

# Dinner

## Raw Bar

**Kumamoto Oysters, Humboldt, CA** ½ dz. 18.

**Pacific Plump Oysters, Washington** ½ dz. 18.

**Ichabod Flat Oysters, Massachusetts** ½ dz. 18.

**Blue Island Oysters, New York** ½ dz. 18.

**Oyster Sampler** 2 of each of the above 24.

**Jumbo Wild Mexican Shrimp Cocktail** 17.

**American Lobster Cocktail** 26.

**Chilled Shellfish Platter (for two)** 80.

6 Oysters, 4 Mexican White Shrimp,  
Half of Dungeness Crab, 6 Black Mussels  
& Half of 1 ½ lb. Maine Lobster

**Spicy Yellowfin Tuna Tartare Toast** 16.

Windrose Farms Smoked Chili, Pickled Shallots & Aioli

**Alaskan Troll King Salmon Sashimi** 18.

Avocado-Horseradish Puree, Ponzu & Coleman Farms  
Radish Salad

**Baja Kampachi Sashimi** 15.

Jalapeno, Lime & Cilantro Salsa with Flowers

## Caviar

*Served with Brioche Toast Points, Egg, Parsley, Shallots &  
Crème Fraiche*

**Siberian Osetra** (France) \$100

Smaller Eggs, Dark Brown, It Has a Firm Texture & Earthy  
Flavor.

**Golden Imperial Osetra** (Russia) \$160.

Incredible "Gold" Color, Buttery Flavor.

## Appetizers

**Crispy Calamari & Prawns** 15.

Fennel & Anchovy Stuffed Olives with Garlic Anchovy Aioli,  
Ponzu & Sweet Chili Sauce

**Pan Seared Spanish Octopus\*** 15.

Maggie Farms Shishito Peppers, Peruano Beans & Herbs with a  
Smoked Tomato-Caper Vinaigrette & Lemon Aioli

**Fried Oysters\*** 16.

Japanese Mayo, Spicy Tomato-Soy Salsa & Coleman Farms  
Radish Salad

**Crispy Maryland Soft Shell Crab** 16.

Tenerelli Farms Plums, Radish & Purple Mustard Leaves with  
Pickled Mustard Seeds & Plum Syrup

**Steamed Littleneck Clams** 18.

Bilbao Chorizo, Tomatoes, Herbs & White Wine

**Steamed Mediterranean Black Mussels** 14.

House Made Green Curry, Coconut Milk, Cilantro &  
Green Onion

**Crab Cake Appetizer** 18.

Remoulade, Wild Arugula Salad & Lemon

**Sautéed Blue King Prawns** 22.

Brandy, Garlic, Shallots, Italian Herbs & Shrimp Butter with  
Toasted Ciabatta

**Burrata Cheese** 16.

Pistachio Pesto, Tenerelli Peaches & Wild Arugula Lettuce with  
Saba

## Soups & Salads

**Clam Chowder** 14.

Bacon & Weiser Farms Heirloom Potatoes

**Red Lentil Soup** 12.

Raita & Extra Virgin Olive Oil

**Caesar Salad\*** 11.

Marinated White Anchovies, Parmesan, Parmesan Chips,  
Croutons & Basil

**Mixed Green Salad** 12.

Murray Farms Princess Grapes, Radish, Scallion,  
Candied Walnuts & Goat Cheese with Balsamic Vinaigrette

**Little Gem Salad** 13.

Blue Cheese Dressing, Smoked Bacon, Cherry Tomatoes,  
Heirloom Cauliflower, Pickled Red Onion, Croutons & Basil

**American Lobster Salad** 28.

Avocado, Little Gem Lettuce, Schaner's Citrus Vinaigrette &  
Crispy Leeks

*Executive Chef Collin Crannell*

*\*Contains Raw Eggs*

## Entrées

### **SM Farmer's Market Bigoli Pasta 20.**

House Made Pasta, Jimmy Nardello Sweet Peppers, Kong's Cherry Tomatoes, Garlic, Green Onions, Peruano Beans & Bloomsdale Spinach with Pecorino Romano Cheese

