



FRUITS DE MER

LE PLATEAU

LE GRAND BOUQUET 58	1/2 DOZ KATAMA BAY OYSTERS 18	U10 SHRIMP COCKTAIL 18
LE MAJESTIQUE BOUQUET 96	LOCAL DOZEN LITTLENECK CLAMS 18	COLOSSAL CRAB COCKTAIL 18
		ISLAND LOBSTER COCKTAIL 19

ESCARGOT PARISIENNE 16
SPINACH, MUSHROOMS
BEURRE BLANC &
RED TOASTED PANKO

CHARRED SPANISH OCTOPUS 19
BROCCOLINI, GARBANZO BEANS,
POTATO CAKE, CHERMOULA,
GARBANZO PUREE

SIGNATURE APPETIZERS

A5 MIYAZAKI BEEF SUSHI 35
FOIE GRAS, WASABI, BARREL
AGED WHISTLE PIG MAPLE SYRUP



MERGUEZ SAUSAGE 17
SPICY LAMB SAUSAGES,
FRISÉE SALAD, TOMATOES,
CUCUMBERS, RADISHES,
GREEN ONIONS, PINE NUTS,
POMEGRANATE CITRUS OIL

FOIE GRAS CUBAN CIGARS 19
SWEETBREAD & GROUND LAMB
BONE MARROW & FOIE GRAS

APPETIZERS

CALAMARI FRIES 13
FLASH FRIED, BLOOD ORANGE AIOLI

SNOW CRAB GUACAMOLE 21
FRESH AVOCADO, SNOW CRAB,
OVER SALVADORAN PICKLED CABBAGE,
TOPPED WITH POMEGRANATE SEEDS

TUNA TARTARE 17
AVOCADO PURÉE, BLACK TEA GELATIN,
CUCUMBER, BLACK TOBIKO

AHI TUNA SASHIMI 19
GRILLED ASPARAGUS, HEARTS OF PALM,
SEA BEANS, ROASTED TOMATOES,
TOBIKO, CRISPY LOTUS ROOT,
MISO GINGER VINAIGRETTE

SAUTEED PEI MUSSELS 19
FENNEL & SAFFRON BROTH,
TOASTED SOURDOUGH BREAD

SWEETBREAD & LOBSTER 17
ORGANIC MUSHROOMS,
SAUTÉED SWISS CHARD,
PEAS, LAVENDER

JUMBO LUMP CRAB CAKE 18
GIGANTES BEANS, ROASTED RED PEPPERS,
DILL, GREEN ONIONS, OLD BAY AIOLI

CHAR-BROILED OYSTERS 22
PERUVIAN PANCA BUTTER,
LEMON & HERBS

GRILLED SUGARCANE JUMBO SHRIMP 18
SPICY SHRIMP, PICKLED SERRANO
& DUTCH PEPPERS, MISO GLAZE

LAMB KUFTA 17
ROASTED EGGPLANT, AMBA SAUCE,
TAHINI SAUCE & FRISÉE SALAD

STREET STYLE SHAWARMA TACOS 19
ROTISSERIE LAMB, VEAL & BEEF,
CILANTRO TAHINI & AMBA SAUCE,
FRENCH FETA, MINI PITA BREAD

BONE MARROW 18
PUY LENTILS, CONFIT GARLIC,
SHALLOTS, CHARRED ONION PURÉE,
FRIED CAPERS, RADISHES

GRILLED BACON 18
PETER LUGER'S STYLE,
WHOLE GRAIN MUSTARD

INDIVIDUAL PIZZAS

MARGHERITA 13
TOMATO SAUCE, MOZZARELLA,
TOPPED WITH ZA'ATAR HERBS

CLAM FLATBREAD 17
LOCAL CLAMS, BACON, RAPINI,
FINGERLING POTATOES, BÉCHAMEL

HOUSE-MADE SOUPS

ATLANTIC CLAM CHOWDER 11

OLD-FASHIONED TOMATO BISQUE 12

SALADS

SALAD CAPRESE 17
ITALIAN BURRATA, HEIRLOOM
TOMATOES, ROASTED PEPPERS,
HOUSE MADE PESTO SAUCE

BEET SALAD 16
ROASTED RED, YELLOW & CANDY BEETS,
SPICY PECANS, ARUGULA, BABY PEARS,
RED ONIONS, GOAT CHEESE CREAM

WEDGE SALAD 13
ICEBERG WEDGE, TOMATO,
BLUE CHEESE DRESSING,
BACON LARDONS

TRADITIONAL CAESAR SALAD 13
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
FRESH LOBSTER,
BABY ARUGULA & ROMAINE,
WALNUTS, CRANBERRIES,
STRAWBERRY VINAIGRETTE

