



DINNER

Menu



CHILLED ON ICE

Caviar Oyster (France)

Osetra Caviar 19

Sea Urchin (Maine)

Lime, Sea Fennel 13

Scallops (Maine)

Creme Aigrelette, Lime 15

Razor Clams (Massachusetts)

Radish, Apple 15

Chilled Mussels (Cape Cod)

Sauce Vert, Avocado 12

Half or Whole Lobster (Maine)

Lobster Aioli, Fines Herbes 19/38

Half or Whole Dungeness Crab (Washington)

Brown Butter 27/54

CRUDO

Dorada (Greece)

Currants, Yuzu, Icicle Radish 13

Ora King Salmon (New Zealand)

Peas, Cucumber, Mint 13

Arctic Char (Iceland)

Asparagus, Creme Fraiche, Sorrel 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 (PEI)

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 Bass (Long Island)

Poms Poms Mushroom, Leeks, Red Wine 27

Atlantic Cod (Iceland)

Tarbais Beans, Ham, Clam Broth 26

Braised Short Rib (Kansas)

Hudson Valley Chanterelles, Baby Sorrel, Polenta 29

Whole Steamed Lobster 1.5 lbs (Maine)

Pommes Puree, Corn, Saffron Butter 48

