



Rise and Shine

- CLASSIC JUICES
orange, grapefruit, tomato or carrot 7
FRESH JUICES
green or red 9
TROPICAL FRUIT SALAD
pomegranate, lime, mint 11
add cottage cheese +3
RUBY RED GRAPEFRUIT
simply segmented 8
GREEK YOGURT
plain, blackberry, strawberry, or blueberry 11

Bakery

- CROISSANTS AND PASTRIES
croissant 3
pain de chocolat 4
almond croissant 4
mini muffins 3
sticky bun 4
Served with: preserves or nutella
BAGELS
whipped vegetable cream cheese 9
smoked salmon, cream cheese, red onion, capers 18
AVOCADO TOAST
olive oil, lime, petite salad,
chili flakes, seasalt 9
add eggs +4

Cereals

- MAPLE ROASTED GRANOLA
dried fruits, maple, warm almond milk 10
STEEL CUT OATS
brown sugar, steamed milk 9
KASHI CEREALS
selection of daily varieties 7

Pancakes & Waffles

- BELGIUM WAFFLES 15
sweet butter, roasted banana
BUTTERMILK PANCAKES 15
blueberries, fresh ricotta
CHALLAH FRENCH TOAST 16
apricots, marzipan, vanilla bean

Farm Fresh Eggs

- KNOLL KREST EGGS ANY STYLE 16
poached - scrambled - fried - sunny - over easy
EGGS BENEDICT 19
poached eggs, canadian bacon, hollandaise
EGGS FLORENTINE 18
poached eggs, spinach, béarnaise
NORWEGIAN SCRAMBLE 19
smoked salmon, crème fraîche, chives
MEDITERRANEAN SCRAMBLE 18
prosciutto, kalamata olives, red pepper, feta
GARDEN SCRAMBLE 17
baby kale, spinach, fennel, parsley

THE WALRUS
3 egg omelette - peekytoe crab, snow peas, shallots,
mushrooms, parsley 21

- OMELETTE 18
3 eggs with your choice of 3 fillings
cheddar - goats cheese - tomato -mushroom
onions -chives - scallions -spinach -ham
WHITE OMELETTE 18
spinach, zucchini, sunflower seeds
TUSCAN OMELETTE 18
truffle pecorino, pancetta, arugula

Coffee & Tea

- COFFEE
Joe's Daily Drip Coffee. 4
Single Origin/Press Pot Coffee. 7
Americano. 4
Espresso. 5
Cappuccino. 6
Macchiato. 5
Latte. 6
Cold Brew Iced Coffee. 6

soy and almond milks available
all available decaffeinated

- TEA
English Breakfast. 5
Earl Grey. 5
Darjeeling. 5
Ceylon. 5
Green. 5

- INFUSIONS
Camomile. 5
Moroccan Mint. 5

decaffeinated tea available

Sides

- NUESKE'S SMOKED BACON 7
ORGANIC TURKEY BACON 7
CHICKEN-APPLE SAUSAGE 7
MULTIGRAIN TOAST 4
BREAKFAST POTATOES 6
PETITE GREEN SALAD 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness



- Raw Bar -

OYSTERS finest selection of East & West coast	1/2 doz 18 / doz 36
LITTLENECK CLAMS mignonette	1/2 doz 12
JUMBO SHRIMP COCKTAIL classic cocktail sauce	18
LOBSTER COCKTAIL yuzu aioli	23
JONAH CRAB CLAW herb remoulade	ea 8
ALASKAN KING CRAB LEGS lemon cream fraiche	1/2 lb 29

-SEAFOOD PLATTERS-

<p>SOLITAIRE oyster, clam, mussel, shrimp, bay scallop, tuna tartare 32</p> <p>PRESTIGE oysters, clams, mussels, shrimp, lobster, bay scallop, crab salad, tuna & hamachi tartare 70</p> <p>THE ROYALE oysters, clams, mussels, shrimp, lobster, bay scallop, crab salad, tuna & hamachi tartare 120</p>

- Crudo -

BIG EYE TUNA avocado, soy lime dressing	18
HAMACHI CRUDO hearts of palm, blood orange	19
CURED TASMANIAN SEA TROUT pickled pearl onions, salmon roe	16

EXECUTIVE CHEF *Bradley Reardon*

Starters

OYSTERS TEMPURA cilantro, chili dipping sauce 18	PETIT LOBSTER ROLLS salt & vinegar crisps 24	NEW ENGLAND CLAM CHOWDER smoked bacon, yukon gold 12
PICKLED BEETS herbed goat cheese, fresh horseradish, red ribbon sorrel 14	OVEN DRIED TOMATO SALAD burrata, bush basil, white balsamic vinaigrette 16	LOBSTER BISQUE crème fraîche 16

Salads & Sandwiches

MAINE LOBSTER SALAD pea tendrils, prosciutto chips, sherry vinaigrette	29	SCOTTISH SALMON BURGER pickled red onion, saffron roullie, hand cut fries	21
BABY ROMAINE HEARTS hass avocado, caesar dressing, crispy parmesan crouton ...add chicken +6 ...add tuna +8 ...add shrimp +8	15	ORGANIC CHICKEN CLUB smoked bacon, avocado, muenster cheese	18
CHOPPED MARKET VEGETABLES hearts of palm, olives, cherry tomato, mustard vinaigrette ...add chicken +6 ...add tuna +8 ...add shrimp +8	17	BLACK ANGUS SHORT RIB BURGER crispy shallots, aged cheddar, truffle aioli	18
		GRILLED HANGER STEAK SALAD salad of hearty greens and roasted root vegetables	24

