



CRUDO

Cured Spanish Mackerel
Chilled Manhattan Clam Chowder 20

Dayboat Scallop (Massachusetts)
Buttermilk Aguachile, Green Apple 23

Bluefin Tuna (North Carolina)
Trout Roe, Anise Hyssop, Aleppo Pepper 24

Crudo Trio
Bluefin Tuna, Dayboat Scallop, Mackerel 34

MAISON CAVIAR SERVICE

White Sturgeon 30g
Brioche, 4 Oysters (East & West Coast) 115

Caviar Oyster
West Coast Oyster 2g Caviar 21

PLATES

Bread & Butter
She Wolf Sourdough, Seaweed Butter 8

Warm Olives
Tarragon, Orange 9

Market Lettuce Salad
Comté, Sourdough Croutons, Dijon Vinaigrette 18

Crab Toast (Massachusetts)
Jonah Crab Salad, Yuzu, Toasted Sourdough 22

Steak Tartare
Caper, Fried Shallot, Egg Yolk, Anchovy Aioli 25

Broiled Oysters
Herb Butter, Garlic, Espelette, Breadcrumbs 24

Heirloom Tomato Salad
Peaches, Stracciatella, Chili Vinaigrette 21

Steamed Hollander Mussels (Maine)
Heirloom Beans, Market Peppers, Tomato Vinaigrette 25

Atlantic Red Prawns
Prawn Butter, White Wine, Thai Chili, Garlic 28

Maison Crab Cake (Maryland)
Jumbo Lump Crab, Sauce Américaine 35

Seared Day Boat Scallops (Massachusetts)
Corn Succotash, Bacon, Nantua Sauce 42
add 10g Caviar 30

Dirty Rice
Squid, Lobster Claw, 'Nduja, Okra, Fried Garlic 32

Montauk Shrimp Pasta (New York)
Handmade Tagliolini, Chili Oil, Breadcrumbs 32

Roasted Chicken
New Potato, Malabar Spinach, Creole Jus 38

Wagyu Hanger Steak
Summer Squash, Market Peppers,
Chimichurri 42

Lobster Roll (Maine)
Brown Butter, Brioche, Potato Chips MP



MAISON PREMIERE

Please inform your server of any allergies.