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## *Raw Bar & Seafood Cocktails*

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east & west coast oysters	15
jumbo shrimp	16
maine lobster	MP
stone crab claws	27
colossal lump crab	15
lobster & crab coconut ceviche	10
snapper tiradito	10



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## *Seafood Platter*

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FOR TWO

58

FOR FOUR

85

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## *Appetizers*

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tajima beef tartare	19
big eye tuna & foie gras tacos	19
nueske bacon & scallops	16
the original kobe sliders	17
crab cake	24



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## *Soups & Salads*

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french onion soup	10
lobster bisque	12
the wedge	14
tomato & mozzarella	13
caesar salad	12
chopped salad	11
chilled asparagus	12

Consumer Information : There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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## *Steaks*

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8 oz. filet	35
16 oz. bone in filet	55
12 oz. filet	42
18 oz. dry aged rib eye	48
16 oz. dry aged ny strip	47
24 oz. dry aged porterhouse	65
14 oz. veal chop	43
12 oz. prime ny strip	40
<b>kobe cheesesteak</b>	<b>100</b>

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## *Australian Tajima Kobe*

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8 oz. kobe filet	65
36 oz. kobe porterhouse	245
16 oz. kobe ny strip	80

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## *Entrées*

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pan roasted whole pompano	MP
butter poached maine lobster	MP
miso glazed black cod	27
organic scottish salmon	28
roasted natural chicken	28
seared duck breast	26

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## VEGETABLES

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CREAMED SPINACH

BROCCOLINI

ASPARAGUS

GLAZED CARROTS

CARAMELIZED ONIONS

MIXED MUSHROOMS

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## POTATOES

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9

WHIPPED POTATOES

TRUFFLE POTATOES GRATIN

LYONNAISE POTATOES

TATER TOTS

STUFFED HASH BROWNS

FRENCH FRIES

GLAZED SWEET POTATOES

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