**raw bar**

- colossal shrimp cocktail (GF) 9 (ea)
- house-made cocktail sauce - atomic horseradish

- iced whole maine lobster (GF) mp
- house-made cocktail sauce - drawn butter - horseradish - creamy mustard

**appetizers**

- crispy shrimp 16 / 22
  - sweet thai chili - garlic aioli
- sautéed shrimp 22
  - champagne - garlic - butter - paprika
- fried deviled eggs 8 / 11
  - pickled farm egg - sriracha aioli
- new england lobster rolls 29
  - maine lobster - butter poached - grilled new england roll

- heirloom tomato & king crab (GF) 24
  - fresh avocado - basil pâte
- atlantic calamari & shrimp 18
  - chili peppers - buttermilk - seasoned flour
- prime steakhouse meatballs 10 / 14
  - prime beef - berkshire pork

**wood roasted shellfish**

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

**salads**

- caesar 14
  - poached farm fresh egg - crisp romaine - warm croutons
- chopped 12
  - artichoke - roasted red peppers - red onion
  - locally grown iceberg + romaine - parmesan
- 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 (GF) (10oz) 39
- chilean sea bass (GF) (10oz) 51
- crispy brahnzino fillet (GF) (10oz) 46
- new Bedford sea scallops (GF) (10oz) 44
- linguini and clams (12oz) 38

**lobster + crab**

- maryland style crab cakes (10oz) 42
- new england lobster bake (2lbs) 84
- butter poached maine lobster tails (GF) (20oz) 84

**steak 44**

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

- ny strip (GF) (12oz) 44
- petite filet mignon (GF) (8oz) 49
- bone-in filet mignon (GF) (12oz) 58
- domestic wagyu filet (GF) (8oz) (limited availability) mp
- tomahawk pork chops (GF) (20oz) 45

**regular**

- filet mignon (GF) (12oz) 58
- domestic wagyu filet (GF) (12oz) (limited availability) mp
- ny strip (GF) (16oz) 57
- bone-in ribeye (GF) (22oz) 59
- bone-in kc strip (GF) (18oz) 63

**“on top”**

- truffle butter 8 - crispy shrimp 10 - black truffle sautéed maine lobster 44
- butter poached alaskan king crab (GF) 18 - black truffle green peppercorn 4

**vegetables**

- sautéed sweet corn (GF) 9
  - cilantro - chopped parsley
- crispy onion strings 8
  - thin sliced - sea salt - malt vinegar
- roasted brussels sprouts 13
  - sea salt - crispy bacon - get these!
- 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 variety - garlic - parsley - thyme
- wood oven roasted cauliflower 16
  - purple + gold + green varieties - shaved truffle noir cheese
- broccoli or asparagus 9
  - sautéed - olive oil - sea salt - shaved parmesan

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

**potatoes & ...**

- kennebec fries 8
  - celery 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
  - sea salt - bacon - olive 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 mouse - truffle
- loaded baked potato 13
  - wisconsin cheddar - bacon - chives - sour cream

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