

RAW

CHILLED LOCAL LOBSTER | MKP

1.25 lb Montauk, Cocktail Sauce, Lemon

OYSTERS ON THE HALF SHELL | 21.00 | 42.00

Cucumber & Fennel Mignonette, Lemon, Gurney's Tabasco

CHILLED SHRIMP COCKTAIL | 21.00

Wild Caught U-12 Shrimp, Cocktail Sauce, Horseradish, Lemon

LOCAL LITTLE NECK CLAMS 14.00 | 28.00

On The Half Shell, Cocktail Sauce, Lemon, Gurney's Tabasco

SHOWFISH SEAFOOD TOWER 115

1.25 lb Lobster, Dozen Oyster, Dozen Clams, Shrimps

MONTAUK SCALLOP CARPACCIO | 25.00

Huckleberry Agro Dolce, Spiced Cashew, Citrus Segements Basil Oil, Marigold

TUNA CRUDO | 23.00

Preserved Lemon, Salmoriglio, Pumpernickel Toast, Smoked Chili Oil Nasturtium

HEIRLOOM TOMATO | 21.00

Ricotta Di Bufala, Flowering Zucchini, Green Almond Honey

ANGRY LOBSTER | 35.00

1.25lb Lobster, Fermented House Sriracha, Ginger, Pullman Toast

ROASTED PORK BELLY | 18.00

Black Vinegar Caramel, Spiced Peanuts, Pickled Serrano, Pomegranate & Fennel Salad

SOFTSHELL CRAB | 23.00

Summer Vegetable Fricassee, Tarragon Dust

WHOLE ROASTED CAULIFLOWER | 22.00

Tahini, Herb Vinaigrette, Goat Cheese, Basil



CRUDOS

APPETIZERS

SALADS

ROASTED MARKET BEETS | 18.00

Green Strawberries, Sugar Snap Peas, Fennel, Whipped Goat Cheese

MARKET GREENS | 16.00

Radish, Asparagus, Toasted Sunflower Seed, House Preserved Lemon Vinaigrette

THE "GREEK" | 22.00

Sugar Snap Peas, Persian Cucumbers, Taggascia Olives, Sardinian Whipped Feta, Mint

HOT & COLD CAESAR | 20.00

Sprouting Broccoli, Boquerón's, Lemon, Brioche Crumbs, Pecorino Toscano

LOBSTER TAGLIATELLE | 40.00

Calabrian Chili, Santa Barbara Uni Butter, Anchovy, Breadcrumbs

DAY BOAT SEARED SCALLOPS | 39.00

English Peas, Morel Mushroom, Sweet Corn Veloute

ROASTED WILD STRIPE BASS | 40.00

Vinegar Braised Leeks, Chive Blossom, Crab Toast, Urfa Biber

MAINE HALIBUT | 44.00

Patty Pan Squash, Castelvetro Olive Salsa Verde

ORGANIC ROASTED CHICKEN | 33.00

Twice Cooked Potatoes, Trumpet Mushroom, House Guanciale, Chicken Jus

TWICE COOKED POTATOES | 11.00

Kimchi Mayo

ROASTED CARROTS 11.00

Chimichurri

WILD MUSHROOMS | 13.00

Black Garlic Vinaigrette

LOBSTER & KIMCHI FRIED RICE | 24.00

Ssam Sauce, Radish, Sesame, Scallion

FRENCH FRIES | 11.00

ENTREES

SIDES



FROM THE SEA

32 OZ DRY AGED BONE IN "TUNA RIBEYE" | MKP

WHOLE ROASTED FISH | MKP

Herbs, Fennel Pollen, Sumac, Grilled Lemon

WHOLE LOBSTER | MKP

Espelette Beurre Monte, Grilled Lemon

FILET MIGNON | 48.00

8 oz

WET AGED NY STRIP | 52.00

14 oz

28 DAY DRY AGED PRIME RIBEYE | 68.00

20 oz

SAUCES: AU POIVRE | BORDELAISE, | CHIMICHURRI, | BEARNAISE | STEAK SAUCE



FROM THE LAND

+ ENHANCEMENTS

ROASTED BONE MARROW | 21.00

ANGRY LOBSTER | 35.00

1.25lb Lobster, Fermented House Sriracha, Ginger, Pullman Toast

SAUTEED FOIE GRAS | 22.00

CRAB OSCAR | 20.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.