



## ◆ TAPAS ◆

GARLIC SHRIMP – 22  
MIXED HERBS, GARLIC, PIMENTON

TRUFFLE FRIES – 12  
PARSLEY, PARMESAN, TRUFFLE OIL

MORNAY MACARONI CHEESE – 12  
PIMENTON, BREADCRUMBS

COD CROQUETTES – 14  
SUNDRIED TOMATO AIOLI

FRIED CALAMARI – 16  
LEMON, SUNDRIED TOMATO AIOLI

OCTOPUS – 22  
ROMESCO, CHIMICHURRI, SWEET ONIONS, SCALLIONS

MUSSELS & CHORIZO – 14  
GARLIC, CROSTINI

CRAB CAKE – 10  
CHARRED GARLIC AIOLI, LEMON

## ◆ COLD ◆

PEI OYSTERS – 24  
MIGNONETTE OR SOY GINGER  
SUPPLEMENT: TROUT ROE - 4 PER

CAVIAR SERVICE – MP  
ONION DIP, CREME FRAICHE, FRIED BISCUITS, PICKLES

PORK RILLETTES – 12  
PICKLED PEPPERS, ESPELETTE, MUSTARD, HONEY, CROSTINI

STEAK TARTARE – 18  
POTATO CHIPS, ESPELETTE

SHRIMP COCKTAIL – 22  
COCKTAIL SAUCE

SCALLOP CEVICHE – 12  
CROSTINI, HEIRLOOM TOMATOES

MOSAIC SALMON – 14  
AVOCADO CREME, CHARRED GARLIC AIOLI, PARMESAN CHIP  
DILL, SOY GINGER VINAIGRETTE

SEAFOOD TOWER – 114  
SHRIMP, LOBSTER TAIL, OYSTERS, SCALLOP CEVICHE

## ◆ CUTS ◆

CUT OR WHOLE WITH FRESH ROASTED GARLIC BULBS AND BUTTER HERB BRUSH

AMERICAN WAGYU FLAT IRON 8oz – 32

DRY AGED NY STRIP 16oz – 53

DRY AGED RIB EYE 18oz – 62

PRIME COWBOY 22oz – 68

PRIME FILET MIGNON 8oz – 48

PRIME PORTERHOUSE FOR TWO 38oz – 118

CHIMICHURRI – 3 BORDELAISE – 4 TRUFFLE BUTTER – 3 HOUSE STEAK SAUCE – 2  
HORSERADISH CREAM – 3 PEPPER SAUCE – 3 TORCHED ROQUEFORT BLEU – 8 CHARRED ONIONS – 4  
SHRIMP – 15 SCALLOPS – 20 CRAB CAKE – 10 LOBSTER TAIL – 36

## ◆ ENTREES ◆

HONEY LAVENDER SPICED DUCK BREAST – 36  
CHARRED SCALLIONS, BEETS, CITRUS PUREE

ROASTED HALF CHICKEN – 32  
ROSEMARY GARLIC MASHED POTATOES, SPINACH

MARKET CATCH – MP  
ROASTED POTATOES, TOMATO CONFIT

DAYBOAT SCALLOPS – 42  
SEASONAL MUSHROOMS, CHARRED SWEET ONIONS, PARMESAN POLENTA

TAGLIATELLE SHORT RIB RAGU – 36  
PARMESAN

## ◆ SALADS ◆

SUPPLEMENT SHRIMP - 8

RARE & RYE WEDGE – 15  
ROQUEFORT BLEU, TOMATOES, BACON, BREADCRUMBS

THE CAESAR – 14  
PARMESAN, CROUTONS

GEM HOUSE SALAD – 12  
GINGER VINAIGRETTE, CARROTS, TOMATOES

BEET SALAD – 12  
FENNEL, TOMATOES, MARCONA ALMONDS, CITRUS VINAIGRETTE

## ◆ TABLE SIDES ◆

SAUTÉED SPINACH WITH GARLIC – 10

ROSEMARY GARLIC MASHED POTATOES – 10

LOADED BAKED POTATO – 15

SMOKEY ROASTED POTATOES – 9

PARMESAN POLENTA – 8

WILD MUSHROOMS – 12

SEASONAL VEGETABLES – 10