



RAW BAR

Freshly Shucked Oysters on the Half Shell^{GF†}

horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli

Half Dozen

20

Full Dozen

39

Jumbo Shrimp Cocktail horseradish cocktail sauce | lemon | saltine crackers

21

Raw Bar for Two^{GF†} cold water lobster tail | four oysters on the half shell | half dozen jumbo shrimp | half pound king crab legs | horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli

55

Seafood Tower^{GF†} two cold water lobster tails | dozen oysters on the half shell | dozen jumbo shrimp | one pound king crab legs | horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli

110

STARTERS

Burrata* fava beans | carrot | pine nuts | garlic bread

18

Seared Scallops[†] roasted asparagus | wheat berries | tangerine olive oil jam

21

Edwards Country Ham^{GF} toasted corn bread | smoked pimento cheese | pickles

17

Lobster Bisque fennel | black truffle | toasted brown rice

11

Caesar Salad little gem romaine | Pecorino Romano | herb fried croutons

11

Baby Green Salad* radish & cucumbers | sherry-cider vinaigrette

10

MAIN COURSE SELECTIONS

Skuna Bay Salmon[†] charred eggplant | Chinese broccoli | lemon | capers

33

Braised Short Ribs^{GF} pepperonata | olive oil roasted potatoes | herbs

33

Roasted Chicken^{GF} maitake mushrooms | kale | creamed pearl onions | bacon | madeira jus

31

Hard Roasted Cauliflower*^{GF} brown rice pilaf | spring radishes | salsa macha

23

7 oz. Center Cut Grilled Filet of Beef^{GF†} red wine jus

39

14 oz. New York Strip Steak^{GF†} red wine jus

45



SIDE DISHES

Buttery Whipped Potatoes* ^{GF}	8
Roasted Broccoli* ^{GF} miso vinaigrette vadouvan sunflower seeds	8
Waffle Fries* ^{GF} black truffle mayo	9

DESSERTS

White & Dark Chocolate Mousse Cake dark chocolate & salted caramel sauce	10
Vanilla Bean Crème Brûlée* ^{GF} buckwheat sablé	9
Coconut Sorbet* ^{GF} raspberries coconut macaroons tamarind caramel	9

A minimum of one main course per person is required. Please notify your server of any dietary restrictions or food allergies.

Consuming raw or undercooked foods may increase your risk of food related illness.

*Denotes a Vegetarian item ^{GF}Denotes a Gluten Free item †Denotes a raw or undercooked food