



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)

Brown Butter, Red Pistachio 15

Razor Clams (Massachusetts)

Golden Beet, Daikon 13

Half or Whole Lobster (Maine)

Lobster Aioli, Fines Herbes 26 / 48

CRUDO

Arctic Char (Iceland)

Horseradish Buttermilk, Apple, Turnip 16

Hamachi (Japan)

Avocado, Papaya, Calamansi 18

Fluke (Montauk)

Kumquat, Mandarin Olive Oil, Sumac 18

PLATES

Warm Olives

Citrus, Tarragon 8

Oysters Rockefeller

Watercress, Spinach, Absinthe 18

Cod Brandade

Garlic, Parsley, Toast 13

Steamed Clams (Cape Cod)

Andouille, Habanero Confit 16

Wagyu Beef Tartare (Nebraska)

Mustard, Beef Fat, Egg Yolk 16

LARGE PLATES

Seafood Gumbo

Blue Crab, Gulf Shrimp, Oyster, Andouille 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

Veal Breast (Kansas)

Porcini, Polenta 31

