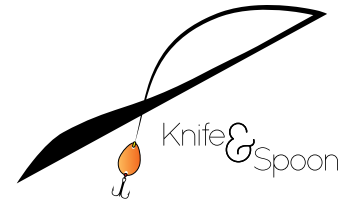


## DINNER MENU



### ON ICE

**CANAVERAL SHRIMP COCKTAIL\*** \$21  
meyer lemon cocktail sauce

**OYSTERS BY THE 1/2 DOZEN\*** \$21  
key lime mignonette

**CHILLED KING CRAB\*** \$28  
thousand island

**CHILLED MAINE LOBSTER\*** \$38  
selection of sauces

### RAW

**TUNA AND FOIE\*** \$31  
big eye tuna, crisp baguette, foie gras torchon, ligurian olive oil, sea salt, chives

**HAMACHI CRUDO\*** \$24  
hass avocado, florida pink grapefruit, sriracha, baby cilantro

**PASSMORE RANCH CAVIAR (1 oz)** MP  
sturgeon chicharrones, yogurt, spanish olive oil

**KNIFE STEAK TARTARE\*** \$26  
cornichons, capers, quail egg, turkish lavash

### CHEESE

**KNIFE AND SPOON CHEESE CART** \$27  
a selection of farmhouse and artisanal cheeses

### SALADS

**KNIFE WEDGE** \$16  
dill ranch, blue cheese, kurobuta bacon

**HEIRLOOM TOMATO** \$17  
persian cucumber, herb vinaigrette

**CLASSIC CAESAR** \$16  
baby romaine, parmesan, white anchovies, croutons

**GARDEN SALAD** \$17  
opal basil, red wine shallot vinaigrette

**BEET SALAD** \$18  
mascarpone, coffee-cardamom soil, beet, vinaigrette

### LIGHTLY COOKED

**LIVE DIVER SCALLOP\*** \$29  
lemon shallot brown butter, wild mushroom dashi, shaved black truffle

**ASIAN CHILI LOBSTER\*** \$38  
butter poached, white soy, sriracha

**KING CRAB "SCAMPI"\*** \$36  
parsley, garlic froth

### FROM THE PAN

**FILET\***  
10 ounces \$68

**FLAT IRON\***  
14 ounces \$52

### PASTA & RICE

**PAPPARDELLE BOLOGNESE\*** \$31  
pancetta, beef, veal, lamb, tomato, parmesan

**BUCATINI\*** \$28  
squid ink pasta, little neck clams, garlic, olive oil

**GOAT CHEESE MEZZALUNA** \$27  
orange essence, fennel pollen

**JUMBO LUMP CRAB CREOLE\*** \$39  
gullah gravy, crispy okra, conagree, penn rice

### FROM THE OVEN

**WHOLE FREE RANGE CHICKEN\*** \$56  
panzanella salad, sherry vinegar jus dressing

**WHOLE FISH\*** MP  
thai salad, lemon grass chimichurri  
sourced by local anglers

**RACK OF LAMB\*** \$78  
garlic, herbs, dijon, breadcrumbs

### FROM THE BROILER

**CREEKSTONE FARMS BONE-IN NY STRIP\***  
32 ounces / unaged \$128

**CREEKSTONE FARMS DRY AGED BONE-IN NY STRIP\***  
32 ounces / 45 day \$128

**44 FARMS DRY AGED BONE-IN NY STRIP\***  
32 ounces / 90 day \$160

**44 FARMS BONE-IN RIBEYE\***  
32 ounces

**HEART BRAND DRY AGED AKAUSHI BONE-IN RIBEYE\***  
32 ounces  
45 day \$165  
90 day \$210  
240 day \$275

### SIDES

**CAVIER POTATO PAVE** \$29

**ESPELETTE FRITES** \$14

**POTATO PURÉE** \$15

**WILD MUSHROOMS** \$19

**JOHNNY MAC AND CHEESE** \$16

**KIMCHI CREAMED SPINACH** \$17

**CHARRED CAULIFLOWER** \$16

**TEMPURA ONION RINGS** \$15

**AVOCADO FRIES** \$18

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Parties of 6 or more will be subject to 20% gratuity.