



## Menu



### CHILLED ON ICE

**Caviar Oyster** (France)  
Osetra Caviar 19

**Jonah Crab** (Washington)  
Brown Butter 16

**Alaskan King Crab Leg** (Alaska)  
Beurre Blanc 37

**Razor Clams** (Massachusetts)  
Fresno Chilis, Pickled Garlic 16

**Half or Whole Lobster** (Maine)  
Lobster Aioli 29 / 54

### CRUDO

**Bay Scallop** (New York)  
Ginger, Mandarin 15

**Hamachi** (Japan)  
Cara-cara Orange, Celery, Cucumber 18

**Fluke** (Rhode Island)  
Yuzu Vinaigrette, Pear, Meyer Lemon 18

### PLATES

**Warm Olives**  
Citrus, Tarragon 8

**Brooklyn Chowder**  
Clam Broth, Salt Pork, Potato 13

**Oysters Rockefeller**  
Watercress, Spinach, Absinthe 17

**Smoked Calender Island Mussels**  
Confit Potato, Lobster Aioli, Baguette 16

**Wagyu Beef Tartare** (Nebraska)  
Dijon, Smoked Olive Oil, Cured Egg Yolk 19

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

### LARGE PLATES

**Seafood Gumbo**  
Blue Crab, Gulf Shrimp, Oyster, Andouille Sausage 29

**Linguine With Lobster**  
Saffron, Calabrian Chili, Bottarga 32

**Black Bass Pontchartrain** (New York)  
Crab, Mushrooms, Dirty Rice 36

**Lobster Roll** (Maine)  
Brioche Roll, Chips 32



MAISON PREMIERE

Please inform your server of any allergies.