



## FRUITS DE MER

**MEDITERRANEAN TUNA TARTARE 18**  
EGGPLANT MOUSSE, CUCUMBER, TOBIKO, SESAME OIL,  
LEMON JUICE, EVOO, MICRO CILANTRO, RADISHES

**U10 SHRIMP COCKTAIL 22**



**1/2 DOZ KATAMA BAY HONEYSUCKLE OYSTERS 22**

## STARTERS

**ITALIAN FRIED ARTICHOKES 18**  
MARINATED ARTICHOKES, HARISSA  
& LEMON PRESERVED AIOLI

**JUMBO LUMP CRAB CAKE 24**  
GIGANTES BEANS, ROASTED  
RED PEPPERS, DILL, GREEN  
ONIONS, OLD BAY AIOLI

**CHARBROILED OYSTERS 24**  
KATAMA BAY OYSTERS,  
MAÎTRE D' BUTTER, PARMESAN

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

**LAMB KUNAFEH 23**  
SAUTÉED GROUND LAMB  
OVER SHREDDED PHYLLO,  
TOPPED WITH FOIE GRAS &  
SUMAC AIOLI STUFFED MEDJOOOL DATE

**STREET STYLE SHAWARMA TACOS 22**  
ROTISSERIE LAMB & VEAL, CILANTRO TAHINI  
& AMBA SAUCE, FRENCH FETA,  
PITA BREAD

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

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

**BONE MARROW 19**  
WHIPPED CONFIT GARLIC,  
TABBOULEH, ZA'ATAR PITA

## SOUPS

**ATLANTIC CLAM CHOWDER 10**

**OLD FASHIONED TOMATO BISQUE 11**

## SALADS

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

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

**CLASSIC WEDGE SALAD 19**  
ICEBURG, RED ONIONS, TOMATOES,  
BACON, MV BLUE CHEESE DRESSING

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

**ITALIAN CAPRESE SALAD 22**  
BURRATA, HEIRLOOM TOMATOES,  
MICRO BASIL, PISTACHIO  
CRUMBS, PESTO

**WATERMELON AND FETA SALAD 21**  
CUBED WATERMELON & FRENCH FETA,  
KALAMATA OLIVES, FENNEL  
& ARUGULA SALAD,  
OREGANO VINAIGRETTE

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

## BURGERS AND SANDWICHES

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

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

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

**LOBSTER CROISSANT 25**  
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 53

**DRY AGED 16 OZ SIRLOIN 68**  
30 DAY PRIME, DRY AGED SIRLOIN,  
BONE MARROW, MAÎTRE D' BUTTER

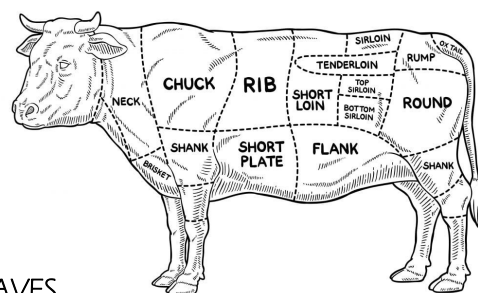
**DRY AGED 20 OZ RIBEYE 75**  
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,  
BONE MARROW, MAÎTRE D' BUTTER

**PRIME DRY AGED TOMAHAWK 220**  
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,  
ROASTED TOMATOES ON THE VINE, ASH BUTTER

**16 OZ MILK FED VEAL CHOP PARMESAN 65**  
POMODORO SAUCE, MOZZARELLA/PARMESAN CHEESE, BASIL LEAVES

### PRIME FILET AU POIVRE 10 OZ 53

**16 OZ STEAK TAGLIATA 68**  
SLICED PRIME DRY AGED 16 OZ SIRLOIN  
TOPPED WITH BABY ARUGULA,  
SHAVED PARMESAN & DRIZZLED EVOO



## FRESH FISH

**ROASTED ALASKAN KING CRAB MKT PRICE**  
DESHELLED KING CRAB LEG, PISTACHIO CRUMBS, HERB BUTTER,  
CRISPY BASIL, MELTED YUZU BUTTER & LEMON LEAVES

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

**BRANZINO 45**  
WHOLE AND CHARBROILED, LEMON  
PRESERVES AND HERB MARINADE

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

## ATLANTIC SPECIALTIES

**2 1/2 LB CRACKLING PORK SHANK 52**  
BACON & BEER BRAISED SAUERKRAUT,  
SERRANO POLENTA, WATERCRESS SALAD

**OSSO BUCCO 52**  
TUSCAN STYLE VEAL OSSO BUCCO,  
CRISPY CAVATELLI, RED WINE PAN JUS

**BLACK TRUFFLE  
LOBSTER MAC & CHEESE 32**  
ORECCHIETTE PASTA, LOBSTER,  
SUMMER TRUFFLES, SAUCE AU FROMAGE

**U10 ANGRY SHRIMP 38**  
U10 SHRIMPS, SPICY BUTTER SAUCE,  
CRISPY BASIL & GARLIC CHIPS, ROASTED  
GARLIC MASHED POTATOES, FENNEL OIL

**LOBSTER RAVIOLI 42**  
BEURRE BLANC, CHILI FLAKES,  
CHIVES, BOTTARGA BREAD CRUMBS

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

## ON THE SIDE 13

SHISHITO PEPPERS  
ITALIAN ARTICHOKE  
SAUTÉED WILD MUSHROOMS

CREAMED SPINACH  
GRILLED ASPARAGUS

FRENCH FRIES  
POTATOES GRATIN  
STEAKHOUSE CHARRED ONIONS

Executive Chef, Mauricio Librado

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