FOR THE TABLE

TARTES • THE FRENCH VERSION OF PIZZA

OUR COLD-SMOKED SALMON lemon crème fraîche, capers, red onion, chives 24.

MUSHROOM & ALBA TRUFFLE ESSENCE gruyère & fontina cheese 22.

APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC 16.

with steamed lobster morsels 1/4 lb. 14. supp.

ALL JUMBO LUMP CRAB CAKE "MARYLAND"

lemon-mustard emulsion 1/4 lb. 30.

MEDITERRANEAN OCTOPUS CHAR-GRILLED

Santorini capers, Greek olives, pickled red onion, e.v. olive oil 22.

HAWAIIAN • AHI TUNA TARTARE*

lemon peel, shallot, medjool dates, saffron yogurt, castelvetrano olives, kataifi crunch 24.

JUMBO FLORIDA SHRIMP COCKTAIL

cayenne pink brandy mayo, traditional cocktail sauce, fresh horseradish 24.

PRISTINE SEAFOOD "CEVICHE" INCLUDES LOBSTER • OCTOPUS

fresh citrus, pickled pineapple, papaya, cilantro 24.

USDA PRIME BEEF CARPACCIO

black truffle aioli, arugula, pecorino, crispy shallots 24.

NOVA SCOTIA • "LOBSTER MORSELS"

lightly fried, Greek honey-mustard aioli 8 oz / 4 morsels 39.

BAKED ATLANTIC CLAMS OREGANATA

garlic breadcrumbs, scallion, oregano, white wine, lemon 6 clams 20.

ON ICE

JUMBO KEY WEST STONE CRAB CLAWS

Better Than Joe's Mustard Sauce 1pcs. 34.

SHELLFISH TOWER

Whole Maine Lobster Jumbo Florida Shrimp
Cold Water Oysters* Seafood "Ceviche"
serves 4-5 120.

DAILY OYSTERS* • EAST & WEST COAST

champagne pink peppercorn mignonette, red cocktail sauce, fresh horseradish
Single Variety or Assortment 6pcs. 24.

CAVIAR

SIBERIAN BAERII 1 oz 95. **ROYAL OSETRA** 1 oz 130. **KALUGA HUSO HYBRID** 1 oz 160.
crème fraîche, chives, mini blinis

CAVIAR "TOTS"

hash potato tots, Royal Osetra Caviar, crème fraîche, chives 4pc. 48.

"GOLDEN NUGGETS"

signature lobster morsel, 24k gold, Royal Osetra Caviar 1pc. 24.

FIRE ROASTED SEAFOOD TOWER

1 lb Maine Lobster, ½ lb Alaskan King Crab, Prawns, Clams, PEI Oysters & Bay Scallops,
roasted with Red Chili Garlic Butter. Served with lemony fingerling potatoes. For Two 180.

SALADS

CHOPS CHOPPED SALAD

fresh hearts of palm, chickpeas, triple cream blue wedge, lemon-basil ranch 16.

"NEW" CAESAR

soft-cooked egg, parmigiano reggiano, Sicilian anchovy, crostini 16.

SELECTED FIELD-RIPE TOMATO SALAD - BARREL-AGED DODONIS FETA

cucumber, Holland pepper, red onion, parsley, kalamata olives, e.v olive oil 16.

WARM BABY LEAF SPINACH SALAD *Prepared Tableside*

bacon lardons, toasted pine nuts, candied shiitakes, warm basil vinaigrette 17.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

USDA PRIME STEAKS • 1800° BROILER

CUSTOM AGED

FILET MIGNON - GENUINE 1855 BLACK ANGUS - BARREL CUT 8oz / 59 • 12oz / 76

BLACK DIAMOND BONE-IN RIBEYE 22oz / 88

BLACK DIAMOND NEW YORK STRIP 14oz / 66

DRY AGED 35 DAYS

PORTERHOUSE For Two or More 40oz / 165.

BONE-IN NEW YORK STRIP 16oz / 79.

SPECIALTY

AXE AND PRAWNS *Prepared Tableside*
40 oz Broiled Tomahawk with five sautéed
jumbo shrimp, garlic herb butter, Pernod flambé For Two 40oz / 175.

WAGYU AUSTRALIAN

NEW YORK STRIP - MARGARET RIVER - GOLD MEDAL WINNER 12oz / 124.

DELMONICO RIBEYE - WESTHOLME - PURE 16oz / 138.

WAGYU JAPANESE CERTIFIED A5

FILET MIGNON 4 oz 6 oz 8 oz 10 oz 12 oz / 39 per oz.

ENHANCEMENTS

ADD TO ANY STEAK
Classic Béarnaise 6.
Alba Truffle Butter 6.
Maître d'Hôtel Parsley Garlic Butter 4.
Au Poivre Sauce 8.
Danish Blue Cheese Crust 6.
8 oz Fried Lobster Tail 44.

OUR LIVE LOBSTERS

From the Deep, Icy Waters of Nova Scotia: **"The Rolls-Royce"** of Lobsters
STEAMED & CRACKED for your ease & enjoyment 2 - 5 lbs mkt.
BROILED & STUFFED with savory Maryland style crab cake stuffing add 16.
CHILI LOBSTER 2 - 5 lbs mkt.
mild chili lobster sauce, grilled shishito peppers 10. supp.

SEAFOOD SPECIALTIES

ORIGINAL JUMBO BATTER FRIED LOBSTER TAIL 1LB
honey mustard sauce, drawn butter, lemon 82.

WHOLE LOBSTER BUTTER POACHED ACQUERELLO RISOTTO 1 LB
fresh alba truffle 48.

WHOLE LOBSTER PASTA "AMERICAINE"
tomato lobster sauce 46.

CHILEAN • SEA BASS "BANGKOK"
sushi rice cake, tomato jam, BKK sauce 50.

HAWAII • AHI TUNA SESAME SEARED
port wine glaze, scallion yukon potato mash 46.

GEORGES BANK MASS • SEA SCALLOPS À LA PLANCHA
basil nage, potato puree, asparagus, tomato-capers 46.

HOLLAND • TABLESIDE DOVER SOLE SAUTÉE MEUNIÈRE
lemon, capers, parsley and beurre noisette mkt

GREECE • BRANZINO GRILLED WHOLE
braised kale, garlic, lemon, evoo, capers and parsley 1.5lb 59.

ICELAND • ARCTIC CHAR "GRILLED UNILATERAL" 1LB
pommes fondant, citrus olive oil emulsion 44.

SPECIALTY SIDES

WHOLE 1 LB BUTTERY "LOBSTER POTATO MASH" • serves two or more 35

CAVIAR POTATO
twice baked potato, Kaluga Reserve 1oz, crème fraîche, chives 99.

TRUFFLE POTATO
twice baked potato, shaved Urbani truffles 34

SIDES

LIGHTLY CREAMED BABY LEAF SPINACH 14.
grated barrel aged feta

GLAZED BRUSSELS SPROUTS 14.
bacon lardons

BROCCOLINI 15.
sea salt, garlic, e.v. olive oil, red pepper flakes

SAUTÉED SEASONAL MUSHROOMS 15.

CRISPY HASHED POTATO "TOTS" 15.
truffle blue cheese aioli

BAKED 1LB. IDAHO POTATO 14.
butter, sour cream, chives

BUTTERY YUKON POTATO PURÉE 14.

LBSG HAND CUT FRENCH FRIES 12.