



raw bar

- daily fresh oysters* mp
cucumber mignonette - champagne mignonette or "moscow style"
- iced whole maine lobster mp
house-made cocktail sauce - atomic horseradish drawn butter
- colossal shrimp cocktail 8 (ea)
house-made cocktail sauce - atomic horseradish
- jumbo alaskan king crab claws 14
creamy mustard sauce - house-made cocktail sauce - drawn butter

- iced alaskan king crab legs mp
signature sauces - atomic horseradish drawn butter
- pacific yellowtail hamachi* 18
white soy - tepanade
- hawaiian poke* 29
ahi or yellowtail - cucumber - thai chili - togarashi
- dungeness crab cocktail 32
cocktail sauce - creamy mustard sauce atomic horseradish

wood roasted shellfish

- little neck clams 27
wood oven baked - shallots - chardonnay
- prince edward island mussels 27
wood oven baked - shallots - chardonnay chourico sausage

- oysters au gratin 26
parmesan - romano - garlic - mild smoked chili
- rockefeller style oysters 26
spinach - artichoke - smoked garlic

appetizers

- crispy shrimp 16 / 22
sweet thai chili peppers - garlic aioli
- salmon hashbrown "pizza" 23
goat cheese creme fraiche - cucumber caviar micro greens
- hierloom tomato & king crab 21
fresh avocado - basil puree
- new england lobster rolls 29
maine lobster - butter poached grilled new england roll
- wagyu beef tartare 29
deviled egg mousse - grilled soft bread
- prime steakhouse meatballs 10 / 14
prime beef - white marble farms pork

- maine lobster escargot 26
mornay sauce - caviar
- sautéed shrimp 22
chardonnay - garlic - butter - paprika
- fried deviled eggs 8 / 11
panko - farm fresh egg - sriracha aioli
- atlantic calamari & shrimp 18
cherry peppers - buttermilk - seasoned flour
- new england clam chowder 14
baby clams - toasted three cheese semolina bread
- crispy shrimp deviled eggs 18
deviled egg - crispy shrimp - parmesan crisp

salads

- caesar 14
poached farm fresh egg - crisp romaine
- classic chopped 12
artichoke - roasted red peppers - red onion locally grown iceberg + romaine - parmesan
- heirloom tomato & buratta 21
prosecco vinaigrette - pickled onion

- the wedge 15
iceberg lettuce - bacon - tomato - blue cheese
- superfood 14
baby arugula + kale - sriracha sunflower seeds seasonal berries - goat cheese prosecco fig dressing
- maine lobster + shrimp 19
butter lettuce - calamari savory fresh herb dressing

fresh fish + seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon* (10oz) 39
- lake superior white fish & king crab (14oz) 42
- fresh basil+herb rubbed arctic char* (14oz) 39
- chilean sea bass (10oz) 51
- crispy branzino fillet (10oz) 46
- pepper crusted big eye tuna* (10oz) 49
- new bedford sea scallops* (12oz) 44
- linguini and clams (12oz) 38

lobster + crab

- whole alaskan king crab cluster (2lbs) (limited availability) mp
- maryland style crab cakes (14oz) 42
- new england lobster bake (2lbs) 84
- butter poached maine lobster tails (20oz) 84
- twin whole live maine lobsters (1.25lb ea) (limited availability) mp

steak 44

responsibly farmed, wet aged 28 days, hand cut in-house by our master butcher

- small**
- ny strip* (12oz) 44
- petite filet mignon* (8oz) 49
- bone-in filet mignon* (12oz) 58
- steak farina (12oz) (our bone-in filet with an egg) 59
- domestic wagyu filet* (8oz) (limited availability) mp
- tomahawk pork chop* (12oz) 49
- regular**
- filet mignon* (12oz) 58
- domestic wagyu filet* (12oz) (limited availability) mp
- ny strip* (16oz) 57
- bone-in ribeye* (22oz) 59
- bone-in kc strip* (18oz) 62
- bone-in filet mignon* (18oz) 69

"on top"

truffle butter 8 - crispy shrimp 10 - black truffle sautéed maine lobster 44 - crab cake "oscar" 18 butter poached alaskan king crab 18 - black truffle green peppercorn 4 - sautéed blue cheese 6

potatoes & ...

- kennebec fries 8
celtic sea salt - truffle oil - shaved parmesan
- butter whipped potatoes 9
yukon gold potatoes - sweet cream - butter - sea salt
- short rib mac & cheese 19
fontina - tillamook white cheddar - prima dona cheese
- chive + cream cheese stuffed hashbrown 11
herb sea salt - bacon - chive cream cheese - sour cream
- chef siegfried's au gratin potatoes 16
caramelized onion - gouda - mozzarella
- alaskan king crab & shrimp risotto 26
parmesan - fresh parsley - made to order
- new bedford sea scallop gnocchi 14
browned butter - bread crumbs - parmesan - truffle
- loaded baked potato 13
wisconsin cheddar - bacon - sour cream
- maine lobster & browned butter noodles 36
toasted bread crumbs - butter poached lobster



SUSTAINABILITY: (noun) avoidance of the depletion of natural resources in order to maintain an ecological balance.

vegetables

- wood roasted sweet corn 9
cilantro - caramelized onions - chopped parsley
- corn crème brûlée 12
sweet corn - cream - turbinado sugar
- crispy onion strings 8
thin sliced - sea salt - malt vinegar
- roasted brussels sprouts 12
sea salt - crispy bacon - get these!
- shishito peppers 9
smoked sea salt - olive oil - shaved parmesan
- creamed spinach & artichoke 10
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms 12
seasonal variety - garlic - parsley - thyme
- wood oven roasted cauliflower 16
purple - gold - green - white
- broccoli, spinach or asparagus 9
sautéed - olive oil - sea salt - garlic - shaved parmesan

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order