

RAW BAR

COLOSSAL SHRIMP COCKTAIL	2 FOR 32
Sauce Louis with scallion, Dijon mustard, cornichons, tarragon, cocktail sauce	
EAST COAST OYSTERS	6 FOR 27
Traditional accompaniments	
TUNA TARTARE TACOS	27
Yellowfin tuna, Sriracha aioli, avocado mousse, scallion, fresno chili, cilantro	
CAVIAR SERVICE	
Traditional accompaniments	
Imperial Gold Kaluga - 1 oz.	95
Russian Osetra - 1 oz.	150
Imperial Osetra - 1 oz.	195

COMPOSED OYSTER & HOKKAIDO SCALLOPS ON THE HALF SHELL

OYSTERS: SINGLE PREPARATION ...	6 FOR 36
Your choice of one preparation (#1-3)	
PETITE SHELLFISH SERVICE	39
3 composed oysters (choice #1-3), 1 Vertical bay scallop, 1 jumbo shrimp cocktail	
HOKKAIDO SCALLOPS	2 FOR 21
Your choice of one preparation (#1-3) (limited availability)	
1. Cucumber, fresh wasabi, ponzu	
2. Caper, shallot, limoncello	
3. Yuzu kosho, mirin, cilantro stems, grated apple	

CAVIAR BUMP 	15
Imperial Gold Kaluga	

EXECUTIVE CHEF

Michael Mastrantuono

SOUS CHEF

Andrew Carsky-Bush

SOUS CHEF

Maria Iannacito

SMALL PLATES

OLIVE OIL FOCACCIA	14
Honey and truffle chili crunch	
BABY GEM WEDGE (GF*)	21
Baby gem lettuce, pickled red onion, bacon lardon, creamy dill blue cheese dressing, roasted grape tomato, crispy onion	
OVERDRESSED CAESAR (GF*)	22
Baby gem lettuce, Mimolette cheese, focaccia croutons, blonde miso, imported burrata	
WATERLOUPE SALAD (V*)	29
Sheep's milk feta, coconut tahini vinaigrette, sunflower shoots, candied black sesame	
RICOTTA GNOCCHI À LA BOLOGNESE	29
Shower of Parmesan, olive oil	
CRISPY OYSTERS	32
Gem farms sweet corn, roasted poblano, bacon and bone marrow jam	
OLIVE OIL TOMATO TARTLET (V, GF*)	24
Whipped cashew feta, baby greens and black truffle	
GENERAL TSO'S TOFU (V, GF)	26
Crispy lava tofu, toasted peanuts, sesame, chili, sticky rice, snow peas	
IMPORTED BURRATA	28
Port wine apple jam, hazelnut nougat, fresh basil, Gem farms honey, grilled focaccia	
CRISPY FRENCH FRIES (V*, GF*)	19
Grana Padano, fanciest of sauces, summer truffle	
CARPETBAGGER	32
Thin-sliced beef carpaccio, truffle aioli, crispy oysters, baby arugula, crispy capers, sweet soy, aged gouda	
SHRIMP CALABRESE (GF*)	29
Toasted garlic pomodoro, Sambal, basil, breadcrumb	

ENTREES

FILET (GF*)	89 – 8 oz. / 12 oz. – 120
Garlicky spinach, Gorgonzola butter, red onion marmalade, demi-glaze, crispy onions	
FALKLAND ISLAND SEA BASS	59
Miso-marinated, bok choy, shiitakes, snow pea salad, crispy wasabi and shallots	
DUCK BREAST (GF)	56
Hudson Valley duck, leek soubise, brûléed fig, black garlic jus, hazelnut and black sesame crust	
PLANT-BASED LAMB KEBAB (V, GF)	44
Vegan “lamb”, grilled pineapple and mango, seasonal vegetables, coconut curry, chickpea and dried apricot salad	
PORK CHOP SCARPARIELLO (GF*)	58
16 oz double bone pork chop, Berkshire Italian sausage, stuffed cherry vinegar peppers, crispy potatoes	
TUNA AU POIVRE (GF*)	59
Potato purée, plum wine and miso au poivre, wasabi, shoestrings	
LOBSTER FRA DIAVOLO	68
Fresh Maine lobster meat, rigatoni, toasted garlic pomodoro, chili flake, fresh basil, focaccia breadcrumb	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

(V) Vegan · (V*) Can be prepared Vegan · (GF) Gluten-Free · (GF*) Can be prepared Gluten-Free