

Starters

Crisp Thin French Tartes • “Perfect to Share”

- Buttery House Smoked Salmon Tarte *capers shallot creme fraiche*
- Seasons Wild Mushroom Tarte *gruyere chives ricotta salata*

Lobster Bar Lobster Bisque Au Cognac

Burrata & “Caviar Salata”

melted leeks parsley lemon lemon zest e.v olive oil mini croutons

All Jumbo Lump Crab Cake *lemon-mustard emulsion*

Ahi Tuna “Tartare”

pickled beech mushrooms lemon olive oil chives

“Chili Lobster” *shell off in mild-spicy chili sauce* whole 1 lb.

Specialty • Mediterranean Octopus, Char-Grilled

pickled red onion e.v olive oil Santorini capers Greek olives

Wild Burgundy Escargots “Au Pernod” *puff pastry six*

Prime Steak Tartare “Parisienne” - *toast points*

“Lobster Morsels” *lightly fried Greek honey-mustard aioli*

Crudo

Hawaiian • Ahi Tuna -Sashimi

shallot lemon zest ev olive oil calabrian green chick pea

Mediterranean • Sea Bass -Sashimi

blood orange supremes Greek e.v olive oil pimente d'espelette

Pristine • Lobster Octopus & Seafood -Ceviche .

pickled pineapple papaya cilantro

Today's • East & West Coast Oysters *six*

champagne mignonette

Shellfish Tower

Whole N.S. Lobster - 4 Oysters - 4 Colossal Shrimp - 4 Red King Crab

Ice Duo • Colossal Shrimp Colossal Lump Crab *pink brandy sauce Key West* •

Stone Crabs • jumbos 3/4 lb. • colossals mkt.

mustard sauce lemon

Caviar

Russian Osetra 1 oz mkt

Siberian Baerii 1 oz mkt

Kaluga Huso Hybrid “The New Beluga” 1 oz mkt

creme fraiche chives mini blinis

Salads

Caesar

soft cooked egg Grana Padano white Sicilian anchovy

Baby Beets - Beet Sorbet

corinthian currants toasted walnuts

Apple Kale Salad

port plumped berries marcona almonds fennel fresh apple vinaigrette

Chops® Chopped Salad

hearts of palm triple cream blue lemon-basil-lime

Field Ripe Tomato - Barrel Aged Dondonis Feta

cucumber green pepper red onion kalamata olives e.v olive oil

Whole Fish Sharing

*When sharing a whole fish, we recommend estimating ¾ to 1 lb per person.
Our staff is pleased to filet your fish for your enjoyment.*

Greece • Lavraki (Branzino) Mediterranean Sea Bass *white tender low fat*

Greece • Tsipoura Royal Dorade *similar to Red Snapper medium flavor high fat*

Greece • Fagri Mediterranean Sea Bream *sweet white firm lean*

Holland • Dover Sole *white firm lean - sauteed brown butter capers mkt.*

New Zealand • Red Snapper “The Golden Eye” *mild sweet moist flaky*

New Zealand • John Dory *buttery white semi-sweet firm lean*

Favorite • Iceland • Arctic Char *Similar to Salmon - “Grilled Unilateral”
medium to medium rare buttery delicate high fat*

Sea Salt Crusted Whole Fish

• *All fish are wood grilled served with Santorini capers Greek e.v. olive oil*

Lobster Bar Lobsters

*Are the superior live blue hard shells of Nova Scotia.
“The Rolls-Royce of Lobsters”*

Specialties

“Steamed & Cracked” 1.5 - 5 lb mkt.
*“broiled” with savory lobster dressing .
drawn butter lemon*

“Chili Lobster” 1.5 lb.
in mild-spicy chili sauce grilled shishito peppers

Chilled “Lobster Salad” 1.25 lb .
*orange supremes fennel confit mache lettuce belgium endive
vanilla orange vinaigrette*

Lobster Pasta “Americaine” 1 lb
lobster morsels tomato lobster sauce fresh chitarra pasta

“Signature” Nova Scotia Lobster Tail 1 lb
lightly fried drawn butter lemon Greek honey-mustard aioli

Composed Seafood Entrees

Chilean • Sea Bass “Bangkok”
sushi rice cake tomato jam BKK sauce

Hawaii • Ahi Tuna Sesame Seared-Sliced
spring onion potato mash red port wine glaze

Faroe Islands • Salmon - “Grilled Unilateral” *medium to medium rare
red wine bearnaise melted leeks*

Georges Bank Mass. • Sea Scallops “St. Jacques”
sorrel nage steamed asparagus celery potato puree

Alaska • Red King Crab Legs - Steamed “Merus Section”
*the premier cut - easy to enjoy moist flavorful drawn butter
steamed lemon flavor fingerling potatoes*

