

SPECIALTY COCKTAILS

FELIZ NAVIDAD - 17

BOURBON, CHILI LIQUER, DEMERARA, CHOCOLATE BITTERS

SNOWFALL - 17

TEQUILA BLANCO, LIME JUICE, ORANGE LIQUER, CRANBERRY JUICE

PEPPERMINT MOCHA - 17

VANILLA VODKA, CHOCOLATE, ESPRESSO, PEPPERMINT

WINE

SPARKLING WINE

LALUCA PROSECCO/VENETO, ITALY 14

MOET BRUT CHAMPAGNE 187ML /
EPERNAY FRANCE 24

ROSE

MOULIN DE GASSAC GUILHEM ROSE/
LANGUEDOC FRANCE 14

CHANDON BRUT ROSE 187 ML/
CALIFORNIA 14

RED WINE

COLLIER CREEK CABERNET SAUVIGNON/
LODI, CALIFORNIA 14

CLOS DU VAL CABERNET SAUVIGNON/
NAPA VALLEY, CALIFORNIA 23

CHIANTI CLASSICO CASTELLO DI ABOLA/
TUSCANY, ITALY 18

EVOLUTION PINOT NOIR/
WILLIAMETTE VALLEY, OREGON 15

MENU COCKTAILS

AUTUMN IN JALISCO - 17

TEQUILA BLANCO, ST. GEORGE SPICED PEAR,
LEMON, AGAVE, CLOVE, CINNAMON CHILI

STARBOARD - 17

KETEL ONE CITROEN, BLACKBERRY, LIME,
SEASONAL SPICES, PROSECCO

GOLDEN BOI - 17

WHISTLEPIG PIGGYBACK BOURBON, CHAMOMILE
HONEY, LEMON, ITALICUS, EGG WHITE

WHITE WINE

CAPITELLES CHARDONNAY/LAGUEDOC, FRANCE 14

RAEBURN CHARDONNAY/SONOMA COUNTY, CALIFORNIA 16

BOIRA PINOT GRIGIO/VENETO, ITALY 14

FOUCHER-LEBRUN SANCERRE LE MONT/LOIRE, FRANCE 21

BABICH BLACK LABEL SAUVIGNON BLANC/
MARLBOROUGH NEW ZEALAND 15

HOLIDAY SPECIALS

APPETIZERS

KING CRAB SALAD - 32

Russian King Crab, cucumber, tarragon,
bib lettuce, salmon roe, celery, avocado

CHARRED OCTOPUS - 30

caper & olive salsa, saffron aioli,
'nduja potato croquette, crispy leeks

CAVIAR BUMP - 40

potato chip, Russian Ossetra caviar, chive,
creme fraiche

ENTREES



WAGYU SHORT RIB - 40

red wine braised short ribs, caccio e pepe
polenta, pickled fresno peppers, gremolata

LOBSTER RISOTTO - 55

local lobster, lemon chive risotto, caviar beurre
blanc, charred pearl onions, local mushrooms

RAW BAR

TUNA CRUDO - 18

local Bluefin tuna, passion fruit
red onion, cara cara orange, serrano, cilantro,
aleppo pepper

OYSTER SHOOTER - 14

vodka, house-made bloody mary mix
east coast oyster

APPETIZERS

CHARRED BENCHMARK BREAD - 9

seasonal flavored butter, whipped ricotta

TUNA TACOS - 18

spicy tuna, crispy wonton shell, wasabi ponzu,
shaved napa cabbage **add taco 6**

SOUP- MP

inquire with your server about our rotating soup

BURRATA - 16/GF

figs, walnuts, labne, local honey, fried rosemary

ENTREES

FULTON FRESH CATCH - MP

sourced from the famed Fulton Fish
Market
inquire with your server

POLLO AL AJILLO - 30/GF

organic roasted half chicken, dark
chicken jus, garlic, Yukon Gold
whipped potato, asparagus

RIGATONI BOLOGNESE - 32

Semolina Pasta Shoppe rigatoni,
pork, beef and veal blend, San
Marzano tomatoes, cream

ATLANTIC TUNA - 38/GS

Bluefin tuna, crispy sushi rice, red
curry, Japanese eggplant, jalapeño
scallion slaw, taro chip, toasted
peanuts

PORK CHOP - 36/GF

house-smoked Berkshire pork chop,
creamy polenta, salsa verde, apple
chutney

CHEF'S DAILY CUT - MP

chef's selection of hand cut steaks,
choice of 2 sides:
+ king crab - MP
+ foie gras - 24



GS: gluten sensitive
GF: gluten free

MARKET PRICE SELECTIONS:

KING CRAB

by the pound, served split & chilled,
louie sauce, lemon

AVAILABLE STEAMED WITH DRAWN BUTTER

SIBERIAN CAVIAR

old bay chips, chive, creme frachie

SHRIMP COCKTAIL

served with lemon & cocktail sauce

OYSTERS & CLAMS

served with lemon, cocktail sauce,
mignonette, house-made hot sauce,
horseradish

EAST COAST:

HOUSE - 4
SELECT - 4.50

WEST COAST:

HOUSE - 4.25
SELECT - 5.25

CLAMS:

LOCAL LITTLENECKS - 2.50

CHICKEN WINGS - 16/GS

crispy fried wings, spicy lemon chimichurri

CALAMARI - 19/GS

crispy caperberries, cherry peppers, olives,
garlic aioli, parsley

TOKYO SHRIMP - 20

crispy fried popcorn shrimp, spicy mayo, shaved
cabbage, scallions, togarashi, sesame seeds

CRISPY SPICY TUNA - 22/GS

crispy sushi rice cake, spicy tuna, jalapeño,
micro wasabi (3pc) **add piece 7**

SALADS

Add: Chicken \$10 Burrata \$8
Tuna \$18 Jumbo Shrimp: \$20 Avocado: \$4

CAESAR SALAD - 17/GS

romaine, aged parmesan, white
anchovy, croutons

WEDGE SALAD - 17/GF

iceberg, blue cheese, cherry tomato,
bacon lardon, pistachio, red onion

SIDES

CREAMY POLENTA - 11/GF

salsa verde

ROASTED WILD MUSHROOMS - 10/GF

red chimichurri

ROASTED ASPARAGUS - 11/GF

whipped goat cheese, chimichurri

FRENCH FRIES - 7/GS

TRUFFLE FRIES - 13/GS

truffle oil, herbs, parmesan

WHIPPED YUKON GOLD POTATOES - 10/GF

garlic confit



