



DINNER

Menu



CHILLED ON ICE

Caviar Oyster (France)
Osetra Caviar 19

Sea Urchin (California)
Lime, Sea Fennel 13

Razor Clams (Massachusetts)
Radish, Apple 15

Scallops (Maine)
Creme Aigrette, Lime 15

Half or Whole Lobster (Maine)
Lobster Aioli, Fines Herbes 19/38

Half Dungeness Crab (Washington)
Brown Butter 27/54

CRUDO

Dorade (Greece)
Currants, Yuzu, Tangerine Lace 13

Ora King Salmon (New Zealand)
Peas, Cucumber, Mint 13

Arctic Char (Iceland)
Asparagus, Creme Fraiche, Shiso 13

Hamachi (Japan)
Soy, Radish, Mushroom 15

PLATES

Warm Olives
Citrus, Tarragon 8

Oysters Rockefeller
Bacon, Spinach, Absinthe 18

Cod Brandade
Garlic, Parsley, Toast 13

Mussels (Cape Cod)
Vermouth, Curry, Basil 15

Wagyu Beef Tartare (Nebraska)
Mustard, Beef Fat 16

LARGE PLATES

Lobster Roll (Maine)
Brioche Roll, Cape Cod Potato Chips 26

Black Sea Bass (Long Island)
Beech Mushroom, Leeks, Red Wine 25

Atlantic Cod (Iceland)
Tarbais Beans, Ham, Clam Broth 26

Braised Short Rib (Kansas)
Hudson Valley Chanterelles, Baby Sorrel, Polenta 31

Whole Steamed Lobster 1.5 lbs (Maine)
Pommes Puree, Corn, Saffron Butter 48

MAISON PREMIERE

Please inform your server of any allergies.