



RAW BAR

THE 15 CHURCH TOWER[†] (GF)

Chilled Shellfish, Composed or Traditional, with
Cocktail Sauce & Sauce Louis

PETITE 135

Half Lobster, 6 Oysters, 2 Scallops, 2 Shrimp

GRANDE 250

Whole Lobster, 12 Oysters, 4 Scallops, 4 Shrimp

Add Imperial Gold Kaluga · 1 oz 98

CAVIAR SERVICE[†]

Classic Accompaniments

Imperial Gold Kaluga · 1 oz 110

Imperial Osetra · 1 oz 195

CAVIAR BUMP[†] 

Imperial Gold Kaluga 15

COLOSSAL SHRIMP COCKTAIL (GF)

Sauce Louis (Scallion, Dijon, Cornichons & Tarragon),
Cocktail Sauce 2 for MKT

EAST COAST OYSTERS[†] (GF)

Traditional Accompaniments 6 for 27

Add a Caviar Bump 15

COMPOSED SHELLFISH

OYSTERS: SINGLE PREPARATION[†] (GF)

Cucumber, Fresh Wasabi, Ponzu 6 for 36

PENOBSCOT SCALLOPS[†] (GF)

Cucumber, Fresh Wasabi, Ponzu 2 for 22

PETITE SHELLFISH SERVICE[†] (GF)

3 Composed Oysters, 1 Penobscot Scallop,
1 Jumbo Shrimp 39

FOR THE TABLE

- FRENCH FRIES (V^{*}) (GF^{*})

Fancy Sauce 14
- ROBUCHON POTATO (GF)

Potato Purée, Irish Butter, Maldon Sea Salt, Chive 16
- BROCCOLI RABE (GF^{*})

Toasted Garlic, First-Pressed Olive Oil,
Grana Padano 16
- LOCAL MUSHROOMS (GF)

Hazelnut Brown Butter, Sherry, Touch of Lemon 16
- GLAZED HEIRLOOM CARROTS (GF)

Thyme, Gem Farms Honey, Candied Black Sesame 14

EXECUTIVE CHEF

Michael Mastrantuono

SOUS CHEF

Andrew Carsky-Bush

SOUS CHEF

Maria Iannacito

STARTERS

CRAB CAKE

Colossal Blue Crab, Saffron Beurre Blanc,
Sorrel & Mâche Salad 36

Add a Caviar Bump 15

CRISPY OYSTERS

Gem Farms Sweet Corn Polenta, Roasted Poblano,
Bacon & Bone Marrow Jam 32

SHRIMP CALABRESE (GF^{*})

Toasted Garlic Pomodoro, Jimmy Nardello Peppers, Sambal,
Basil, Focaccia Breadcrumb 29

BABY GEM WEDGE (GF^{*})

Baby Gem Lettuce, Pickled Red Onion, Bacon Lardon,
Creamy Dill Blue Cheese Dressing, Roasted Grape Tomato,
Crispy Onion 21

STEAK TARTARE[†]

Margaret River Wagyu, Kaluga Caviar,
Bone Marrow Emulsion, Saratoga Chips MKT

SEARED DIVER SCALLOPS[†]

Parsnip Purée, Korean BBQ Pork Belly,
Cauliflower Chimichurri, Shaved Macadamia, Paprika Oil 32

TO SHARE

RICOTTA GNOCCHI À LA BOLOGNESE (GF^{*})

Shower of Parmesan, Olive Oil Half 26 | Full 52

BREAD SERVICE

Bakery Suzanne Focaccia, Chef's Daily Compound Butter 9

GENERAL TSO TOFU (V) (GF)

Crispy Lava Tofu, Peanuts, Bok Choy, Shiitake Mushrooms,
Mandarin, Sticky Rice, Scallion Salad Half 21 | Full 42

MAINS

12 oz WAGYU STRIP STEAK[†] (GF)

Margaret River Australian Wagyu, Marble Score 9+,
French Fries, Lux Sauce 156

FILET MIGNON[†] (GF^{*})

USDA Prime Filet, Garlicky Spinach, Gorgonzola Butter,
Red Onion Marmalade, Demi-Glace,
Crispy Onions 8 oz 89 | 12 oz 120

FALKLAND ISLAND SEA BASS (GF^{*})

Miso-Marinated, Bok Choy, Shiitakes, Crispy Wasabi,
Shallots & Wonton 59

IBÉRICO PORK TENDERLOIN[†]

Acorn-Fed Campo Grande Spanish Pork, Cheddar Spätzle,
Swiss Chard, Apple Cider Jus 56

DUCK À L'ORANGE[†] (GF^{*})

Crescent Valley Duck, Orange Jus, Mandarin, Parsnip Purée,
Cranberry, Sage, Black Pepper Tuile 58

ENHANCEMENTS

· LUX SAUCE (GF) · DEMI-GLACE (GF) ·

· AU POIVRE (GF) ·

14 each

[†]Served raw or undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have a food allergy or intolerance, please notify us.

(V) Vegan · (V*) Can Be Prepared Vegan · (GF) Gluten-Free · (GF*) Can Be Prepared Gluten-Free

To accommodate all reservations in a timely manner, we respectfully ask guests to be mindful of the length of their dining experience.

Fall 2026