GRILLED PEACH SALAD 17
FRISÉE, RADDICCHIO & BABY KALE,
BLUE CHEESE, POMEGRANATE SEEDS
& LEMON-THYME VINAIGRETTE

HOUSE MIXED GREENS 11
CUCUMBER, CHERRY TOMATO,
CHOICE OF DRESSING

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



NAUGHTY SALT

STEAKS & CHOPS



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



FILET MIGNON 10 OZ 44

PRIME SIRLOIN STEAK 16 OZ 53

FILET AU POIVRE 10 OZ 44

BONE-IN RIBEYE 20 OZ 63

SKIRT STEAK 14 OZ 38

CHARRED ONION PURÉE,
CILANTRO CITRUS SAUCE

HOUSE MARINATED CAJUN RIBEYE 20 OZ 64

SPICY CRAWFISH HOLLANDAISE

GRILLED COLORADO LAMB CHOPS 48

COUSCOUS, ROASTED RED PEPPERS,
GOLDEN RAISINS, MINT,
CHARRED EGGPLANT MOUSSE

BISTECCA FLORENTINE 64

22 OZ DRY AGED T-BONE,
GRILLED & SEASONED TUSCAN STYLE

16 OZ MILK FED VEAL CHOP PARMESAN 51

POMODORO SAUCE, BURRATA CHEESE,
PARMIGIANO REGGIANO, BASIL LEAVES

A5 JAPANESE MIYAZAKI WAGYU

*RARE TO MED-RARE ONLY

RIBEYE CAP 6 OZ 91



ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPINGS

FOIE GRAS 15

SUMMER TRUFFLE & MADEIRA REDUCTION 17

CABRALES CHEESE 7

OSCAR STYLE 18

HOUSE SPECIALTIES

POUR DEUX

MOROCCAN CHICKEN & OLIVES TAGINE 44

BRAISED THIGHS, COUSCOUS, RAISINS,
GREEN OLIVES, YOGURT SAUCE, FRESH FIGS,
PISTACHIOS, LEMON PRESERVE

LOBSTER COPPER POT PIE 68

2 LB SEMI DE-SHELLED LOBSTER,
BABY CARROTS, FINGERLING POTATOES,
LEEK, SPINACH, AMERICANE SAUCE

2 1/2 LB CRACKLING PORK SHANK 44

BACON & BEER BRAISED SAUERKRAUT,
CILANTRO CITRUS SAUCE,
SERRANO POLENTA

STEAK TAGLIATA 57

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

LOBSTER RAVIOLI 41

BEURRE BLANC, CHILI FLAKES, CHIVES,
BOTTARGA BREAD CRUMBS

FRESH FISH

ISLAND FLOUNDER FRANCAISE 33
HOLLANDAISE SAUCE

SEARED FAROE ISLANDS SALMON 33
ENGLISH PEA RAVIOLI, PEA & CARROT MASH

AHI TUNA 39
BULGAR WHEAT, KALAMATA
OLIVES, TOMATOES, CAPERS,
LEMON & PARSLEY

1 1/2 LBS ALASKAN KING CRAB 56

LOCAL COLD WATER LOBSTER
MKT PRICE

ISLAND COD 34
OVEN ROASTED,
PARMESAN PANKO CRUST

EAST COAST HALIBUT 36
SEARED, GRAPEFRUIT SEGMENTS,
BEURRE BLANC

SWORDFISH STEAK 36
CLASSICALLY GRILLED,
BEURRE BLANC



SUMAC SALT

BRANZINO 41
WHOLE AND CHAR-BROILED, LEMON PRESERVES AND HERB MARINADE

MUSSELS ET FRITES 30
PEI MUSSELS, FENNEL & SAFFRON BROTH, TRUFFLE FRIES

SLOW BAKED JUMBO LUMP CRAB CAKES 36
GIGANTES BEANS, ROASTED RED PEPPERS,
DILL, GREEN ONIONS, OLD BAY AIOLI

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

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

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

HONEYSUCKLE OYSTERS & VEAL SACCHETTI 36
CHAMPAGNE BEURRE BLANC,
FENNEL CONFIT, CAVIAR, CHIVES

BURGERS & SANDWICHES

ATLANTIC BURGER 21
10 OZ PRIME C.A.B. CAJUN BURGER,
FRENCH FETA CHEESE, TATZIKI SAUCE,
FENNEL ARUGULA SALAD, CITRUS OIL

STUFFED LAMB BURGER 19
10 OZ GOAT CHEESE-STUFFED LAMB
BURGER, SHAVED CUCUMBER,
ROASTED RED BELL PEPPERS,
ARUGULA, FRENCH FRIES

CLASSIC BURGER 21
10 OZ PRIME C.A.B. BURGER,
CHOICE OF TOPPINGS,
FRENCH FRIES

FOIE GRAS BURGER 31
10 OZ BURGER, BLACK TRUFFLE DUXELLE,
FOIE GRAS & MUSHROOM AU POIVRE,
ROCKET ARUGULA, TRUFFLE FRIES

ITALIAN STREET-FAIR PORCHETTA SANDWICH 19
CRACKLING ROASTED PORK BELLY "TUSCAN STYLE", SMOKED GOUDA, HARISSA AIOLI,
BUTTON MUSHROOMS, PICKLED ONIONS & WATERCRESS, DEMI BAGUETTE

ON THE SIDE 11

ROASTED FRESH ROMA TOMATOES
SAUTÉED ITALIAN ARTICHOKE

FINGERLING POTATOES
GRILLED ASPARAGUS
SHISHITO PEPPERS
POMME PURÉE

SAUTÉED BUTTON MUSHROOMS
CRISPY BRUSSELS SPROUTS
FRENCH/TRUFFLE FRIES
POTATOES AU GRATIN

GOURMET SIDES 13
CREAMED SPINACH VOL AU VENT



Created and Operated by Daiza Restaurant Group LLC.
Executive Chef, Mauricio Librado

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