# APPETIZERS

- **Tuna Tartare**
  - Toasted Sesame Seeds, Mâche, and Gaufrette Potatoes
  - 11
- **Long Island Duck Ravioli**
  - Daikon, Carrots, and Star Anise Broth
  - 9
- **Pan-Seared East Coast Oysters**
  - Hen of the Woods, Oyster Mushrooms, and Toast Points
  - 11
- **Organic Baby Greens**
  - Vine-Ripened Tomatoes, Parmesan Tuile, and Garlic-Herb Vinaigrette
  - 7
- **Salmon Tempura**
  - Green Papaya, Frisée, and Carrot
  - Ginger-Soy Vinaigrette
  - 9
- **Caesar Salad**
  - Hearts of Romaine, Shaved Asiago Cheese, and Spicy Croutons
  - 8
- **Southwestern Chicken Salad**
  - Black Bean Cake and Cilantro Crème Fraîche
  - 9
- **Gulf Shrimp and Avocado Salad**
  - Micro Greens, Balsamic Reduction, and Yellow Tomato Oil
  - 12

## SELECTIONS FROM THE RAW BAR

- **East Coast-West Coast Oysters** (half dozen)
  - 12
- **Littleneck Clams** (half dozen)
  - 9
- **Louisiana Shrimp Cocktail** (five pieces)
  - 17

## The Fruits of the Sea

**Shrimp, Clams, Oysters, Mussels, & Lobster**

Accompanied By Pear Mignonette, Cocktail Sauce, and Green Papaya Relish

- **Small**
  - 45/30
- **Large**
  - 85/55
- **Deluxe**
  - 125/80

(with/without lobster)

Executive Chef Rad Matmati and Staff

For parties of seven or more a 20% gratuity will be added to the check
MAIN COURSES

Grilled Florida Mahi Mahi
Coconut-Infused Jasmin Rice and Cardamon-Carrot Sauce
20

Wild Striped Bass Sandwich
Grilled Nan Bread, Sofritto, and Pickled Onions
Shoestring Potatoes
16

Sautéed Gulf Shrimp
Napa Cabbage, Chinese Broccoli, and Bean Sprouts
Lemongrass-Curry Sauce
23

Grilled North Atlantic Salmon
Ragoût of Flageolet Beans, Chorizo Sausage, and Swiss Chard
19

Moroccan Vegetable B’steeya
Broccoli Rape, Toasted Almonds, and Provençal Sauce
14

Pan-Roasted Cornish Hen
Garlic Whipped Potatoes, Fennel, Asparagus, and Baby Carrots
18

Roast Lamb Sandwich
Olive-Rosemary Foccacia, Harissa Mayo, and Tunisian Carrot Salad
Shoestring Potatoes
15

Braised Lamb Shank
Orzo, Sun-Dried Tomato, and Natural Jus
22

Certified Angus Sirloin Steak
Caramelized Cippolini Onions and Yukon Gold-Chive Mash
Green Peppercorn Sauce
25

FROM OUR WOOD-BURNING OVEN

Thick-Cut Pork Chop
Rock Shrimp-Andouille Sausage Jambalaya and Creole Sauce
23

Whole Roasted Striped Bass
Cracked Coriander and Tomato Compote
25

Roasted or Steamed Maine Lobster
2 / 3 / 4 / 5 pounds, Fresh Herb Butter
“Market Price”