Cold Appetizers

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

Seafood Classics

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
STEAMED SPINACH | 9
PAN-SEARED BROCCOLI | 10
PARMESAN MASHED POTATOES | 10
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, Chambard, 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 Quina, 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

TEQUILA & MEZCAL

AVION 44 | 30
CASAMIGOS, BLANCO | 16
CLASE AZUL, RESPOSADO | 30
DON JULIO, AÑEJO | 16
DON JULIO, 1942 | 34
HERRADURA, AÑEJO | 16
PATRON, PLATINUM | 46
DEL Maguey, VIDA MEZCAL | 13
ILEGAL, AÑEJO, MEZCAL | 28

BOURBON & WHISKEY

BAKKERS | 16
BASIL HAYDEN’S | 16
BUFFALO TRACE | 13
COLONEL, E.H. TAYLOR | 16
FOUR ROSES, SMALL BATCH | 14
KNOB CREEK | 18
LARCYEN, SMALL BATCH | 16
MICHTERS, SMALL BATCH | 15
MIDLETON, VERY RARE IRISH WHISKEY | 26
OLD FORRESTER, 1920, PROHIBITION STYLE | 16
TEELING’S, IRISH WHISKEY | 13
WIDOW JANE, 10 YEAR | 16

SINGLE MALT SCOTCH

BALVENIE, 12 YEAR, DOUBLE WOOD, SPEYSIDE | 18
BALVENIE, 15 YEAR, SHERRY CASK, SPEYSIDE | 14
BALVENIE, 21 YEAR, PORT WOOD, SPEYSIDE | 32
BRUICHLADDICH, BLACK ART 1992, ISLAY | 78
CRAGGANMORE, 12 YEAR, SPEYSIDE | 18
DALMORE, 12 YEAR, ISLAY | 14
GLENFIDDICH, 12 YEAR, SPEYSIDE | 14
GLENFIDDICH, 14 YEAR, BOURBON BARREL, SPEYSIDE | 16
GLENFIDDICH, 18 YEAR, SPEYSIDE | 20
GLENFIDDICH, 21 YEAR, RESERVE RUM CASK, SPEYSIDE | 38
GLENFIDDICH, IPA CASK, SPEYSIDE | 20
GLENLIVET, 12 YEAR, SPEYSIDE | 14
GLENMORANGIE, 10 YEAR, SPEYSIDE | 15
GLENMORANGIE, LASANTA, SPEYSIDE | 16
GLENMORANGIE, QUINTA RUBAN, SPEYSIDE | 16
JOHNNY WALKER, PLATINUM | 20
JOHNNY WALKER, BLUE | 50
LAGAVULIN, 16 YEAR, ISLAY | 28
MACALLAN, 12 YEAR, HIGHLAND | 18
MACALLAN, 18 YEAR, HIGHLAND | 48
MACALLAN, RARE CASK, HIGHLAND | 44
OBAN, 14 YEAR, HIGHLAND | 18
TALISKER, 10 YEAR, ISLE OF SKYE | 18

COGNAC & BRANDY

COURVOISIER, V.S.O.P., COGNAC | 16
PIERRE FERRAND, AMBRE, COGNAC | 14
HENNESSY, V.S.O.P., COGNAC | 18
HENNESSY, XO | 40
REMY MARTIN, V.S.O.P., COGNAC | 28
REMY MARTIN, XO, ARMAGNAC | 34
LARRESINGLE, V.S.O.P, ARMAGNAC | 14
LARRESINGLE, XO, ARMAGNAC | 24
BANFI, BRUNELLO, GRAPPA | 20