



FRUITS DE MER

LE PLATEAU

- LE GRAND BOUQUET 58
- LE MAJESTIQUE BOUQUET 96
- HAMACHI CRUDO 18
CHILI OIL, GINGER OIL,
PICKLED ONIONS, MV SUMAC SALT
- 1/2 DOZ KATAMA BAY OYSTERS 18
- LOCAL DOZEN LITTLENECK CLAMS 18
- U10 SHRIMP COCKTAIL 18
- COLOSSAL CRAB COCKTAIL 18
- ISLAND LOBSTER COCKTAIL 19

SIGNATURE APPETIZERS

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

A5 HOKKAIDO JAPANESE BEEF SUSHI 35
FOIE GRAS, WASABI,
BARREL AGED 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

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

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

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

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

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

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

BONE MARROW 21
3 BONE MARROW, FOIE GRAS BUTTER,
PRESERVED, LEMON, WATERCRESS,
GRILLED BREAD

HORIAS 18
PITA BREAD STUFFED WITH KUFTA MIX,
FRISÉE SALAD, TAHINI SAUCE

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

ROASTED CAULIFLOWER 19
ZATAR OIL MIX, CAULIFLOWER, TZATZIKI SAUCE,
KOREAN CHILI SAUCE, POMEGRANATE

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

INDIVIDUAL PIZZAS

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

NEAPOLITAN PESTO PIZZA 17
BURRATA, MOZZARELLA, GARLIC OIL,
ROASTED RED PEPPERS,
PEPPER FLAKES, ARUGULA

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

TRADITIONAL CAESAR SALAD 13
CHOPPED ROMAINE,
CLASSIC CAESAR DRESSING,
PARMESAN, HERBED CROUTONS

LOBSTER ARUGULA SALAD 21
FRESH LOBSTER,
BABY ARUGULA & ROMAINE,
WALNUTS, CRANBERRIES,
STRAWBERRY VINAIGRETTE

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

WATERMELON AND FETA SALAD 17
CUBED WATERMELON & FRENCH FETA,
KALAMATA OLIVES,
FENNEL & ARUGULA SALAD

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

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

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.

STEAKS & CHOPS



NAUGHTY SALT



ALL OF OUR STEAKS ARE PRIME DRY-AGED



PRIME FILET MIGNON 10 OZ 44

HOUSE MARINATED CAJUN RIBEYE 20 OZ 64
SPICY CRAWFISH HOLLANDAISE

PRIME FILET AU POIVRE 10 OZ 44

BONE-IN RIBEYE 20 OZ 63

SKIRT STEAK 14 OZ 38
CHARRED ONION PURÉE,
CILANTRO CITRUS SAUCE

PRIME SIRLOIN STEAK 16 OZ 53

GRILLED PRIME COLORADO LAMB CHOPS 48
SAFFRON RISOTTO, RED WINE
& VEGETABLE NATURAL REDUCTION

16 OZ MILK FED VEAL CHOP PARMESAN 51
POMODORO SAUCE, BURRATA CHEESE, BASIL LEAVES

A5 HOKKAIDO JAPANESE BEEF WAGYU

*RARE TO MED-RARE ONLY

WAGYU STEAK 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 DRY AGED 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 COD 36
TOMATO CRUSTED COD,
CHORIZO BUTTER SAUCE,
MUSSELS, FRIED TOMATILLO

1 1/2 LBS ALASKAN KING CRAB 61

LOCAL COLD WATER LOBSTER
MKT PRICE

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

SWORDFISH STEAK 36
GRILLED SWORDFISH, SEARED CALAMARI
STEAK, SQUID INK HOLLANDAISE,
GREEN ONIONS, MV SALT

SEARED FAROE ISLANDS SALMON 34
ENGLISH PEA RAVIOLI, PEA & CARROT MASH

ISLAND FLOUNDER FRANCAISE 34
HOLLANDAISE SAUCE



SUMAC SALT

BRANZINO 41

WHOLE AND CHAR-BROILED, LEMON PRESERVES AND HERB MARINADE

MUSSELS ET FRITES 30

PEI MUSSELS, FENNEL & SAFFRON BROTH, FRIES

MOROCCAN STYLE SEARED DORADE 41

DORADE, MOROCCAN SAUCE, GRILLED BREAD, CURLY CELERY SALAD

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 29

SAUTÉED SPINACH, ROASTED
TOMATOES, ARTICHOKE HEARTS

BLACK TRUFFLE LOBSTER MAC & CHEESE 29

ORECCHIETTE PASTA, LOBSTER,
SUMMER TRUFFLES, SAUCE AU FROMAGE

BURGERS & SANDWICHES

ATLANTIC BURGER 23

10 OZ PRIME CAJUN BURGER,
FRENCH FETA CHEESE, TATZIKI SAUCE,
FENNEL ARUGULA SALAD, CITRUS OIL

CLASSIC BURGER 22

10 OZ PRIME BURGER,
CHOICE OF TOPPINGS,
FRENCH FRIES

FOIE GRAS BURGER ROSSINI 31

4 OZ FOIE GRAS, HUITLACOCHÉ
& MUSHROOM DUXELLE,
MADEIRA TRUFFLE SAUCE,
SUMMER TRUFFLES, FRESH FIGS

ON THE SIDE 11

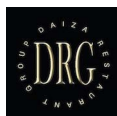
ROASTED FRESH ROMA TOMATOES
SAUTÉED ITALIAN ARTICHOKE
FINGERLING POTATOES
GRILLED ASPARAGUS

SHISHITO PEPPERS

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

GOURMET SIDES 13

CREAMED SPINACH VOL AU VENT
CHARRED BAKED POTATO



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.