Menu

CRUDO

Razor Clams Casino (Rhode Island)
Bacon Breadcrumbs, Calabrian Chili, Parsley 16

Bluefin Tuna (North Carolina)
Trout Roe, Basil Buds, 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 Green Salad
Bayley Hazen Blue Cheese, Croutons, Seckel Pears 20

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

Maine Uni Toast
Bone Marrow Butter, Pickled Mutzu Apple, Pink Peppercorn 24

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

Broiled Oysters (Virginia)
Herb Butter, Garlic, Espelette, Breadcrumbs 24

Warm Maitake and Chanterelle Salad
Stracciatella, Black Garlic, Baby Kale 23

Oyster Pan Roast
Cream, Sherry, Sourdough 22

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 Beef Cheek
Potato Gnocchii, Black Truffle Bordelaise,
Tuscan Kale 40

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

MAISON PREMIERE

Please inform your server of any allergies.