Ocean 44

fresh fish & seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* (10oz) 39
fresh basil & herb rubbed arctic char* (14oz) 39
cheilan sea bass* (10oz) 51
crispy branzino filet* (10oz) 46
pepper crusted big eye tuna* (10oz) 49
new bedford sea scallops* (10oz) 44
linguini and clams* (12oz) 38

lobster + crab

whole alaska king crab cluster* (3 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

ny strip* (12oz) 44
petite filet mignon* (8oz) 49
bone-in filet mignon (12oz) 58
steak farina (our bone-in filet with an egg) (12oz) 59
domestic wagyu filet* (8oz) (limited availability) mp
tomahawk pork chops* (20oz) 45

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) 63
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 &...

dried 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 • gorgonzola • green peppercorn
chive + cream cheese stuffed hashbrown 11
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 • scallop meat • truffle
loaded baked potato 13
wiscosin cheddar • bacon • chives • sour cream

sustainability:

avoids the depletion of natural resources in order to maintain an ecological balance.

vegetables

sautéed sweet corn 9
cilantro • chives parsley
corn crème brûlée 13
sweet corn • cream • tamarindo sugar
crispy onion strings 8
thin sliced • sea salt • malt vinegar
roasted brussels sprouts 13
seasonal • garlic • cumin • bay
shishito peppers 10
smoked sea salt • olive oil • shaved parmesan
creamed spinach & artichoke 11
chopped spinach • smoked garlic • artichoke hearts • sweet cream
sautéed wild mushrooms 13
seasonal • garlic • cumin • bay
wood oven roasted cauliflower 16
purple • gold • green • shaved truffle • noir cheese
broccoli, spinach or asparagus 9
sauteed • olive oil • sea salt • shaved parmesan

salads

caesar 14
poached farm fresh egg • crisp romaine warm croutons
chopped 12
artichoke • roasted red peppers • red onion • locally grown green • romaine • parmesan heirloom tomato & burrata 21
prosciutto vincisgrassi • pickled onion
the wedge 15
iceberg lettuce • bacon • tomato • blue cheese superfood 14
baby arugula • kale • strawberry sunflower seeds seasonal berries • goat cheese prosciutto fig dressing maine lobster + shrimp 19
butter lettuce • calamari • savory fresh herb dressing

raw bar

daily fresh oysters* 0.5 mp
cucumber mignonette • champagne mignonette • moscow mule
iced whole maine lobster* 0.5 mp
house-made cocktail sauce • drawn butter • horseradish • creamy mustard
pacific yellowtail hamachi* 18
heart of palm • tapearade • white soy
hawaiian poke* 29
ahi or yellowtail • cucumber • thai chili • baguette
dungeness crab cocktail* 16
whiskey • house-made cocktail sauce • atomic horseradish • creamy mustard

appetizers

crispy shrimp 16 / 22
sweet thai chili • garlic aioli
salmon hashbrown “pizza”* 23
goat cheese • celery • feta • cucumber • cashews • pickled greens
heirloom tomato & king crab* 24
fresh avocado • basil puree
new england lobster rolls 29
maine lobster • butter poached • grilled new england roll
wagyu beef tartare* 29
deviled egg • gherkin • pickled radish
prime steakhouse meatballs 10 / 14
prime beef • berkshire pork
maine lobster escargot 26
chick lobster • truffle mayonnaise sauce • caviar
sautéed shrimp 22
chardonnay • garlic • butter • paprika
friy devilled eggs 8 / 11
park • farm fresh egg • sriracha aioli
atlantic calamari • shrimp 18
cherry peppers • buttermilk • seasoned flour
new england clam chowder 14
baby clams • toasted free cheese • marble bread • chives • bacon
crispy shrimp deviled eggs 18
deviled eggs • parmesan • creamy shrimp

wood roasted shellfish

little neck clams 27
wood oven baked • shakers • chardonnay • chorizo
crucian choricizo
cesar 14
poached farm fresh egg • crisp romaine warm croutons
chopped 12
artichoke • roasted red peppers • red onion • locally grown green • romaine • parmesan
heirloom tomato & burrata 21
prosciutto vincisgrassi • pickled onion

on top

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