



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

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

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 Sausage 22

Striped Bass Pontchartrain (Virginia)
Crab, Mushrooms, Dirty Rice 30

Trout (Pennsylvania)
Butter, Pecan, Haricot Vert 27

Veal Piquant (Kansas)
Baby Carrots, Spring Onion, Potatoes 31

Lobster Roll (Maine)
Brioche Roll, Chips 29



MAISON PREMIERE

Please inform your server of any allergies.