### **Shellfish & Black Chitarra Pasta 29.**

House Made Pasta, Black Mussels, Clams, Wild Mexican Shrimp, Dungeness Crab & Calamari with Garlic, Tomatoes, Basil & Chili Flakes

### **Barramundi Fish & Chips 25.**

Firestone Beer Batter, Pickled Cucumber & Remoulade

### **Pan Roasted Mexican Sea Bass 35.**

Gloria's Green Zucchini & Leek Mash with Kong's Blistered Cherry Tomatoes & Burnt Leek Vinaigrette

### **Grilled Alaskan Halibut 39.**

Thao Farms Baby Bok Choy, Green Onion, Carrots, Cilantro & Kimchi Vinaigrette on Sweet Potato Fondue

### **Espresso BBQ Alaskan Troll King Salmon 38.**

Gloria's Corn, Green Beans & Coleslaw Dressing with Fried Corn Bread

### **Seared New Bedford Day Boat Scallops 32.**

Pork Belly, Cauliflower, Cherry Tomatoes & Farro Succotash with Sweet Chili Butter

### **Seared Crab Cakes 34.**

Avocado Puree with Wild Arugula, Oven Dried Tomato & Shaved Fennel Salad

### **Roasted Free Range Half Mary's Chicken 26.**

Chive Whipped Potatoes, Sautéed Swiss Chard & Pan Sauce

### **Grilled 12 oz. N.Y. "Steak & Frites" 40.**

Green Peppercorn Sauce & Truffle Fries  
add **Half of a 1½ lb. Lobster** additional 25.  
**Whole 1½ lb. Lobster** additional 50.

### **Seared 8oz. Angus Filet Mignon 46.**

Creamed Swiss Chard, Thao Farms Roasted Carrots, Sautéed Hen of the Woods Mushrooms & Red Wine  
add **Half of a 1½ lb. Lobster** additional 25.  
**Whole 1½ lb. Lobster** additional 50.

### **Grilled Nebraska 18oz Bone-In Prime Ribeye 60.**

Green Beans with Roasted Weiser's Potatoes  
add **Half of a 1½ lb Lobster** additional 25.  
**Whole 1½ lb Lobster** additional 50.

## Crab

### **Steamed Alaskan Golden King Crab (1 lb.) 51. per pound**

Lemon & Drawn Butter

### **Chilled Dungeness Crab ½ 32.**

Lemon & Sweet Mustard

## Lobster Entrées

### **Steamed American Lobster 36. per pound**

**(1 ½ lb. or 2 lbs.)** Gloria's Green Beans, Weiser Farms Heirloom Potatoes & Drawn Butter

### **Grilled American Lobster (3 lbs.) 36. per pound**

Fresh Herbs, Lemon & Garlic Butter

### **Lobster & Shrimp Sausage Bolognese 32.**

House Made Fettuccine, Fennel Pollen & Parmesan

### **Butter Poached American Lobster 59.**

Lobster Mash with Swiss Chard, Beech Mushrooms & Lobster Americaine Sauce

## Featured

### Appetizer

#### **Crispy Maryland Soft Shell Crab 16.**

Tenerelli Farms Plums, Radish & Purple Mustard Leaves with Pickled Mustard Seeds & Plum Syrup

### Entrée

#### **Grilled Alaskan Halibut 39.**

Thao Farms Baby Bok Choy, Green Onion, Carrots, Cilantro & Kimchi Vinaigrette on Sweet Potato Fondue

## Sides

### **Gloria's Heirloom Cauliflower, Cherry Tomato &**

Farro with Sweet Chili Butter 7.

### **Grilled Green Farms Asparagus 9.**

Tamai Farms **Creamed Swiss Chard** 7.

### **Gloria's Blue Lake Green Beans, Butter & Shallots 7.**

**Tamai Farms Corn** with Butter, Parmesan & Chives 8.

**Fried Corn Bread** with BBQ Sauce 7.

Thao Farms Whole Roasted **Heirloom Carrots** 7.

Sautéed **Maitake Mushrooms** 8.

Roasted Weiser Farms **Heirloom Potatoes** 8.

**Yukon Mashed Potatoes** 6.

**Truffle Parmesan Fries** 8.

**Lobster Mashed Potatoes** 10.