

RAW BAR

THE GRAND SHELLFISH TOWER \$120

EAST & WEST COAST OYSTERS

Served with Classic Cocktail / Mignonette / Hot Sauce

Hurricane Island - New Brunswick

Shibumi - WA

\$24 Half Dozen - \$48 Dozen

DRESSED

4 pieces \$20

1 piece \$5

Hurricane Island, Tomatillo,
Sweet Onion, Cilantro

Shibumi, Pineapple, Shiso,
Yuzu Kosho

CLASSIC SHRIMP COCKTAIL

Cocktail Sauce, Sorrento Lemon Aioli

\$22

SNAPPER SASHIMI

Wild Caught

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, Yuzu Furikake \$17

HAMACHI

Ginger Scallion \$19

SPICY TUNA

Avocado, Crispy Shallots \$19

TORO

Scallion, Sesame \$24

STEAK & EGGS

A5 Wagyu, Osetra Caviar \$48

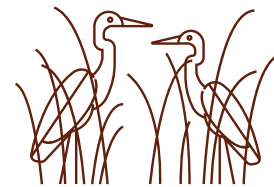
OSCAR

Wagyu, Snow Crab,
Yuzu Hollandaise \$45

"Royale" \$75

SPICY SCALLOP

Calabrian Aioli, Tobiko Arare \$22



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 \$38

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

Berberie Ranch / Maple Dijon
\$24

BAY SCALLOPS BOURGUIGNON

Escargot Butter, Grilled Bread, Lemon
\$25

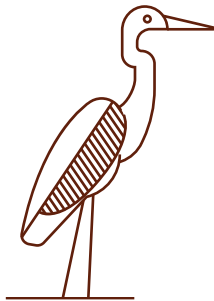
LAMB LOLLIPOPS

Chimichurri, Pomegranate Molasses
\$36

CRISPY "THAI STYLE" CALAMARI

Thai Herb Salad, Crispy Shallots, Peanuts
\$23

PASTA



Campanelle

Squaccio e Pepe, Pecorino Sardo \$24

Rigatoni

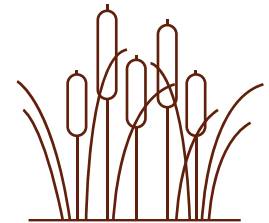
Pomodoro, Peekytoe Crab, Opal Basil, Garlic Crumbs \$36

Spaghetti Nero

Montauk squid, Pickled Peppers, Arugula, Toasted Garlic, Cherry Tomatoes \$38

Casarecce

Pistachio Pesto, Zucchini, Italian Sausage, Parmesan \$30



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
\$36

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
\$40

BRAISED SHORT RIB

Parsnip Puree, Slow Cooked Red Cabbage,
Roasted Maitake Mushrooms, Black Truffle Jus
\$44

PRIME STEAKS

8oz GRASS FED PETITE FILET MIGNON \$42

14oz DRY AGED NY STRIP \$68

32oz TOMAHAWK FOR TWO \$195

All steaks come with a Watercress Salad, and Crispy Shoestring Fries

With a Choice of sauces: Chimichurri, Yuzu Hollandaise, Sauce Bordelaise

DESSERTS

THIS SPLIT IS BANANAS

Fudge Brownie Bites, Bruleed Banana, Toasted Peanuts, Crispy
Crunchy Strawberries, Hot Fudge Sauce, Whipped Cream,
Cherries, Chocolate, Strawberry, & Vanilla Gelato

\$23

STICKY TOFFEE PUDDING

Vanilla Ice Cream, Walnuts

\$16

BLACK FOREST BUDINO

Chocolate Custard, Candied Hazelnuts,
Whipped Creme Fraiche, Luxardo Cherries

\$15

ICE CREAM AND SORBET \$5

Vanilla

Coffee



THE FOUNDERS CAP

\$49