USDA Prime Steaks 1700°

Selected Hand Cut Custom Aged

Filet Mignon *Barrel Cut* 8 oz . • 10 oz

Bone-In Filet 14 oz

New York Strip *Black Diamond - Angus - 52 Day Wet Aged* 14 oz

New York Strip *Snake River Farms - Wagyu* 12 oz

Bone-In Ribeye 20 oz

“Tomahawk” Long Bone Ribeye *For Two* • 36 oz

Dry-Aged Porterhouse Experience *For Two* • 26 oz 42 oz

Roasted Colorado Lamb Chops *Chimichurri - Double Thick Cut*

Signature • Filet Mignon “Au Poivre” Cracked Pepper Crusted 8 oz
brandy cream season's mushrooms potato confit port braised shallot

GENUINE • A-5 MIYAZAKI 100% WAGYU KOBE JAPAN

FILET MIGNON 4 oz • 6 oz • 8 oz

Surf & Turf

- *Signature* Lightly Fried Lobster Tail drawn butter 1/2 lb
- Whole “Chili Lobster” mild-spicy chili sauce 1 lb

The “Ultimate Experience” for Two

Whole “Chili Lobster” 1.5 lb NY Strip Snake River Farms *Wagyu* 12 oz

Steak Enhancements.

Chimichurri

White Truffle Butter

Classic Bearnaise Sauce

Triple Creme Blue Cheese Butter

Sauteed - Season’s Wild Mushrooms

Au Poivre Sauce - Cracked Pepper Crusted

Sides

Specialty Side • Buttery “Lobster Potato Mash” Whole 1 lb.

Sides

Steamed Broccoli - *hollandaise 2. supp*

Lightly Creamed Baby Leaf Spinach

Glazed Brussels Sprouts *bacon*

Pure Creamless Corn Mash

Grilled California Asparagus - *bearnaise or hollandaise 2. supp.*

Blistered Shishito Peppers *sesame flavor lime sea salt lime*

Steamed Fingerling Potatoes *lemon flavor parsley*

Hashed Potato “Tots” *truffle blue cheese aioli*

Buttery Yukon Potato Mash

Hand Cut French Fries

Cocktails

Athena's Secret

Stoli Pomegranate Vodka
Pomegranate Juice Lemon Lime
Pineapple Juice

Mint Passion

Russian Standard Vodka Passion Fruit
Mint Jalapeno Syrup

Gold Digger

Double Cross Vodka
Solerno Blood Orange Liqueur Prosecco
Ginger Tonic Fresh Lemon

Mykonos

Prairie Cucumber Vodka Gin Lemon
Cucumber Dill Soda

Achilles Heal

Michter's Bourbon Rosemary-Sage Syrup
Chamomile Bitters Lemon
Rosemary Ice Cube

The New Old Fashioned

Redemption Rye Orange Bitters
Caramelized Brown Sugar
Marinated Black Cherries

St. Germain

St. Germain Champagne Club Soda
Half Carafe 14. / 33 oz Carafe 48.

Perfect Lychee

Soho Lychee Liqueur Botanist Gin
Pineapple Juice Mint Lemon

Morpheus

Bombay Sapphire St. Germain
Lavender Petals Edible Hibiscus Flowers

By The Glass

Sparkling

Italy Prosecco • Zardetto NV

California Brut Rosé • Schramsberg, Mirabelle NV
Brut • J Vineyards NV

France Champagne • Tattinger Brut Rosé NV
Champagne • Veuve Clicquot
Champagne • Laurent-Perrier, Cuveé Rosé NV
Champagne • Billecart Salmon Brut NV

White

Greece Malagousia • Gerovassiliou
Assyrtiko • Sigalis Santorini
Robola • Gentilini
Skipper White • Vidiano/Plyto Blend

Germany Riesling • Peter Brum
Italy Pinot Grigio • Attems di Novacella Venezia Giulia
Pinto Grgio • Santa Margherita

Spain Albarino • Columna

United States Rosé • Wolffer Estate Rosé • Long Island
Sauvignon Blanc • Matanzas Creek • Santa Rosa
Chardonnay • Sonoma Cutrer • Sonoma
Sauvignon Blanc • Lake and Vine Lake County
Chardonnay • Stags' Leap, "Karia" • Napa Valley
Chardonnay • Rombauer • Carneros
Chardonnay • Far Niente Estate • Napa Valley

France Chardonnay • Louis Jadot "Steel" • Bourgogne
Chardonnay • J. Moreau & Fils • Chablis
Chardonnay • Domaine Leflive • Puligny-Montrachet
Rosé • Gerard Bertrand Sauvageonne Languedoc

Red

Greece Mitavelas Estate • Agiorgitiko
Karydas Xinomavro

Spain Tempranillo • Miguel Torres "Coronas"

Argentina Malbec • Piattelli

France Cotes Du Rhone • E. Guigal

Bourgogne • Gevrey Chambertin • Louis Latour

United States Pinot Noir • Roth • Sonoma Coast

Pinot Noir • Patz & Hall • Sonoma Coast

Cabernet • Martin Ray • Napa Valley

Cabernet • Daniel Cohn • Sonoma Coast

Cabernet • Honig • Napa Valley

Cabernet • Ramey • Napa Valley

Cabernet • Darioush Estate, Signature • Napa Valley

