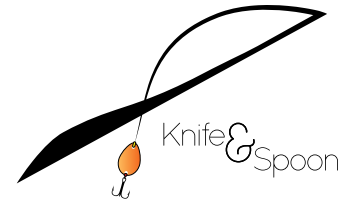


DINNER MENU



ON ICE

CANAVERAL SHRIMP COCKTAIL* \$21
meyer lemon cocktail sauce

OYSTERS BY THE 1/2 DOZEN* \$21
key lime mignonette

CHILLED KING CRAB* \$28
thousand island

CHILLED MAINE LOBSTER* \$38
selection of sauces

RAW

TUNA AND FOIE* \$31
big eye tuna, crisp baguette, foie gras torchon, ligurian olive oil, sea salt, chives

HAMACHI CRUDO* \$24
hass avocado, florida pink grapefruit, sriracha, baby cilantro

PASSMORE RANCH CAVIAR (1 oz) MP
sturgeon chicharrones, yogurt, spanish olive oil

KNIFE STEAK TARTARE* \$26
cornichons, capers, quail egg, turkish lavash

CHEESE

KNIFE AND SPOON CHEESE CART \$27
a selection of farmhouse and artisanal cheeses

SALADS

KNIFE WEDGE \$16
dill ranch, blue cheese, kurobuta bacon

HEIRLOOM TOMATO \$17
persian cucumber, herb vinaigrette

CLASSIC CAESAR \$16
baby romaine, parmesan, white anchovies, croutons

GARDEN SALAD \$17
opal basil, red wine shallot vinaigrette

BEET SALAD \$18
mascarpone, coffee-cardamom soil, beet, vinaigrette

LIGHTLY COOKED

LIVE DIVER SCALLOP* \$29
lemon shallot brown butter, wild mushroom dashi, shaved black truffle

ASIAN CHILI LOBSTER* \$38
butter poached, white soy, sriracha

KING CRAB "SCAMPI"* \$36
parsley, garlic froth

FROM THE PAN

FILET*
10 ounces \$68

FLAT IRON*
14 ounces \$52

PASTA & RICE

PAPPARDELLE BOLOGNESE* \$31
pancetta, beef, veal, lamb, tomato, parmesan

BUCATINI* \$28
squid ink pasta, little neck clams, garlic, olive oil

GOAT CHEESE MEZZALUNA \$27
orange essence, fennel pollen

JUMBO LUMP CRAB CREOLE* \$39
gullah gravy, crispy okra, conagree, penn rice

FROM THE OVEN

WHOLE FREE RANGE CHICKEN* \$56
panzanella salad, sherry vinegar jus dressing

WHOLE FISH* MP
thai salad, lemon grass chimichurri
sourced by local anglers

RACK OF LAMB* \$78
garlic, herbs, dijon, breadcrumbs

FROM THE BROILER

CREEKSTONE FARMS BONE-IN NY STRIP*
32 ounces / unaged \$128

CREEKSTONE FARMS DRY AGED BONE-IN NY STRIP*
32 ounces / 45 day \$128

44 FARMS DRY AGED BONE-IN NY STRIP*
32 ounces / 90 day \$160

44 FARMS BONE-IN RIBEYE*
32 ounces

HEART BRAND DRY AGED AKAUSHI BONE-IN RIBEYE*
32 ounces
45 day \$165
90 day \$210
240 day \$275

SIDES

CAVIER POTATO PAVE \$29

ESPELETTE FRITES \$14

POTATO PURÉE \$15

WILD MUSHROOMS \$19

JOHNNY MAC AND CHEESE \$16

KIMCHI CREAMED SPINACH \$17

CHARRED CAULIFLOWER \$16

TEMPURA ONION RINGS \$15

AVOCADO FRIES \$18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Parties of 6 or more will be subject to 20% gratuity.