

## raw bar

OYSTERS 3 ea      CLAMS 2 ea      SHRIMP 4 ea

STONE CRAB CLAWS MP      LOBSTER 18

LE PETIT PLATEAU 6 oysters, 4 clams, 2 shrimp, half lobster, 8 mussels 39

LE GRAND PLATEAU 12 oysters, 8 clams, 4 shrimp, whole lobster, 16 mussels 79

OSETRA CAVIAR (1oz) 180      SEVRUGA CAVIAR (1oz) 285

## maki

SESAME CRUSTED TUNA TATAKI ROLL  
avocado, spicy tuna mousse, cucumber & scallion, topped with tataki, eel sauce drizzle  
half 8 / whole 14

SPIDER ROLL  
fried soft shell blue crab, lettuce & spicy miso mayo, topped with blue crab dynamite  
16

EMERALD & GOLD DRAGON ROLL  
panko crusted shrimp, crab salad & scallion, topped with avocado, mango, red tobiko, eel sauce & spicy mayo  
22

WAGYU TARTARE ROLL  
American wagyu, cornichons & wasabi, rolled in crunchy rice  
half 12 / whole 21

## appetizers

### CLAUDE TROISGROS CLASSICS

THON THON seared yellowfin tuna, marinated daikon, soy-lime-ginger dressing 22

CRABAVOCAT guacamole, crab salad, spicy tomato coulis, crispy shrimp 23

BIG RAVIOLI taro root mousseline filling, white truffle oil, mushroom cappuccino 18

CEVICHE OF THE DAY red onions, cilantro, jalapeño, smoked salmon mousse 15

SALMON CARPACCIO tapioca caviar, lemon, chives, olive oil 15

SHRIMP COCKTAIL spicy avocado foam 18

CARAMELIZED OCTOPUS garlic, shallots, Dijon mustard, black olive potato salad 15

TOMATO FOUR WAYS fresh, confit, sundried, sherried with fresh mozzarella & basil 14

CAESAR SALAD shaved Parmigiano-Reggiano, focaccia croutons 14

TRADITIONAL CRABCAKE fresh hearts of palm rémoulade 17

SCALLOPS A LA PLANCHA brown butter sauce with garlic, lemon, parsley & pine nuts, artichoke purée 18

BEEF CARPACCIO tenderloin, first press olive oil, white mushrooms, shaved Parmigiano-Reggiano, baby arugula 16

## fish + shellfish

### OUR WAY

#### CLAUDE TROISGROS CLASSICS

HOMARD BANANA roasted Maine lobster, caramelized banana, brown butter, cilantro-lime sauce 52

LOUP CAJOU pan seared Chilean seabass\*, hearts of palm, soy glazed cashew nuts, garlic, lime, fresh herbs 46

DOVER SOLE cooked & served on the bone "Claude's way", almond & caper brown butter, truffled potato foam 48

LOUP DE MER grilled, Dijon béarnaise, creamed spinach 39

RED SNAPPER grilled, Antiboise sauce of tomato, black olives, capers, anchovy & basil, baby bok choy with garlic chips 28

YELLOWFIN TUNA seared rare, au poivre, truffled frites 33

WILD SALMON specialty of Pierre & Jean Troisgros, bread crusted, creamy sorrel sauce, warm asparagus 32

COBIA seared, preserved lemon & fresh herbs olive oil, crushed potatoes with chorizo 28

CORVINA seared, beurre blanc, American caviar, basmati pilaf 32

SHRIMP risotto, saffron bouillabaisse-style sauce 34

### YOUR WAY

a la plancha with choice of sauce

DOVER SOLE MP

COBIA 25

LOUP DE MER 35

CORVINA 29

RED SNAPPER 25

CHILEAN SEABASS\* 42

YELLOWFIN TUNA 29

SHRIMP 31

WILD SALMON 29

MAINE LOBSTER 46

### CHOICE OF SAUCE

key lime tartar      Dijon béarnaise      gorgonzola cream  
Antiboise of tomato, black olives, capers & anchovy  
almond & caper brown butter      au poivre      beurre blanc  
creamy sorrel      preserved lemon & fresh herbs olive oil      Bordelaise

## meat + fowl

### CLAUDE TROISGROS CLASSICS

BOEUF GORGONZOLA beef tenderloin, gorgonzola cream, Beaujolais poached pear, crispy potato galette 46

RACK OF LAMB panko pistachio crusted, Bordelaise sauce, sautéed wild mushrooms 48

below served with choice of sauce

STRIP STEAK 8oz Australian Wagyu 66

RIBEYE bone-in, Creekstone prime 44

CHICKEN simply roasted with herbs 28

CHOICE OF SAUCE Dijon béarnaise, gorgonzola cream, au jus, au poivre, Bordelaise

## sides

warm asparagus 9

baby bok choy with garlic chips 9

creamed spinach 9

sautéed wild mushrooms 9

truffled frites 8

crispy potato galette 8

macaroni & cheese 8

basmati pilaf 8

truffled potato foam 8

crushed potatoes with chorizo 8

\*WE PROUDLY SERVE SUSTAINABLE CHILEAN SEABASS

PLEASE NOTE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS. WE RECOMMEND ORDERING YOUR FOOD WELL-DONE. THERE IS A 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.