



# DINNER

## Menu



### CHILLED ON ICE

#### *Caviar Oyster (France)*

Osetra Caviar 19

#### *Sea Urchin (Maine)*

Fennel Velouté, Orange 13

#### *Razor Clams (Massachusetts)*

Celeriac, Apple 15

#### *Scallops (Maine)*

Crème Aigrette, Lime 15

#### *Half or Whole Lobster (Maine)*

Lobster Aioli, Fines Herbes 23/46

#### *Half or Whole Dungeness Crab (Washington)*

Brown Butter-Lime Mayonnaise 27/54

### CRUDO

#### *Fluke (Long Island)*

Green Almond, Strawberry, Tarragon 13

#### *Ora King Salmon (New Zealand)*

Peas, Cucumber, Mint 13

#### *Arctic Char (Iceland)*

Asparagus, Crème Fraîche, Sorrel 13

#### *Hamachi (Japan)*

Soy, Kohlrabi, Mushroom 15

### PLATES

#### *Warm Olives*

Citrus, Tarragon 8

#### *Sardines (Greece)*

Chili, Olive, Basil 12

#### *Oysters Rockefeller*

Bacon, Spinach, Absinthe 18

#### *Cod Brandade*

Garlic, Parsley, Toast 13

#### *Mussels (Massachusetts)*

Vermouth, Curry, Basil 15

#### *Octopus (Spain)*

Piperade, Chorizo, Olive 17

#### *Wagyu Beef Tartare (Nebraska)*

Mustard, Beef Fat 16

### LARGE PLATES

#### *Lobster Roll (Maine)*

Brioche Roll, Cape Cod Potato Chips 26

#### *Atlantic Cod (Iceland)*

Tarbais Beans, Ham, Clam Broth 25

#### *Golden Tilefish (Long Island)*

Mouserron, Leeks, Red Wine 28

#### *Duck (Long Island)*

Kalette, Blood Orange, Au Poivre 27

#### *Pork Porterhouse (Kansas)*

Pommes Puree, Mushrooms 29

