



**FRUITS DE MER**

**MEDITERRANEAN TUNA TARTARE 18**  
EGGPLANT MOUSSE, CUCUMBER, TOBIKO, SESAMEOIL,  
YUZU, EVOO, MICRO CILANTRO, RADISHES

**U10 SHRIMP COCKTAIL 19**



**1/2 DOZ KATAMA BAY HONEYSUCKLE OYSTERS 18**

**STARTERS**

**OCTOPUS AL PASTOR 24**  
CHARRED GUAJILLO OCTOPUS,  
PRESERVED LEMON, JICAMA SALAD,  
GRILLED PINEAPPLE

**ITALIAN FRIED ARTICHOKES 18**  
MARINATED ARTICHOKES, 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

**LAMB KUNAFEH 23**  
SAUTEED GROUND LAMB  
OVER SHREDDED PHYLLO,  
TOPPED WITH FOIE GRAS, SUMAC  
AIOLI STUFFED MEDJOL

**STREET STYLE SHAWARMA TACOS 21**  
ROTISSERIE LAMB & VEAL, CILANTRO TAHINI  
& AMBA SAUCE, FRENCH FETA,  
PITA BREAD

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

**SOUPS**

**ATLANTIC CLAM CHOWDER 10**

**OLD FASHIONED TOMATO BISQUE 11**

**SALADS**

**ROASTED TOMATOES ON THE VINE 18**  
OVER LABNEH, MOROCCAN CURED  
BLACK OLIVES, ZA'ATAR SEASONED PITA,  
HARISSA & OLIVE OIL

**CHOPPED KALE SALAD 17**  
ROASTED PEANUTS, SHREDDED  
CABBAGES, CILANTRO LEAF,  
CUCUMBERS, RED ONIONS,  
PINE NUT DRESSING,  
PARMESANO REGGIANO

**WATERMELON AND FETA SALAD 19**  
CUBED WATERMELON & FRENCH FETA,  
KALAMATA OLIVES,  
FENNEL & ARUGULA SALAD,  
OREGANO VINAIGRETTE

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

**ROASTED BEET SALAD 18**  
ROASTED RED & GOLDEN BEETS,  
BEET CHIPS, GOLDEN RAISINS,  
POMEGRANATE SEEDS,  
HONEY YOGURT SAUCE, BABY PEARS,  
GOAT CREAM CHEESE, PECANS

**TRADITIONAL CAESAR SALAD 14**  
CHOPPED ROMAINE,  
CLASSIC CAESAR DRESSING,  
PARMESAN, HERBED CROUTONS

**BURGERS AND SANDWICHES**

**ATLANTIC BURGER 26**  
10 OZ PRIME CAJUN BURGER, FRENCH  
FETA CHEESE, TATZIKI SAUCE, FENNEL  
ARUGULA SALAD, CITRUS OIL

**IMPOSSIBLE BURGER 26**  
VEGETARIAN PLANT BASED "MEATY"  
BURGER, CILANTRO SALAD, CHEDDAR  
CHEESE, FRENCH FRIES

**CLASSIC BURGER 26**  
10 OZ PRIME BURGER,  
CHOICE OF TOPPINGS, FRENCH FRIES

**LOBSTER CROISSANT 21**  
AVOCADO PURÉE, TOMATO,  
SIDE SALAD

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

## 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

**DRY AGED 16 OZ SIRLOIN 62**  
30 DAY PRIME, DRY AGED SIRLOIN,  
BONE MARROW, MAITRE D' BUTTER

### PRIME FILET AU POIVRE 10 OZ 46

**16 OZ STEAK TAGLIATA 62**  
SLICED PRIME DRY AGED 16 OZ SIRLOIN  
TOPPED WITH BABY ARUGULA,  
SHAVED PARMESAN & DRIZZLED EVOO

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

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

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## FRESH FISH

**ROASTED ALASKAN KING CRAB MKT PRICE**  
DESHELLED KING CRAB LEG, PISTACHIO HERB BUTTER,  
FRIED SHISO LEAVES, MELTED YUZU BUTTER & LIME LEAVES

**MOROCCAN DORADO 45**  
MOROCCAN SAUCE,  
ROSE PETALS, FENNEL SALAD

**BRANZINO 45**  
WHOLE AND CHAR-BROILED, LEMON  
PRESERVES AND HERB MARINADE

**WILD SALMON 36**  
ENGLISH PEA RAVIOLI,  
PEA & CARROT MASH

## ATLANTIC SPECIALTIES

**2 1/2 LB CRACKLING PORK SHANK 44**  
BACON & BEER BRAISED SAUERKRAUT,  
SERRANO POLENTA, WATERCRESS SALAD

**U10 ANGRY SHRIMP 34**  
U10 SHRIMPS, SPICY BUTTER SAUCE,  
CRISPY BASIL & 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 32**  
ORECCHIETTE PASTA, LOBSTER,

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

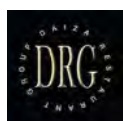
**VEAL SACCHETTI BOLOGNESE 41**  
BEEF & PORK BOLOGNESE, CRÈME FRAICHE, BURRATA CHEESE,  
PESTO, PISTACHIOS CRUMBS & CRISPY BASIL

## ON THE SIDE 12

SHISHITO PEPPERS  
ITALIAN ARTICHOKE

GRILLED ASPARAGUS

FRENCH FRIES  
POTATOES GRATIN



Created and Operated by Daiza Restaurant Group LLC.

Executive Chef, Mauricio Librado