



# 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)  
Salsa Verde, Nasturtium Flowers 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)  
Buddha's Hand Kosho, Apple Blossoms, Puffed Rice 18

### PLATES

**Warm Olives**  
Citrus, Tarragon 8

**Steamed Clams** (Cape Cod)  
Andouille, Habanero Confit 16

**Oysters Rockefeller**  
Watercress, Spinach, Absinthe 16

**Cod Brandade**  
Garlic, Parsley, Toast 13

**Wagyu Beef Tartare** (Nebraska)  
Dijon, Smoked Olive Oil, Cured Egg Yolk 16

### LARGE PLATES

**Seafood Gumbo**  
Blue Crab, Gulf Shrimp, Oyster, Andouille Sausage 24

**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

**Leg of Lamb** (Colorado)  
Spigarello, Chanterelle, Jus 32

**Lobster Roll** (Maine)  
Brioche Roll, Chips 29

Please inform your server of any allergies.

MAISON PREMIERE