



SOUPS & SALADS

Oyster Chowder

Apple Wood Smoked Bacon | Truffle Oil | Chive
Cup 9 / Bowl 14

Grilled Carrot Salad

Arugula | Sicilian Pistachio | Puffed Buckwheat
Apricot Vinaigrette | Pea Purée
17

***Smoked Salmon & Lettuces**

Cucumber | Preserved Lemon | Buttermilk Dressing
Puffed Vermicelli | Pickled Ramps | Tomato
16

SMALL PLATES

House Focaccia

Green Olive Herb Oil | 6
or
Roasted A5 Wagyu Tallow Candle | 9

The Lobster Doughnut

Brown Butter & Meyer Lemon Glaze
Chive | Togarashi
23
Add Caviar | 15

***Caviar**

Brioche Waffle | English Pea | Chive
Calvisius White Sturgeon (Italy, 1oz)
64
Calvisius Siberian Sturgeon (Italy, 1oz)
105

Big Eye Tuna Melt & Truffles

House Pickles | Spicy Mayo | Gruyere
18

Stuffed Tempura Mushroom

Jonah Crab & Scallop | Soy Glaze
19

Confit Spanish Octopus

Shiso Verde | Roasted Potatoes | Chorizo
Preserved Lemon | Fermented Chili
28

***Torched Scallop On Half Shell**

Lobster | Sushi Rice | Avocado | Soy Glaze
Market Price

Nantucket Conch Fritters

Soy Glaze | Spicy Mayo
22

RAW BAR

***1½ Dozen Laurentide Barnstable Oysters**

Champagne Pomegranate Mignonette or Yuzu Granita
Fresh Horseradish | Lemon
21

Chilled U6 Jumbo Shrimp

Lemon | Cocktail
21

***Tuna Tartar**

Avocado | Wasabi Soy | Lotus Root Chips
20

ENTREES

SEA

Grilled Atlantic Swordfish

Royal Trumpet Mushroom
Brown Butter | Garlic Crumb | Capers
Red Bliss Potatoes
38
(2022 Chevalier, Montagny 1er Cru, Chardonnay) 25

***Seared Yellowfin Tuna**

Yakisoba Noodles | Black Garlic Soy
Fiddle Heads | Bok Choy | Carrot Ginger
39
(1983 Zilliken Saarburger, Rausch, Auslese) 55

Scallops & Suckling Pork Shoulder

Celery Root Purée | Endive | Pork Jus
Pickled Muscat Grapes | Puffed Wild Rice
42

Whole Fried Fish

Poached Prawns in Gumbo
Coconut Basmati Rice | Tomato Cucumber Salad
Market Price

Faroe Island Salmon

Sushi Rice | Sake Ginger Soy | Oyster Mushroom
Edamame | Seaweed Salad
37

LAND

Prime Ribeye, 8oz | Oregon

58

F4 Purebred Wagyu Striploin, 6oz | Australia

93

A5 Wagyu Ribeye, 6oz | Kagoshima JPN

110

Accompanied With

Potato Terrine | Beef Jus | Celery Root Purée
Pearl Onion Relish | Grilled Scallion
(‘22 Hess Collection Lion Tamer, Cab. Sauv., Napa) 25

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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