



DINNER

Menu



CHILLED ON ICE

Caviar Oyster (France)
Osetra Caviar 19

Bay Scallops (Nantucket)
Umehoshi, Dill, Sunflower Seeds 12

Sea Urchin (Maine)
Butternut Broth, Finger Limes 13

Diver Scallops (Maine)
Creme Aigrette, Lime 15

Razor Clams (Massachusetts)
Golden Beet, Daikon 13

Half or Whole Lobster (Maine)
Lobster Aioli, Fines Herbes 26 / 48

Half or Whole Dungeness Crab (Washington)
Brown Butter 27 / 54

CRUDO

Ora King Salmon (New Zealand)
Peas, Cucumber, Mint 15

Arctic Char (Iceland)
Asparagus, Creme Fraiche, Sorrel 15

Hamachi (Japan)
Avocado, Papaya, Calamansi 18

Fluke (Montauk)
Mandarin Kumquat, Tangerine Lace, Sumac 18

PLATES

Warm Olives
Citrus, Tarragon 8

Oysters Rockefeller
Watercress, Spinach, Absinthe 18

Cod Brandade
Garlic, Parsley, Toast 13

Wagyu Beef Tartare (Nebraska)
Mustard, Beef Fat, Egg Yolk 16

LARGE PLATES

Seafood Gumbo
Jonah Crab, Gulf Shrimp, Oyster, Andouille Sausage 22

Lobster Roll (Maine)
Brioche Roll, Chips 29

Black Bass (Virginia)
King Trumpet, Rutabaga, Beurre Rouge 28

Atlantic Cod (Iceland)
Garbanzo Beans, Ham, Clam Broth 27

Braised Short Rib (Kansas)
Porcini, Polenta 31