Corte alla Flora, Prosecco, <i>Italy</i>	14
Chandon, Brut <i>California</i> , 187ml	16
Chandon , Brut Rosé <i>California</i> , 187ml	16
Moët & Chandon, Brut "Impérial" <i>France</i> , 187ml	27
Moët & Chandon, Brut Rosé "Impérial" <i>France</i> , 187ml	28

Whites

Sauvignon Blanc, Emmolo, Napa Valley, <i>California</i>	14
Sauvignon Blanc, Oyster Bay <i>New Zealand</i>	16
Pinot Grigio, Corte alla Flora, <i>Italy</i>	14
Albariño, Bodegas Ramon Bilbao, <i>Galicia, Spain</i>	16
Riesling, Thomas Schmitt, Mosel, <i>Germany</i>	14
Rosé, Gris Blanc, Gérard Bertrand, <i>France</i>	16
Chardonnay, Ferrari Carrano, Sonoma, <i>California</i>	16
Chardonnay, Cake Bread, Napa Valley, <i>California</i>	25
Chardonnay, Mer Soleil Silver, Monterey, <i>California</i>	19

Reds

Pinot Noir, "Heritage" <i>Browne Family Vineyards, OR</i>	16
Pinot Noir, Sea and Sun, Monterey, <i>California</i>	21
Merlot, Wente, Livermore Valley, <i>California, CA</i>	15
Chianti Classico, Castello di Querceto, Tuscany, <i>Italy</i>	14
Côtes du Rhône, Delas, "St. Espirit", Rhône, <i>France</i>	15
Malbec, Nieto Senetiner, Mendoza, <i>Argentina</i>	14
Cabernet Sauvignon, Bonanza, 2021, <i>California</i>	21
Cabernet Sauvignon, Daou, <i>Paso Robles</i>	24