



RAW BAR

SEAFOOD TOWER

Lobster, Shrimp, Mussels, Oysters on the Half Shell,
Clams on the Half Shell, Jonah Crab

For One 76 | For Two 146

OYSTERS ON THE HALF SHELL

House-made Vinegar Selection, Super Lemon, Cocktail Sauce 50

JUMBO SHRIMP COCKTAIL

Cocktail Sauce, Lemon 28

SOUP & SALAD

SPRING GREENS

Heirloom Beets, Fennel, Pistachio, Barolo Vinaigrette, Feta 19

BURRATA

Heirloom Tomato, Shishito, Opal Basil 19

JACK'S SEAFOOD CHOWDER

Lobster, Shrimp, Mussels, Clams, White Fish, Bacon 19

APPETIZERS

BEEF CARPACCIO

Crispy Oysters, Fried Capers, Pine Nuts, Truffle Aioli 34

SPICY DUCK DUMPLINGS

Preserved Lemon, Chili, Cilantro, Curry 24

OYSTERS ROCKEFELLER

Artichoke, Guanciale, Spinach 29

SPANISH OCTOPUS

Fingerling Potatoes, Toum, Tzatziki, Dill 27

MUSSELS & CLAMS

'Nduja, Calabrian Chili, Tomato, Fennel Pollen 25

CALAMARI

Spicy Tomato, Remoulade 24

PASTA

CAVATELLI

Fennel Sausage, Garlic, Chilies, Mushrooms, Sage, Parmesan Cream 35

TAGLIATELLE

Red Wine Beef Ragú, Calabrian Chili, Pine Nuts 35

CRAB RAVIOLI

Shrimp, Basil, Tomato Water 38

SEAFOOD LINGUINE

Lobster, Shrimp, Sea Scallops, Mussels, Garlic, White Wine,
Crushed Red Pepper 45

ENTRÉES

DIVER SCALLOPS

Pea Risotto, Gigande Beans, Caviar Sauce, Preserved Lemon 56

BRANZINO

Spring Onion, Baby Beets, Heirloom Tomato Caponata, Sauce Vierge 42

MARKET FISH

Black Bean Purée, Summer Squash, Esquites, Cilantro MP

BRICK CHICKEN

Broccoli Rabe, Fingerling Potatoes, Herb Jus 38

MOROCCAN LAMB LOIN

Maitake Mushrooms, Fingerling Potatoes, Asparagus, Soubise,
Dukkah, Red Wine Sauce 55

FILET MIGNON

Beef Tallow Yorkshire Pudding, Pommes Purée, Asparagus,
Wild Mushroom, Au Poivre 63

RIBEYE

Tater Tots, Spring Vegetables, Artichoke, Bordelaise, Curry Oil 85

SIDES

CHARRED ASPARAGUS 12



MARINATED MUSHROOMS 14

POMMES PURÉE 12

PEA RISOTTO 14

*Please inform your server of allergies and dietary restrictions prior to ordering
Consuming raw or undercooked food increases the risk of foodborne illness*