



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 29 / 54

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

Oysters Rockefeller
Watercress, Spinach, Absinthe 16

Cod Brandade
Garlic, Parsley, Toast 13

Steamed Clams (Cape Cod)
Andouille, Habanero Confit 16

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 25

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

Lobster Roll (Maine)
Brioche Roll, Chips 32



MAISON PREMIERE

Please inform your server of any allergies.