Cold Appetizers

FRESH CHILLED CRAB CLAWS ask server for availability | Market
CRAB LOUIE COCKTAIL jumbo lump crab, remoulade | 18
CRAB DIP TARAMASALATA Mediterranean spread topped with blue lump crab and olives | 16
CRAB & SHRIMP NAPOLEON blue crab, shrimp, mango, smoked tomato vinaigrette | 24
JUMBO SHRIMP COCKTAIL 5 shrimp, atomic cocktail sauce | 21
HAWAIIAN TUNA CRUDO with grape and cherry tomato medley | 14

Seafood Classics

DUTCH HAMACHI pan-seared mild fish with tomato, grape, mint, dill, and lime | 36
HAWAIIAN AHI TUNA* sesame-crusted, parmesan mashed potatoes, tamari wine sauce | 40
MISO-GLAZED SEABASS crab fried rice, chilled cucumber slaw | 48
NEW ENGLAND PAN-SEARED SCALLOPS colossal size, with golden beet pesto and herb oil | 42
MEDITERRANEAN BRANZINO* roasted whole fish, olive oil, lemon, olives, taramasalata | 58
GRILLED WESTER ROSS SALMON with asparagus | 34
HAWAIIAN KAUAI SHRIMP with pineapple garlic sauce and coconut sweet rice | 32

Crab & Lobster

PRIME KING CRAB LEG the Ultimate of King Crab, with lemon-garlic butter | 79/lb.
JUMBO LUMP CRAB CAKE two crab cakes served with dilled tartar sauce | 38
SOUTH AFRICAN LOBSTER TAIL renowned worldwide for its sweetness | Market

Prime Steaks

Broiled at 1,600 degrees and served on a sizzling 500-degree plate with a roasted head of garlic

PRIME NEW YORK STRIP* 16 oz. prime center-cut strip | 59
FILET* 7 oz. filet of all-natural beef | 40
BONE IN RIBEYE* 20 oz. small eye, prime ribeye | 70

VEGAN BOLOGNESE Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles | 26

Shared Accompaniments

LOBSTER MASHED POTATOES | 25 VEGAN BOLOGNESE with butternut squash noodles | 11
STEAMED SPINACH | 9 PAN-SEARED BROCCOLI | 10 ASPARAGUS | 12
PARMESAN MASHED POTATOES | 10 LYONNAISE POTATOES with truffle aioli | 11
STEAK MUSHROOMS | 11 CRAB FRIED RICE | 18 CREAMED SPINACH | 11

*For the Health and Safety of Our Esteemed Guests: Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately. *Consumer Advisory: If you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. We are not responsible for a guest’s allergic reaction to our food and ingredients, so please take proper precautions. Thank you.
Take It Easy

VOILA! A sensory tour de force of dry ice smoke, Vodka, cava, Chambord, pineapple juice, raspberries | 16

PRETTY IN PINK Vodka, lemon juice, muddled strawberries, mint | 14.5

BLUE LAGOON Blueberry and bubbles | 11.5

LIVELY UP Hendrick’s raspberry syrup, lime juice, ginger beer, with cucumber slices | 14.5

EMERALD CITY Blueberry Vodka, yellow Chartreuse, lemon juice | 14.5

SOJU JUJU Reserva Rum, Soju, Montenegro, lime juice, Orgeat | 14.5

We Dare You

HOUSE OLD FASHIONED Rye, spiced orange syrup, angostura & orange bitters | 14.5

NUEVO OLD FASHIONED Añejo Mezcal, Meletti Amaro, Ancho Reyes, West India Orange bitters | 14

SMOKE & MIRRORS Mezcal Añejo, Tequila, lemon juice, Chambord, cilantro leaves, cucumber | 18.5

UPPER MANHATTAN Butter-Washed Rye, Chinato Vermouth, maple syrup, black walnut bitters | 18.5

FIG MANHATTAN Rye, Vermouth, fig syrup, orange bitters | 14.5

ESPRESSO MARTINI Vodka, Averna, demerara gum syrup, cold brew coffee | 14.5

MODERN MANHATTAN Rye, Byrrh Quinna, Benedictine, cherry vanilla bitters, angostura bitters | 14.5

Pride & Joy

TIKI MARGARITA Tequila, fresh lemon and lime, orange bitters, Orgeat | 13.5

AVIATOR Gin, lemon juice, maraschino liquor, Crème de Violette | 14.5

FIRE SIDE CHAT Bourbon, Averna, Ancho Reyes, bitters, cinnamon syrup | 14

PAPER PLANE Bourbon, Aperol, Zucca Rabarbaro, lemon juice | 14.5

CLOUD NINE Hendrick’s, Vermouth, Crème de Violette, lemon juice, gum syrup, egg white | 16.5

Bourbon & Whiskey

BAKERS | 16

BASIL HAYDEN’S | 16

BULLEIT RYE, RYE WHISKEY | 13

BUFFALO TRACE | 13

CROWN, X.O. | 22

CROWN X.R. | 38

EAGLE RARE, KENTUCKY | 22

GENTLEMAN JACK | 14

GEORGE T. STAGG | 48

KNOB CREEK | 14

TX WHISKEY | 13

WOODFORD RESERVE | 16

Single Malt Scotch

ARDBEG, 10 YEAR, ISLAY | 14

BALVENIE, 12 YEAR, DOUBLEWOOD, SPEYSIDE | 18

BALVENIE, 21 YEAR, PORTWOOD, SPEYSIDE | 58

CRAGGANMORE, 12 YEAR, SPEYSIDE | 18

GLENFIDDICH, 12 YEAR, SPEYSIDE | 14

GLENFIDDICH, 18 YEAR, SPEYSIDE | 22

GLENLIVET, 14 YEAR, SPEYSIDE | 16

GLENLIVET, 18 YEAR, SPEYSIDE | 30

GLENMORANGIE, 18 YEAR, HIGHLAND | 16

JOHNNIE WALKER, BLUE | 50

JOHNNIE WALKER, PLATINUM | 40

LAGAVULIN, 8 YEAR, ISLAY | 14

MACALLAN, 18 YEAR, HIGHLAND | 48

MACALLAN, RARE CASK, HIGHLAND | 44

OBAN, 14 YEAR, WEST HIGHLAND | 18

TALISKER, 10 YEAR, ISLE OF SKYE | 18

THE FEATHERY, HIGHLAND | 16

Cognac & Brandy

COURVOISIER, V.S.O.P., COGNAC | 16

HENNESSY, V.S.O.P., COGNAC | 18

HENNESSY, X.O., COGNAC | 40

LARRESINGLE, X.O., ARMAGNAC | 24

PIERRE FERRAND, AMBRE, COGNAC | 14

REMY MARTIN, V.S.O.P., COGNAC | 28

REMY MARTIN, X.O., COGNAC | 34

TORRES, GRAN RESERVA 10, SPAIN | 10

REMY MARTIN, LOUIS XIII, COGNAC | 160

REMY MARTIN, LOUIS XIII, COGNAC 1.5 OZ. | 240

Tequila & Mezcal

CLASE AZUL, MEZCAL DURANGO | 50

CLASE AZUL, RESPOSADO | 30

DON JULIO, Añejo | 16

DON JULIO, 1942 | 34

HERRADURA, Añejo | 16

PATRON, Piedra | 64

ILEGAL, Añejo, MEZCAL | 28