



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 19
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
(LUNCH ONLY)

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

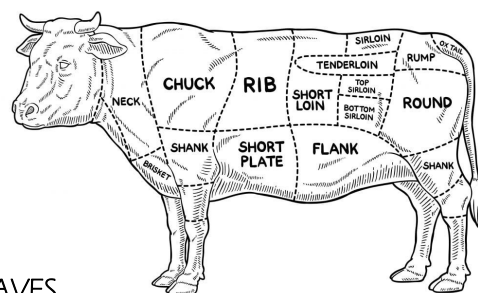
DRY AGED 20 OZ RIBEYE 75
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,
BONE MARROW, MAÎTRE D' BUTTER

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 FILET OF SOLE 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 58
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.

4.14.22