



RAW BAR

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| * ½ Dozen Barnstable Oysters 22 | - Lemon Fresh Horseradish ~ Champagne Pomegranate Mignonette Or Yuzu Granita | * Yellowfin Tuna Tartar 20 | Lotus Root Chips Avocado Wasabi Soy Togarashi |
| * Two Chilled U5 Jumbo Shrimp 28 | Cocktail Sauce Lemon Marie Rose | * Jumbo Lump Crab MP | Chilled Remoulade Lemon |
| * Local Big Eye Tuna Nicoise 21 | Toasted Focaccia Castelvetroano Olives Watermelon Radish Lemon Preserve Pickled Onion Cherry Tomato | * Seafood Platter 125 | 6 Oysters 2 Shrimp Tuna Tartar Lump Crab 1oz. White Caviar Lobster Salad Big Eye Tuna Nicoise |

CALVISIUS CAVIAR

(Italy)

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| * White Sturgeon 64 | Buttery, creamy, and smooth with delicate nutty notes |
| * Siberian Sturgeon 105 | Briny and savory with a clean mineral finish |
| * Oscietra Sturgeon 155 | Rich, nutty, and complex with a silky texture ~ Served with a Freshly Pressed Brioche Waffle & Chives |

STARTERS

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| House Focaccia 6 | ~ Green Olive Garlic Oil ~ Roasted A5 Wagyu Tallow Candle | Nantucket Conch Fritters 22 | Spicy Mayo Soy Glaze | Confit Spanish Octopus 28 | Shiso Verde Roasted Potatoes Chorizo Preserved Lemon |
| Grilled Carrot Salad 17 | Arugula Apricot Vinaigrette Sicilian Pistachio Puffed Buckwheat | The Lobster Doughnut MP | Brown Butter & Meyer Lemon Glaze Chive Togarashi | White Sweet Potato Tempura 19 | Stuffed with Scallop & Crab Eel Glaze Spicy Mayo |
| Spring Mixed Greens 16 | House Ranch Vinaigrette Apple Pumpkin Seed Shaved Fennel Olives | Oyster Chowder. 9 / 14 | Applewood Smoked Bacon Truffle Oil Chive | * Torched Scallop on the Half Shell MP | Lobster Sushi Rice Avocado Soy Glaze |

MAIN COURSES

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| Grilled Atlantic Swordfish 38 | Royal Trumpet Mushroom Brown Butter Garlic Crumb Fried Capers Red Bliss Potatoes | Scallops & Suckling Pork 48 | Celery Root Puree Endive Pork Jus Pickled Muscat Grapes Puffed Wild Rice Garnish | Oregon Prime Beef 63 | Ribeye 8oz. |
| * Seared Yellowfin Tuna 39 | Yakisoba Noodles Black Garlic Soy Fiddle Heads Bok Choy Carrot Ginger | Faroe Island Salmon 37 | Sushi Rice Sake Ginger Soy Oyster Mushroom Edamame Seaweed Salad | Australian F4 Purebred Wagyu 93 | Striploin 6oz. |
| | | Whole Fried Black Seabass MP | Prawns Poached in Gumbo Coconut Basmati Rice Tomato Cucumber Salad | Japanese A5 Wagyu 110 | Ribeye 6oz. Accompanied with ~ Pressed Potato Terrine Beef Jus Celery Root Puree Pearl Onion Relish Grilled Scallion |

Before placing your order, please inform your server if anyone in your party has a food allergy.

Tax & Gratuity not included.

*Consuming raw or undercooked food increases the risk of food borne illness.

20% Gratuity may be added to parties of six or more persons.

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SIDES

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| Sushi Rice | 8 |
| Coconut Basmati Rice | 7 |
| Tomato Cucumber Salad | 8 |
| Stir Fry Yakisoba Noodles | 12 |
| Kids Noodles | 13 |
| Pan Roasted Scallops | 24 |