

# Dinner

## STARTERS

**ROASTED BEETS** — 16

Labneh, Lemon, Sea Salt

**BURRATA** — 16

Heirloom Tomato, Radish, Shiso

**CHARRED OCTOPUS** — 17

Hearts Of Palm, Citrus, Cerignola Olive

**DAYBOAT SEA SCALLOPS** — 22

Cashew Chili Relish, Braised Hijiki, Pea Tendril

**YELLOWFIN TUNA POKE** — 18

Avocado, Yuzu, Ginger, Nori

**SHAVED MONTAUK FLUKE** — 18

Chili Lime, Puffed Rice, Herbs

**MARKET GREENS** — 15

Seasonal Greens, Market Veg, House Vinaigrette

## MAINS

**LOBSTER ROLL** — 30

Old Bay, Green Onion, Celery

**GRILLED BRANZINO** — 28

Bok Choy, Shiitake, Sesame, Mirin

**GRILLED YELLOWFIN TUNA** — 36

Summer Squash, Peaches, Ponzu

**FISH TACOS** — 27

Cabbage Slaw, Pickled Veg, Lime Chili Aioli

**GRILLED RIBEYE** — 40

House Fries, Chimichurri

**ROASTED CHICKEN** — 26

Kale, Romesco Sauce, Toasted Almond

**ROASTED VEG** — 24

Red Curry, Coconut Milk, Pineapple



## SEAFOOD TOWERS

**SMALL\*** — 90

Oysters, Poached Shrimp, Tea Mussels, Clams, King Crab Legs

**LARGE\*** — 130

Oysters, Poached Shrimp, Mussels, Clams, King Crab Legs, Whole Lobster

**EAST COAST OYSTERS\***

Cocktail, Lemon, Mignonette

½ Dozen — 21     1 Dozen — 42

## PASTAS

**FIOCCHI** — 24

Robiola, Ricotta, Tomato

**LINGUINE** — 27

Lump Crab, Charred Tomato, Corn, Chilies, Lemon Zest  
Add King Crab Leg +15

**MAC & CHEESE** — 19

White Grafton Cheddar, Gruyere, Garlic Crumbs, Herbs  
Add Lobster +15 or Add Black Truffle +15

## SIDES

**ROASTED CARROTS** — 9

Za'atar Cream

**HOUSE FRIES** — 9

Paprika Aioli

**ASPARAGUS** — 10

Lemon, Parmesan

**Executive Chef Robert Sieber**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.