



LE PLATEAU

- LE GRAND BOUQUET 58
- LE MAJESTIQUE BOUQUET 96



FRUITS DE MER

- 1/2 DOZ KATAMA BAY OYSTERS 18
 - LOCAL DOZEN LITTLENECK CLAMS 18
 - LOCAL CEVICHE CLAMS 20
 - WITH AJIAMARILLO & LIME SAUCE
- U10 SHRIMP COCKTAIL 18
 - COLOSSAL CRAB COCKTAIL 18
 - ISLAND LOBSTER COCKTAIL 19

SIGNATURE APPETIZERS

- MERGUEZ SAUSAGE 17
 - HOMEMADE SPICY LAMB SAUSAGE, TRUFFLED-MUSHROOM POLENTA, DUTCH-PEPPER & TOMATO SAUCE
 - HUDSON VALLEY FOIE GRAS 25
 - PISTACHIO CRUST, ROSEWATER SCENTED GRILLED PEACH, FOIE GRAS PANCAKE, WHISTLE PIG BOURBON MAPLE SYRUP
- ESCARGOT PARISIENNE 16
 - BURGUNDY SNAILS, PUFFED PASTRY & SPINACH, BEURRE BLANC, PERSILLADE SAUCE
- FOIE GRAS CUBAN CIGARS 19
 - SWEETBREAD & GROUND LAMB CRISPY ROLLS, SUMAC LEMON AIOLI
 - SPANISH OCTOPUS 19
 - CHAR-GRILLED TENTACLES, GREAT NORTHERN WHITE BEANS, BLACK GARLIC, SESAME AJILLO SAUCE & CELLO RADISHES

APPETIZERS

- CALAMARI FRIES 13
 - FLASH FRIED, MANGO KETCHUP
 - SNOW CRAB GUACAMOLE 21
 - FRESH AVOCADO, JALAPENO, MANGO, MEXICAN CURTIDO VEGETABLES & PASILLA DUSTED CORN CHIPS
 - TUNA TARTARE 17
 - AHI TUNA, SESAME DRESSING, TOASTED SESAME SEEDS, CRISPY RICE CHIPS, MICRO GREENS
 - STREET STYLE SHAWARMA TACOS 19
 - ROTISSERIE VEAL & LAMB, CILANTRO TAHINI, FRENCH FETA, TOMATO OIL, PEA SHOOTS, MINI PITA BREAD
- *FROM OUR GRILL
 - GRILLED SUGARCANE JUMBO SHRIMP 18
 - SPICY SHRIMP, PICKLED CHILES AND MISO GLAZE
 - GRILLED BACON 18
 - PETER LUGER'S STYLE, JALAPEÑO & TOMATO GLAZE
 - CHAR-BROILED OYSTERS 22
 - PERUVIAN PANCA BUTTER, LEMON & HERBS
 - BROILED KING CRAB LEGS 24
 - PANCA & WHITE WINE BUTTER, FIN HERBS
- JUMBO LUMP CRAB CAKE 18
 - ROASTED CORN RELISH, CILANTRO TAHINI, CHARRED CORN CREAM
 - AHI TUNA SASHIMI 19
 - NORI RESTED TUNA, GARLIC & GINGER PONZU, MASAGO, BLACK SEAWEED SALAD
 - BONE MARROW 18
 - CRISPY CAVATELLI, "PEA-STO", LOCAL MV NAUGHTY SEA SALT
 - SAUTEED PEI MUSSELS 19
 - FENNEL & SAFFRON BROTH, TOASTED SOURDOUGH BREAD

INDIVIDUAL PIZZAS

- MARGHERITA 13
 - TOMATO SAUCE, MOZZARELLA, TOPPED WITH ZA'ATAR HERBS
- 'NDUJA CALABRESE PIZZA 16
 - SUNDRIED TOMATO & 'NDUJA SAUSAGE SPREAD, SMOKED GOUDA, ARUGULA, PICKLED ONION, LEMON VINAIGRETTE

HOUSE-MADE SOUPS

- ATLANTIC CLAM CHOWDER 10
- OLD-FASHIONED TOMATO BISQUE 11

SALADS

- HOUSE MIXED GREENS 11
 - CUCUMBER, CHERRY TOMATO, CHOICE OF DRESSING
 - BEET SALAD 16
 - CARPACCIO OF ROASTED RED & GOLDEN BEETS, ARUGULA, RED ONION, SPICY PECANS, BABY PEAR, CABRALES DE QUERCIA CHEESE, FRIED SHALLOTS
 - WEDGE SALAD 13
 - ICEBERG WEDGE, TOMATO, BLUE CHEESE DRESSING, BACON CRUMBLES
- TRADITIONAL CAESAR SALAD 12
 - CHOPPED ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN, HERBED CROUTONS
 - WATERMELON AND FETA SALAD 17
 - CUBED WATERMELON & FRENCH FETA, KALAMATA OLIVES, FENNEL & ARUGULA SALAD
- LOBSTER ARUGULA SALAD 21
 - BABY ARUGULA & BABY SPINACH, WALNUTS, CRANBERRIES, FRESH LOBSTER, STRAWBERRY VINAIGRETTE
 - GRILLED PEACH SALAD 17
 - FRISÉE, RADDICCHIO & BABY KALE, BLUE CHEESE, POMEGRANATE SEEDS & LEMON-THYME VINAIGRETTE
 - SALAD CAPRESE 17
 - ITALIAN BURRATA, HEIRLOOM TOMATOES, ROASTED PEPPERS, HOUSE MADE PESTO SAUCE

