



BREAD BASKET - House made assorted breads with Bordier butter

APPETIZERS

EAST COAST OYSTERS ON THE HALF SHELL

Champagne mignonete, Bloody Mary granita, horseradish

CARPETBAGGER

Charred beef carpaccio, crispy oysters, fried capers, pine nuts and truffle aioli

HAMACHI CRUDO

Avocado, nori, toasted sesame, ginger pickled shallots, crispy wontons and soy citrus marinade

LOUISIANA STYLE FRIED OYSTERS

Cajun remoulade

CHARRED SPANISH OCTOPUS

Japanese yams, citrus aioli, X.O. sauce, cilantro and scallions

SMOKED OYSTER DIP

House made saltines

STEAK TARTARE

Hand cut prime sirloin, fresh horseradish, farm egg yolk sauce Ravigote, sourdough toast

SALAD

BURATTA

Pomodoro marmalade, wild arugula, fettunta, olio verde, aged balsamic

BUTTER LETTUCE SALAD

Butter lettuce, farm egg, Maui onions, radish, hazelnuts, Cypress Grove aged goat cheese & creamy herb dressing

SOUP

OYSTER STEW

Potato, celery root, fennel, herbsaint, bacon, cream and fresh oysters

PASTA

PUMPKIN AGNOLOTTI

Sage brown butter sauce, Pecorino and Amaretti crunch

SHEEPSMILK RICOTTA CAVATELLI

Italian fennel sausage, garlic, chilies, mushrooms, sage, Parmesan cream

HAND MADE TAGLIATELLE

Garlic chilies, tasso ham, oysters, cream and peccorino

ENTREES

PAN ROASTED FAROE ISLAND SALMON

Shaved brussels sprouts, green apples, celery root puree, caviar, Bearnaise sauce

PAN ROASTED HALIBUT

Beluga lentils, chard, oblique carrots, salsa verde, tagine spices, duck crackling

CHICKEN COOKED UNDER A BRICK

Crispy skinned half chicken, chili-garlic broccoli rabe, whipped potatoes & herbs de Provence sauce.

MOROCCAN DUSTED LOIN OF LAMB

Maitake mushrooms, fingerling potatoes, asparagus, onion Soubise, Dukkah & red wine sauce

CRESCENT FARM'S BREAST OF DUCK

Parsnip puree, rainbow chard, kumquats, port wine sauce

BROILED PRIME RIB EYE

Leek creamed spinach, heirloom roasted baby carrots, pommes Robuchon, Bordelaise & Béarnaise sauce