



# DINNER

## Menu



### CHILLED ON ICE

**Caviar Oyster** (*Caspian*)  
Golden Sturgeon Caviar 19

**Razor Clams** (*Massachusetts*)  
Parsnip, Apple 15

**Scallops** (*Maine*)  
Whey, Radish, Aji Dulce 15

**Sea Urchin** (*Maine*)  
Fennel Velouté, Orange 13

**Half or Whole Lobster** (*Massachusetts*)  
Lobster Aioli, Fines Herbes 23/46

**Half or Whole Dungeness Crab** (*Washington*)  
Brown Butter-Lime Mayonnaise 27/54

### CRUDO

**Fluke** (*Rhode Island*)  
Green Almond, Strawberry, Tarragon 13

**Arctic Char** (*Iceland*)  
Pickled Mustard, Pear 13

**Salmon** (*Faroe Islands*)  
Smoked Onion, Carrot 13

**Hamachi** (*Japan*)  
Soy, Kohlrabi, Mushroom 15

### PLATES

**Warm Olives**  
Citrus, Tarragon 8

**Oysters Rockefeller**  
Bacon, Spinach, Absinthe 18

**Cod Brandade**  
Garlic, Parsley, Toast 13

**Skate Wing** (*Long Island*)  
Brown Butter, White Wine, Capers 12

**Mussels** (*Cape Cod*)  
Vermouth, Curry, Basil 15

**Wagyu Beef Tartare** (*Nebraska*)  
Mustard, Beef Fat 16

**Octopus** (*Spain*)  
Piperade, Chorizo, Olive 17

### LARGE PLATES

**Lobster Roll** (*Massachusetts*)  
Brioche Roll, Cape Cod Potato Chips 26

**Atlantic Cod** (*Iceland*)  
Tarbais Beans, Ham, Clam Broth 25

**Black Bass** (*Virginia*)  
Leeks, Porcini, Celery Root 27

**Duck** (*Long Island*)  
Kalette, Kumquat, Au Poivre 28

**Pork Porterhouse** (*Kansas*)  
Pommes Puree, Mushrooms 27

Please inform your server of any allergies.

MAISON PREMIERE