

RAW

CHILLED LOCAL LOBSTER | MKP
1.25 lb Montauk, Cocktail Sauce, Lemon

OYSTERS ON THE HALF SHELL | 21 | 42
Cucumber & Fennel Mignonette, Lemon, Gurney's Tabasco

CHILLED SHRIMP COCKTAIL | 23
Wild Caught U-12 Shrimp, Cocktail Sauce, Horseradish, Lemon

APPETIZERS

MONTAUK SCALLOP CARPACCIO | 25
Huckleberry Agro Dolce, Spiced Cashew, Citrus Segements
Basil Oil, Marigold

TUNA TARTARE | 23
Sushi Grade, Avocado, Black Garlic Soy, Crispy Shallots, Saratoga
Chips

ANGRY LOBSTER | 39
1.25lb Lobster, Fermented House Sriracha, Ginger, Pullman Toast

WHOLE ROASTED CAULIFLOWER | 22
Tahini, Herb Vinaigrette, Goat Cheese, Basil



SALADS

ROASTED MARKET BEET | 18
Whipped Honey Goat Cheese, Sorrels, Crushed Pistachio

THE WEDGE | 20
Iceburg, Applewood Smoked Bacon, Point Reyes Bleu Cheese,
Tomatoes, Croutons

HOT & COLD CEASAR | 18
Sprouting Broccoli, Boquerón's, Lemon, Brioche Crumbs,
Pecorino Toscano

ENTREES

LOBSTER TAGLIATELLE | 40
Calabrian Chili, Santa Barbara Uni Butter, Anchovy, Breadcrumbs

DAY BOAT SEARED SCALLOPS | 44
English Peas, Morel Mushroom, Sweet Corn Veloute

ORGANIC ROASTED CHICKEN | 33
Twice Cooked Potatoes, Trumpet Mushroom, House Guanciale,

SIDES

TWICE COOKED POTATOES | 11
Kimchi Mayo

ROASTED CARROTS | 11
Chimichurri

CREAMY SPINACH | 13
Bechamel, Nutmeg

FRENCH FRIES | 10
truffle parmesan, herbs +4

FROM THE SEA

WHOLE ROASTED FISH | MKP
Herbs, Fennel Pollen, Sumac, Grilled Lemon

WHOLE LOBSTER | MKP
Espelette Beurre Monte, Grilled Lemon

FROM THE LAND



PRIME CUTS

FILET MIGNON 10 OZ | 58

NY STRIP 14 OZ | 60

DRY AGED

28 DAY BONE IN RIB CHOP 20 OZ | 79

SAUCES: AU POIVRE, BORDELAISE, CHIMICHURRI, BEARNAISE



+ ENHANCEMENTS

ANGRY LOBSTER | 39
1.25lb Lobster, Fermented House Sriracha, Ginger, Pullman Toast

CRAB OSCAR | 20

BLACK TRUFFLE BUTTER | 8

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