

*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. GF - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

raw bar

- daily fresh oysters* GF mp
cucumber mignonette - champagne mignonette
- maine lobster cocktail GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- colossal shrimp cocktail GF 11 (ea)
house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail GF 46
house-made cocktail sauce
atomic horseradish - creamy mustard
- iced alaskan king crab legs GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

caviar

- pure osetra sturgeon
our caviar is sustainably and ethically raised in poland & italy
- caviar cones 75 / 150
2 pcs or 4 pcs - siberian osetra
horseradish crème fraîche - gold leaf
- sasanian siberian osetra 150
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments
- sasanian royal osetra 250
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments
- sasanian imperial osetra 350
large golden pearl - buttery salty - hazelnut
fresh blinis - traditional accompaniments

appetizers

- prime steakhouse meatballs 14 / 18
prime beef + pork - family recipe
- crispy shrimp deviled eggs 21
deviled eggs - parmesan - crispy shrimp
- maine lobster escargot 34
chick lobster - truffle mornay sauce - caviar
- hawaiian poke* 39
ahi or yellowtail - cucumber - thai chili - togarashi
- heirloom tomato & king crab GF 46
fresh avocado - basil purée
- rhode island calamari & shrimp 24
cherry peppers - buttermilk - seasoned flour
- chicken fried lobster tails 48
crispy - chesapeake bay seasoning - green chili aioli
- new england clam chowder 17
butter poached little neck clams - chardonnay
hardwood bacon - three cheese semolina toast
- crispy shrimp 28
sweet thai chili - garlic aioli
- wagyu beef tartare* 38
deviled egg mousse - grilled soft bread
- sautéed shrimp vince 31
chardonnay - garlic butter - parmesan herb toast
- yellowtail hamachi* 34
crispy shallot - yuzu ponzu
chive + truffle oil - heart of palm
- new england lobster rolls 38
maine lobster - butter poached
grilled new england roll

wood roasted shellfish

- little neck clams 31
wood oven baked - shallots - chardonnay
local schreiner's linguisa sausage
- prince edward island mussels 31
wood oven baked - shallots - chardonnay
goat cheese crème fraîche
- oysters au gratin 31
parmesan - romano - garlic
mild smoked chili - chipotle
- rockefeller style oysters 31
spinach - artichoke - smoked garlic
- wood roasted spanish octopus 32
yukon gold potato - tinkerbell peppers - crispy capers

salads

- steak knife BLT wedge GF 18
baby iceberg head - shaft's blue cheese (CA)
crispy bacon - heirloom cherry tomato
- superfood GF 17
baby lettuce - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing
- caesar* 18
poached farm fresh egg
crisp romaine warm croutons
- chopped napa GF 16
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- heirloom tomato & burrata GF 28
prosecco vinaigrette - pickled onion
- maine lobster + shrimp GF 32
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 44 (10oz) 46
- fresh basil+herb rubbed arctic char* GF (14oz) 46
- chilean sea bass* GF 44 (10oz) 62
- roasted branzino fillet (10oz) 64
- pepper crusted big eye tuna* (10oz) 58
- new bedford sea scallops* GF (10oz) 57
- linguini and clams (12oz) 48

lobster + crab

- whole jumbo alaskan king crab legs GF (limited availability) mp
- maryland style crab cakes (10oz) 56
- new england lobster bake (2lbs) 93
- butter poached maine lobster tails GF (20oz) 96
- twin whole live maine lobsters GF (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* GF (12oz) 59
- grass fed ny strip* GF (12oz) 59
- petite filet mignon* GF (8oz) 62
- bone-in filet mignon* GF (12oz) 76
- steak farina* (our bone-in filet with an egg) (12oz) 77
- australian tajima wagyu filet* GF (8oz) (limited availability) mp
- bone-in iberico pork chops* GF (14oz) 57

regular

- ny strip* GF (16oz) 73
- filet mignon* GF (12oz) 76
- bone-in kc strip* GF (18oz) 77
- bone-in ribeye* GF (22oz) 79
- bone-in filet mignon* GF (18oz) 89
- 45 day dry aged bone-in ribeye* GF (22oz) 99
- australian tajima wagyu filet* GF (12oz) (limited availability) mp

enhancements

- truffle butter GF 9 - crispy shrimp 12 - black truffle sautéed maine lobster GF 54 - 44 crab cake "oscar" 23
- 44 butter poached alaskan king crab GF 48 - black truffle green peppercorn 4 - sautéed blue cheese GF 8
- fresh chopped herbs + tomatoes + evoo GF 6 - 44 chardonnay butter with shallots + fresh mint GF 6

potatoes & . . .

- truffled & salted crispy fries 15
maldon sea salt - white truffle oil - shaved parmesan
- boursin cheese whipped potatoes GF 14
yukon + russets - classic fine herb garlic boursin - sweet cream
- shells & cheese 17
boursin cheese + velveeta - garlic bread crumbs - caramelized
- chive + cream cheese stuffed hashbrown 19
sea salt - bacon - chive cream cheese - sour cream
- chef siegfried's au gratin potatoes GF 21
caramelized onion - gouda - mozzarella
- atlantic white shrimp risotto GF 38
parmesan cheese - fresh herbs - browned butter
- new bedford sea scallop gnocchi 29
browned butter - bread crumbs - parmesan - scallop mousse - truffle
- loaded baked potato GF 15
wisconsin cheddar - bacon - chives - sour cream
- whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp



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

vegetables

- sautéed sweet corn GF 14
cilantro - chopped parsley
- corn crème brûlée 18
sweet corn - cream - turbinado sugar
- crispy onion strings 13
thin sliced - sea salt - malt vinegar
- roasted brussels sprouts GF 17
sea salt - hardwood smoked bacon - get these!
- blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt
- creamed spinach & artichoke 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms GF 17
seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower GF 18
caramelized - smoked basil aioli - aged pecorino
- broccoli, spinach or asparagus GF 16
sautéed - sea salt - shaved parmesan