BURGERS & SANDWICHES

- ATLANTIC BURGER 16
 - 10 OZ CAJUN BURGER, FRENCH FETA CHEESE, TATZIKI SAUCE, FENNEL ARUGULA SALAD
- STUFFED LAMB BURGER 17
 - 10 OZ GOAT CHEESE-STUFFED LAMB BURGER, ARUGULA, SHAVED CUCUMBER, RED ONION, ROASTED RED BELL PEPPERS, FRENCH FRIES
 - FOIE GRAS BURGER 31
 - 10 OZ BURGER, BLACK TRUFFLE DUXELLE, FOIE GRAS & MUSHROOM AU POIVRE, ROCKET ARUGULA, FRENCH FRIES
- CLASSIC BURGER 17
 - 10 OZ CAB BURGER, CHOICE OF TOPPINGS, FRENCH FRIES

ITALIAN STREET-FAIR PORCHETTA SANDWICH 19
ROASTED CRISPY PORK BELLY & LOIN, BABY KALE, SAFFRON AIOLI, HOAGIE ROLL

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

FRESH FISH



SUMAC SALT

AHI TUNA 39
LEMON & SUMAC CRUST,
BULGUR WHEAT RELISH,
CILANTRO TAHINI SAUCE

ISLAND FLUKE-FRANCAISE 33
HOLLANDAISE SAUCE

SWORDFISH STEAK 36

1 1/2 LBS ALASKAN KING CRAB 56

LOCAL COLD WATER LOBSTER
MKT PRICE

SCOTTISH SALMON 33
ENGLISH PEA RAVIOLI GARNISH

ISLAND COD 34
OVEN ROASTED,
ASIAGO PANKO CRUST

EAST COAST HALIBUT 36

BRANZINO 39

WHOLE AND CHAR-BROILED, LEMON PRESERVES AND HERB MARINADE

MUSSELS ET FRITES 30

PEI MUSSELS, FENNEL & SAFFRON BROTH, TRUFFLE FRITES



NAUGHTY SALT



OUR STEAKS ARE PRIME DRY-AGED CERTIFIED ANGUS BEEF® BRAND



STEAKS & CHOPS

VEAL CHOP 14 OZ 44
FILET MIGNON 10 OZ 42
FILET AU POIVRE 10 OZ 42
SKIRT STEAK 14 OZ 38
CHIMMICURRI SAUCE

A5 JAPANESE KOBE WAGYU

RIBEYE CAP 6 OZ 91
EYE OF RIBEYE 6 OZ 95
41 DAY DRY AGED 10 OZ RIBEYE 190



*RARE TO MED-RARE ONLY

PRIME SIRLOIN STEAK 16 OZ 49
BONE-IN RIBEYE 20 OZ 57
CAJUN RIBEYE 20 OZ 58
SPICY CRAWFISH HOLLANDAISE
COLORADO LAMB CHOPS 48
MOROCCAN FINGERLING
POTATOES, OLIVE & CAPER
GREMOLATA ALLA MENTA

ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPINGS

FOIE GRAS 15 SUMMER TRUFFLE & MADEIRA REDUCTION 17 ROQUEFORT CHEESE 7 OSCAR STYLE 18

POUR DEUX

MOROCCAN CHICKEN TAJIN 44
BRAISED THIGHS, ITALIAN FREGOLA,
CHICKPEAS, ALMONDS, HARISSA, FRENCH FETA,
OIL CURED OLIVES, TAHINI

LOBSTER COPPER POT PIE 68
2 LB SEMI DE-SHELLED LOBSTER,
ROASTED CARROTS, BRAISED LEEKS,
SPINACH, LOBSTER AMERICAINE SAUCE,
PUFF PASTRY DOME

HOUSE SPECIALTIES

2 1/2 LB CRACKLING PORK SHANK 44
BACON & BEER BRAISED SAUERKRAUT,
CILANTRO-HORSERADISH CREAM,
JALAPENO POLENTA FRITES

STEAK TAGLIATA 54
SLICED PRIME 16 OZ SIRLOIN
TOPPED WITH BABY ARUGULA,
SHAVED PARMESAN & DRIZZLED
WITH EXTRA VIRGIN OLIVE OIL

CRAB CAKE 36
DUO OF SEARED JUMBO LUMP CRAB CAKES

HERB-ROASTED AMISH CHICKEN 24
SAUTÉED SPINACH,
ROASTED TOMATOES, ARTICHOKE HEARTS

OSSO BUCCO 44
TUSCAN STYLE VEAL OSSO BUCCO,
CRISPY CAVATELLI, RED WINE PAN JUS

BLACK TRUFFLE LOBSTER MAC & CHEESE 29
ORECCHIETTE PASTA, LOBSTER,
SUMMER TRUFFLES, SAUCE AU FROMAGE

ON THE SIDE 11

ROASTED FRESH ROMA TOMATOES
SAUTEED ITALIAN ARTICHOKE
FINGERLING POTATOES
POTATOES AU GRATIN

GOURMET SIDES 13

LOBSTER POMME PURÉE
CREAMED SPINACH VOL AU VENT

SAUTEED WILD MUSHROOMS
CRISPY BRUSSEL SPROUTS
FRENCH/TRUFFLE FRITES
GRILLED ASPARAGUS

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

Executive Chef, Martín Verano



Created and Operated by Daiza Restaurant Group