

## RAW BAR

### THE GRAND SHELLFISH TOWER \$120

#### EAST & WEST COAST OYSTERS

*Served with Classic Cocktail / Mignonette / Hot Sauce*

Hurricane Island - New Brunswick

Kumamoto - WA

\$24 Half Dozen - \$48 Dozen

#### DRESSED

*4 pieces \$20*

Hurricane Island, Tomatillo,  
Sweet Onion, Cilantro

Kumamoto, Pineapple, Shiso,  
Yuzu Kosho

#### CLASSIC SHRIMP COCKTAIL

Cocktail Sauce, Sorrento Lemon Aioli  
\$22

#### JAPANESE MADAI SASHIMI

Mango, Scotch Bonnet,  
Passion Fruit, Avocado  
\$22

#### BLUEFIN TUNA SASHIMI

Garlic Soy, Crispy Shallot,  
Scallion, Red Onion  
\$25

#### OCTOPUS CARPACCIO "MUFFULETTA"

Crispy Soppressata,  
Lemon Agravato, Olive Relish  
\$25

#### JAPANESE HAMACHI CRUDO

Green Apple and Wasabi, Yuzu Kosho, Mint  
\$23

#### CLASSIC PERUVIAN CEVICHE

Rocoto Chile, Lime, Sweet Potato, Corn Nuts  
\$20

## MAKI ROLLS

#### GREEN GODDESS

Avocado, Asparagus, Cucumber,  
Shiso Green Goddess \$18

#### SPICY TUNA

Avocado, Crispy Shallots \$20

#### TORO

Scallion, Sesame \$24

#### STEAK & EGGS

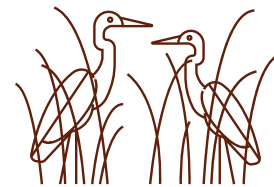
A5 Wagyu, Osetra Caviar \$65

#### SPICY SCALLOP

Calabrian Aioli, Tobiko Arare \$22

#### OSCAR

Wagyu, Snow Crab,  
Yuzu Hollandaise \$45  
*"Royale" \$75*



## SALADS

#### FENNEL

Citrus, Mint, Basil, Marcona Almond, Blood  
Orange Vinaigrette, Grated Manchego Cheese  
\$19

#### LITTLE GEM

Avocado, Shiso, Green Goddess,  
Crispy Quinoa, Pickled Shallots  
\$21

#### ROASTED BEETS

Horseradish Labneh, Pumpernickel Crisp,  
Dill, Smoked Sable, Trout Roe  
\$24

#### CRISPY RICE

*4 pieces per order*

Tuna, Szechuan Chile Crisp \$27

Salmon, Yuzu Furikake, Avocado \$25

Uni, Lemon oil, Maldon \$40

Wagyu Beef Tartare, Black Truffle, Walnut \$45

Osetra, Horseradish Whipped Creme Fraiche, Chives \$65

## SMALL PLATES

### WHIPPED PUMPKIN HUMMUS

Dukkah Spice, Labneh, Red Wine Reduction, Grilled Bread  
\$18

### BURRATA & CAVIAR

Olio Novello, Grilled Bread  
\$50

### CRISPY NUGGIES

Berbere Ranch / Maple Dijon  
\$25

\*Add Caviar - 2oz \$125 - 4oz \$200

### BAY SCALLOPS BOURGUIGNON

Escargot Butter, Grilled Bread, Lemon  
\$25

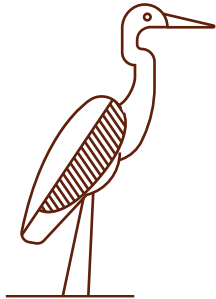
### LAMB LOLLIPOPS

Chimichurri, Pomegranate Molasses  
\$39

### CRISPY "THAI STYLE" CALAMARI

Thai Herb Salad, Crispy Shallots, Peanuts  
\$23

## PASTA



### Mushroom Carbonara

*Smoked King Trumpet Mushrooms, Herbed Cream, Egg Yolk* \$32

### Rigatoni

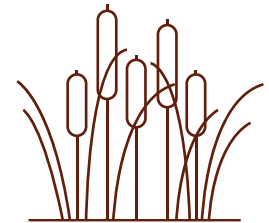
*Pomodoro, Peekytoe Crab, Opal Basil, Garlic Crumbs* \$36

### Spaghetti

*Littleneck Clams, Pickled Peppers, Toasted Garlic, Parsley* \$35

### Casarecce

*Pistachio Pesto, Zucchini, Italian Sausage, Parmesan* \$32



## MAINS

### ORA KING SALMON

Smoked Carrot Puree, Coconut, Rosemary Chimichurri,  
Tzatziki, Roasted Organic Heirloom Carrots  
\$42

### CHICKEN CAESAR

Crispy Chicken Milanese, Creamy Sicilian Caesar,  
Campo Rosso Bitter Fall Greens, Toasted Sesame,  
Garlic Crumbs, Parmesan  
\$38

### WILD ALASKAN HALIBUT

PEI Mussels, Yukon Golds, Caramelized Fennel,  
Tomato, Saffron Cream Sauce  
\$44

### THE BURGER

7oz Custom Blend, Comte, Grilled Red Onion,  
Short Rib Marmalade, Dijonnaise, Pickles, Sesame Bun  
\$34

### BRANZINO

Roasted Cauliflower & Romanesco, Cauliflower Puree, Muscat  
Grapes, Tarragon, Toasted Pine Nuts  
\$42

### PRAWNS A LA PLANCHA

Thai Fried Rice, Red & Green Curry, Thai Basil,  
Confit Eggplant  
\$39

## PRIME STEAKS

8oz PRIME FILET MIGNON \$50

14oz PRIME BONELESS KOSHER RIBEYE \$75

16oz DRY AGED BONE-IN NY STRIP \$68

36oz TOMAHAWK FOR TWO \$195

All steaks come with a Watercress Salad and Crispy Shoestring Fries

*With a Choice of sauces: Chimichurri, Yuzu Hollandaise, Madeira Jus*

# DESSERTS

## APPLE PIE SUNDAE

Vanilla gelato, Pie Crumble, Candied Walnuts, Roasted Gala Apples, Bourbon Salted Caramel  
\$16

## TIRAMISU

"You Already Know"  
\$15

## CHOCOLATE CAKE

3-Ganache - Milk Chocolate, Dark Chocolate, Salted Caramel, Vanilla Ice Cream  
\$14

## PLATE O' COOKIES

Dark Chocolate Macadamia Nut with White Chocolate  
Chocolate Chip  
\$18

## ICE CREAM AND SORBET \$5

Vanilla  
Pistachio  
Strawberry  
Strawberry Sorbet



## THE FOUNDERS CAP

\$49