Fish & Shellfish

GRILLED MEDITERRANEAN BRANZINO cannellini beans, chorizo, sherry sauce	35	MAINE DIVER SEA SCALLOPS celery root puree, prosciutto chips, meyer lemon vinaigrette	34
GRILLED AHI TUNA shiitakes, soy beans, micro cilantro	36	GRILLED ECUADORIAN PRAWNS hass avocado, jalapeño, cilantro, lime salsa	35
SAUTEED BELGIAN DOVER SOLE caper and parsley beurre monté	57	SAN FRANCISCO STYLE CIOPPINO alaskan king crab, lobster, shrimp, clams, spicy tomato broth	57
CRISPY SKIN ATLANTIC SALMON granny smith apple, marcona almonds, fine chives	31	LITTLENECK CLAMS linguini, white wine, chives	24

Meat

FILET MIGNON sauce bordelaise 8 oz / 39 12 oz / 44	NY STRIP 16 oz., 28-day dry aged, green peppercorn sauce 48	RIB EYE 22 oz. bone-in, wild mushroom-rosemary ragu 47	ROAST AMISH CHICKEN confit garlic, rosemary, goat cheese crème 29
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Grains & Potatoes

MASHED YUKON GOLD POTATOES plain or truffled (+3)	10
HAND CUT FRENCH FRIES grain mustard mayonnaise	8
POTATO GNOCCHI parmesan cream	10
JASMINE & WILD RICE fleur de sel butter	9
BRAISED FARRO butternut squash, sage	10

Market Vegetables

BROCCOLINI lemon, chili flakes	9
CREAMED ENGLISH SPINACH fresh nutmeg powder	12
ROMANESCO CAULIFLOWER sicilian pistacio, currants	11
SATUR FARMS BABY CARROTS crushed hazelnuts	10
MAITAKE MUSHROOMS glazed with thyme jus	12

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ALASKAN KING CRAB LEGS lemon crème fraîche	1/2 lb 29

- SEAFOOD PLATTERS -

SOLITAIRE

oyster, clam, mussel, shrimp,
bay scallop, tuna tartare
32

PRESTIGE

oysters, clams, mussels, shrimp, lobster, bay scallop,
crab salad, tuna & hamachi tartare
70

THE ROYALE

oysters, clams, mussels, shrimp, lobster, bay scallop,
crab salad, tuna & hamachi tartare
120

- Crudo -

BIG EYE TUNA avocado, soy lime dressing	18
HAMACHI CRUDO hearts of palm, blood orange	19
CURED TASMANIAN SEA TROUT pickled pearl onions, salmon roe	16

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Starters

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STEAK TARTARE HOT & COLD warm focaccia, chilled steak tartare 18	BRAISED BERKSHIRE BACON glazed with maple syrup and Xeres vinegar 12	NEW ENGLAND CLAM CHOWDER smoked bacon, yukon gold 12
PICKLED BEETS herbed goat cheese, fresh horseradish, red ribbon sorrel 14	CHOPPED MARKET VEGETABLE SALAD feta cheese, oregano mustard vinaigrette 15	LOBSTER BISQUE crème fraîche 16
	OVEN DRIED TOMATO SALAD burrata, bush basil, white balsamic vinaigrette 16	

Fish & Shellfish

GRILLED MEDITERRANEAN BRANZINO cannellini beans, chorizo, sherry sauce 35	MAINE DIVER SEA SCALLOPS prosciutto chips, pinenuts, meyer lemon vinaigrette 34
GRILLED AHI TUNA shiitakes, soy beans, micro cilantro 36	GRILLED ECUADORIAN PRAWNS haas avocado, jalapeño, cilantro, lime salsa 35
BELGIAN DOVER SOLE caper and parsley beurre monté 57	SAN FRANCISCO STYLE CIOPPINO alaskan king crab, lobster, shrimp, clams, spicy tomato broth 57
CRISPY SKIN SCOTTISH SALMON granny smith apple, marcona almonds, fine chives 31	NOVA SCOTIA LOBSTER 2lb. whole lobster split and roasted, lemon beurre noisette 60
CHATHAM DAY BOAT COD Israeli couscous, roasted peppers, black olives 28	LITTLENECK CLAMS linguini, white wine, chives 24

Meat

NY STRIP 16 oz., 28-day dry aged, green peppercorn sauce 48	PORTERHOUSE 36oz., (for two) 28-day dry aged Prime, Natural Jus 47 per person	RACK OF COLORADO LAMB double cut rack, huckleberry jus 45
FILET MIGNON 12 oz., sauce bordelaise 39	RIB EYE 22oz. bone-in, wild mushroom-rosemary ragu 47	ROAST AMISH CHICKEN confit garlic, rosemary, goat cheese crème 29

Grains & Potatoes

MASHED YUKON GOLD POTATOES plain or truffled (+3) 10
HAND CUT FRENCH FRIES grain mustard mayonnaise 8
POTATO GNOCCHI parmesan cream 10
JASMINE & WILD RICE fleur de sel butter 9
BRAISED FARRO butternut squash, sage 10

Market Vegetables

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ROMANESCO CAULIFLOWER sicilian pistachio, currants 11
SATUR FARMS BABY CARROTS crushed hazelnuts 10
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