

# THE GRYPHON

1337 CONNECTICUT AVE. N.W. WASHINGTON, D.C. 20036

## RAW BAR

### OYSTERS ON A HALF SHELL

Choose One Type or Mix and Match

Mignonette, Cocktail Sauce, Horseradish, Crackers 1/2 Dozen 16.50...Dozen 29.50

### BLUE POINT (LONG ISLAND SOUND, CT)

Crisp, Straight From The Ocean Brine

### TOM'S COVE (CHINCOTEAGUE, VA)

Fat Juicy and Full of Salt

### STINGRAY (RAPPAHANNOCK RIVER, VA)

Plump, Sweet, and Lightly Salty

### KUMAMOTO (PENN COVE, WA)

Smooth and Buttery with Low Brine

### WELLFLEET (WELLFLEET HARBOR, MA)

Medium Size, Plump in The Shell With Very Briny Finish

### MIDDLE NECK CLAMS

1/2 Dozen 8.50.....Dozen 13.50

### STRIPED BASS CEVICHE

Lime, Orange, Aiji Amarillo Aioli, Red Onion 11.00

### SHRIMP COCKTAIL

Cocktail Sauce, Fresh Lemon Zest, Horseradish 10.00...Happy Hour 8.00

### LOBSTER COCKTAIL

Lemon Zest, Fresh Horseradish, Champagne Vinegar 19.50...Happy Hour 17.50

## ON THE SIDE 7.50

Mac N Cheese

Broccollini

Creamy Spinach

Loaded Mashed Potatoes

Buttered Peas

Pan Roasted Mushrooms

Roasted Fingerling Potatoes

Mashed Potatoes

Fried Caesar Parmesan Brussel Sprouts

## SOCIAL BITES

### SURRYANO HAM

Pickled Mustard, Charred Scallion Aioli with Baguette 13.50

### TUNA TARTARE

Chili Dressing, Pickled Watermelon Rind, Lotus Root 12.00

### CRISPY OYSTERS

Worcestershire, Smoked Maple Hot Sauce, Cilantro 11.50

### CHARRED PORTUGUESE OCTOPUS

Black-Eyed Peas, Turnip Puree, Braised Kale, Piquillo Pepper Vinaigrette 12.50

### ROASTED BONE MARROW

Shallot Mustard Jam, Baguette 7.50

### CAESAR SALAD

Baby Romaine, Parmesan Crisp, Crouton 7.50

### WET-AGED STRUBE RANCH WAGYU FLANK

Chimichurri, Piquillo Vinaigrette, Roasted Bone Marrow 16.50

### DRY-AGED SIRLOIN FRITES

Sirloin, Fries, House Steak Sauce 16.50

### LOBSTER GNOCCHI

Pea Puree, Fresno Chili, Royal Trumpet Mushrooms, Lemon Zest 13.50

### GULF SHRIMP CREOLE & GRITS

Stone Ground Grits, Bacon, Tomato, Charred Scallions 13.50

### CAJUN FILET

Filet, Cajun Spices 16.50

### KALE SALAD

Balsamic Dressing, Sunflower Seeds, Currants, Dried Pineapple, Aged Gouda 8.50

### CARAMELIZED CAULIFLOWER

Romesco Sauce, Roasted Fennel, Scallion Oil 7.50

### ENDIVE AND FRISEE SALAD

Roasted Fennel, Pecans, Asher Blue, Citrus Vinaigrette, Potato Crouton, Bacon 8.50

### CRISPY PORK BELLY

Fried Egg, House Habanero Hot Sauce, Cilantro Oil 8.50

### STRUBE RANCH WAGYU BEEF CARPACCIO

Chilies, Citrus, Pea Tendrils 9.50

### SHORT RIBS

Roasted Radishes, Pineapple Mustard Glaze, Scallion Oil 13.00

### WET-AGED BISTRO FILET

Fried Brussels Sprouts, Speck Ham, Bearnaise Sauce 12.50

### CRISPY SKIN ATLANTIC SALMON

Apple Sage Brown Butter, Pea Tendril Crouton Salad 14.00

### WET-AGED HANGER

Szechuan Peppercorn, Coriander, Ginger Scallion Sauce 13.50

### PROSCIUTTO WRAPPED MONKFISH

Asparagus, Chilies, Black-Eyed Peas, Champagne Butter 12.50

## LARGER CUTS

Prepared for TWO Persons and Served with a SIDE of Your Choice

All our Larger Cuts are Sliced and Served to Share

Please inform your wait staff if you do NOT wish to have your meat sliced

### DRY-AGED BONE-IN RIBEYE

Bone Marrow Butter 58.50 for Two

### WET-AGED CAJUN RIBEYE

Cajun Spices 57.50 for Two

### DRY-AGED BONE-IN N.Y. STRIP

Bone Marrow Butter 56.50 for Two

### FILET

Bone Marrow Butter 59.50 for Two

### LAMB CHOPS

Romesco Sauce 57.50 for Two