

raw bar

daily fresh oysters* mp
cucumber mignonette - champagne mignonette
or "moscow style"

iced whole maine lobster mp
creamy mustard sauce - house-made
cocktail sauce - drawn butter - atomic horseradish

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 - atomic horseradish

iced alaskan king crab legs mp
creamy mustard sauce - house-made
cocktail sauce - drawn butter - atomic horseradish

pacific yellowtail hamachi* 18
white soy - tepanade

hawaiian poke* 29
ahi or yellowtail - cucumber - thai chili - togarashi

dungeness crab cocktail 32
creamy mustard sauce - house-made
cocktail sauce - drawn butter - atomic horseradish

wood roasted shellfish

little neck clams 27
wood oven baked - shallots - chardonnay
chourico sausage

prince edward island mussels 27
wood oven baked - shallots - chardonnay

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

heirloom 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 - berkshire 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 & burrata 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*	(10oz)	44
linguini and clams	(12oz)	38

lobster + crab

whole alaskan king crab cluster	(2.25 lbs) (limited availability)	mp
maryland style crab cakes	(10oz)	42
new england lobster bake	(2lbs)	84
butter poached maine lobster tails	(20oz)	84
twin whole live maine lobsters	(1.25 lb 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 chops*	(20oz)	44

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
truffle noir cheese - gruyere - green peppercorn

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 19
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

sautéed sweet corn 9
cilantro - 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 varieties - shaved truffle noir cheese

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