



FRUITS DE MER

U10 SHRIMP COCKTAIL 19



1/2 DOZ KATAMA BAY HONEYSUCKLE OYSTERS 18

STARTERS

ITALIAN FRIED ARTICHOKE 18
MARINATED ARTICHOKE, HARISSA
& LEMON PRESERVED AIOLI

SAUTÉED PEI MUSSELS 17
FENNEL & SAFFRON BROTH,
TOASTED SOURDOUGH BREAD

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

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

SOUPS

ATLANTIC CLAM CHOWDER 10

OLD FASHIONED TOMATO BISQUE 11

SALADS

CHOPPED KALE SALAD 16
ROASTED PEANUTS, SHREDDED
CABBAGES, CILANTRO LEAF,
CUCUMBERS, RED ONIONS,
PINE NUT DRESSING,
PARMIGIANO REGGIANO

TUSCAN PANZANELLA SALAD 17
ROMAINE LETTUCE, ARUGULA, RED
ONIONS, TOMATOES, CUCUMBERS, HERBED
CROUTONS, FRESH BASIL,
OREGANO VINAIGRETTE

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

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

BURGERS AND SANDWICHES

ATLANTIC BURGER 23
10 OZ PRIME CAJUN BURGER, FRENCH
FETA CHEESE, TATZIKI SAUCE, FENNEL
ARUGULA SALAD, CITRUS OIL

IMPOSSIBLE BURGER 24
VEGETARIAN PLANT BASED "MEATY"
BURGER, CILANTRO SALAD, CHEDDAR
CHEESE, FRENCH FRIES

CLASSIC BURGER 22
10 OZ PRIME BURGER,
CHOICE OF TOPPINGS, FRENCH FRIES

LOBSTER CROISSANT 21
AVOCADO PURÉE, TOMATO,
SIDE SALAD

MAIN COURSE



ALL OF OUR STEAKS ARE PRIME DRY-AGED



Proudly serving expertly crafted USDA Prime from industry leading
Allen Brothers of Chicago,
The premier purveyor of the finest USDA Prime meats

PRIME FILET MIGNON 10 OZ 46

PRIME FILET AU POIVRE 10 OZ 46

DRY AGED 20 OZ RIBEYE 68
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,
BONE MARROW, MAITRE D' BUTTER

16 OZ STEAK TAGLIATA 59
SLICED PRIME DRY AGED SIRLOIN
TOPPED WITH BABY ARUGULA,
PARMIGIANO REGGIANO & EVOO

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

MEATBALLS ALLA TOSCANO 34
ROASTED POMODORO SAUCE, FRESH SPAGHETTI

TUSCAN STYLE SHORT RIBS 41
BRAISED SHORT RIBS, HERB ROASTED POTATOES, VEGETABLE REDUCTION

FRESH FISH

WILD SALMON 30
ENGLISH PEA RAVIOLI,
PEA & CARROT MASH

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

ATLANTIC SPECIALTIES

2 1/2 LB CRACKLING PORK SHANK 44
BACON & BEER BRAISED SAUERKRAUT,
CILANTRO CITRUS SAUCE, SERRANO POLENTA

U10 ANGRY SHRIMP 34
U10 SHRIMPS, SPICY BUTTER SAUCE,
CRISPY KALE & GARLIC CHIPS, ROASTED
GARLIC MASHED POTATOES, BASIL OIL

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

LOBSTER RAVIOLI 41
BEURRE BLANC, CHILI FLAKES,
CHIVES, BOTTARGA BREAD CRUMBS

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

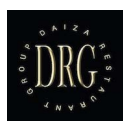
ROASTED MEDITERRANEAN CHICKEN 34
SAUTÉED SPINACH, ROASTED
TOMATOES, ARTICHOKE HEARTS

ON THE SIDE 12

ITALIAN ARTICHOKE
POTATOES GRATIN

GRILLED ASPARAGUS

FRENCH FRIES
TRUFFLE FRIES



Created and Operated by Daiza Restaurant Group LLC.

Executive Chef, Mauricio Librado