

Oysters on the Half Shell* rotating selection, cocktail sauce, mignonette, cucumber relish | **half dozen** / 14 **dozen** / 28

Classic Jumbo Shrimp Cocktail (3) chilled jumbo shrimp, cocktail sauce, lemon / 16

Tinned Ortiz Seafood Selections sesame cracker, butter, pickled mustard seed, cornichon | **anchovies** / 16 **sardines** / 14

Tuna Tartare Nachos* wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko / 16

Cobia Crudo* Thai vinaigrette, avocado mousse, radish, chilis, puffed rice / 15

Gambas al Ajillo garlic shrimp, olive oil, preserved lemon, arbol chili, grand rustico / 18

Oysters Gratin* (3) baked local oysters, crab & artichoke imperial, parmesan, breadcrumbs / 12

Peking Duck Steamed Buns (2) five spiced duck confit, hoisin, scallion, cucumber, jalapeño, cilantro / 14

Beef Carpaccio* black peppercorn crusted filet mignon, truffle aioli, micro celery, potato gaufrette / 16

Pork Belly Tataki cucumber wakame salad, pickled ginger, spicy aioli / 13

Housemade Burrata fig marmalade, watercress, pomegranate seeds, garlic crostini / 14

Artisan Cheese Plate chef's selection, honeycomb, fig jam, candied walnuts, sesame cracker / 18

Miso Noodles udon noodles, soy glazed shiitakes, broccolini, radishes, green miso pesto / 16 | **add shrimp + 6**

Waygu Burger* Mashima Reserve American Waygu, mushrooms, gruyere cheese, crispy onions, white truffle aioli / 21

Sesame Crusted Tuna* seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 18

Cowboy Ribeye* Allen Brothers 24 oz, red wine jus / 55 | **add mushroom + 4**

Truffle Parmesan Fries grated parmesan, white truffle oil, rosemary / 7.5

Garlic Spinach extra virgin olive oil, preserved lemon, shaved garlic / 5

Roasted Mushrooms mixed mushrooms, garlic, shallot, fresh thyme / 8

Dark Chocolate Torte luxardo cherry syrup, candied walnuts, whipped cream / 10

Coconut Panna Cotta passion fruit sauce, fresh berries, kiwi, toasted coconut / 10

Seasonal Sorbet mixed berries / 8

DIRECTOR OF OPERATIONS KEVIN NALLY | EXECUTIVE CHEF HUGO RODRIGUEZ

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

**It's
Salt**