

BEGINNINGS

LOBSTER CORN DOG

Maine Lobster Tail / Caviar Remoulade
Micro Lobster Salad **21**

GF CRISPY PORK BELLY

Sweet & Sour Bing Cherries / Gem Lettuce
Daikon & Snow Pea Salad **18**

V CHARCOAL GRILLED BABY ARTICHOKEs

Black Garlic / Summer Tomatoes & Basil
Lemon / Parmesan Crumbs **14**

CHARRED OCTOPUS

Chorizo / Artichokes / Potato
Crispy Goat Cheese Stuffed Date
Smoked Romesco **19**

CRISPY BUTTERMILK OYSTERS

Smoked Tomato Sabayon / Chimichurri **19**

POACHED + CHILLED

GF SHARABLE CHILLED SHELLFISH

Whole Maine Lobster / Four Jumbo Shrimp
Six East Coast Oysters / Colossal Crab **105**

GF JUMBO SHRIMP COCKTAIL

Cocktail Sauce / Charred Lemon **24**

GF HALF DOZEN EAST COAST OYSTERS

Ginger Cucumber Mignonette **19**

FROM THE FARM

V VEGETABLES CRUDITÉ

Lola Rosa & Painted Crisp Lettuce / Petit Vegetables / Painted Goat Cheese
Sardinian Paper Bread Croutons / Buttermilk Poppyseed Dressing **15**

GF LITTLE GEM WEDGE

House-Cured Maple Bacon / Preserved Egg Dust
Pickled Shallots / Maytag Blue Cheese Dressing **14**

GF BABY HEARTS OF ROMAINE

Haricot Vert / Caesar Vinaigrette / Polenta Croutons / Romano **13**

V - VEGETARIAN
GF - GLUTEN FREE

Many of our selections can be prepared as gluten free. Please ask your server. Please alert your server of any special requirements or food allergies. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. The 8% New York sales tax and server gratuity are not included in our prices.

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SPECIALTIES

MINT AND GARLIC
CRUSTED RACK OF LAMB
Roasted Beets / Carrot Puree / Lamb Jus **45**

V GF CRISPY MAITAKI MUSHROOM
"CHICKEN STYLE"
Cannellini Bean Puree / Spinach / Chimichurri **26**

GF MISO YUZU MARINATED
AND ROASTED COD
Charred Maitake Mushrooms
Sea Beans / Coconut Lime Broth **36**

GF CRISPY ARCTIC CHAR
Charred Eggplant & Roasted Pepper
Shaved Fennel Salad / Basil Emulsion **32**

GF PERUVIAN ROASTED CHICKEN
Cauliflower Green Rice / Aji Amarillo Aioli **29**

STEAKS

*All of our Beef is USDA Certified Black Angus Beef
Hand Selected / Add Coffee Rub to any Steak*

CLASSICS

8oz Filet Mignon **45**
12oz Prime NY Strip **45**
16oz Prime Ribeye **60**

36oz Prime Long Bone
Tomahawk (for 2) **120**
10oz Wagyu Picanha
Chimichurri **42**

36 DAY DRY AGED PRIME BEEF

18oz Bone-in NY Strip **55**
16oz T-Bone **60**
24oz Porterhouse **80**

*All Steaks accompanied with our House-Made Steak Sauce
Additions - Bearnaise / Chimichurri*

SHAREABLE SIDES

V GF MEXICAN CREAM CORN
Charred Tomatillo Salsa **9**

V GF YUKON GOLD POTATO PUREE
Crème Fraiche / Chives **9**

V GF SAUTÉED BABY SPINACH
Roasted Garlic / EVOO / Shallots **9**

LOBSTER MAC N' CHEESE
Buttered Crumbs **19**

V GF CHARCOAL GRILLED
MAITAKE MUSHROOM
Black Garlic / Lemon **18**

V GF HAND CUT FRIES
Kennebec Potatoes
Smoked Sea Salt
Curry Ketchup **9**

V GF POTATO ROSTI
Sour Cream / Chives **9**

V GF JUMBO ASPARAGUS **9**

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