



### FRUITS DE MER



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

**U10 SHRIMP COCKTAIL 22**

### STARTERS

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

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

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

**SAUTÉED PEI MUSSELS 19**  
FENNEL & SAFFRON BROTH,  
TOASTED SOURDOUGH BREAD

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

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

**ESCARGOT DIJONAISE 26**  
FRENCH ESCARGOT, PERSILLADE SAUCE, WHOLE GRAIN  
MUSTARD SAUCE, HERBED FRENCH PUFF PASTRY

### SOUPS & SALADS

**BURRATA DI BUFALA 22**  
FRESH MINT GREMOLATA,  
GRILLED BABY ARTICHOKE,  
ITALIAN SEMI DRY TOMATOES

**LOBSTER ARUGULA SALAD 24**  
FRESH LOBSTER, BABY ARUGULA &  
ROMAINE, WALNUTS, CRANBERRIES,  
STRAWBERRY VINAIGRETTE

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

**ATLANTIC CLAM CHOWDER 12**

**OLD FASHIONED TOMATO BISQUE 14**

### BURGERS AND SANDWICHES

**ATLANTIC BURGER 28**  
10 OZ PRIME CAJUN BURGER, FRENCH  
FETA CHEESE, TZATZIKI SAUCE, FENNEL  
ARUGULA SALAD, CITRUS OIL

**CLASSIC BURGER 28**  
10 OZ PRIME BURGER,  
CHOICE OF TOPPINGS, FRENCH FRIES

**LOBSTER CROISSANT 25**  
AVOCADO PURÉE, TOMATO, SIDE SALAD  
(LUNCH ONLY)

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.

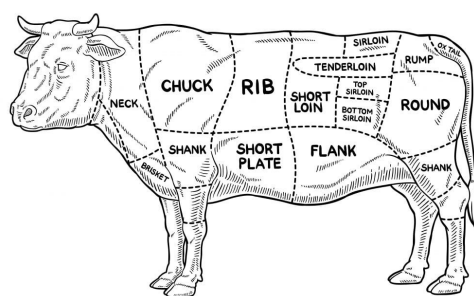
**PRIME FILET MIGNON 10 OZ 53**

**PRIME FILET AU POIVRE 10 OZ 53**

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

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

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



## FRESH FISH

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

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

## 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 ARUGULA, ROASTED TOMATOES,  
ARTICHOKE HEARTS

## ON THE SIDE 16

POTATOES GRATIN

FRENCH FRIES

GRILLED ASPARAGUS

ITALIAN ARTICHOKE

Created and Operated by Lyon & Co. Hospitality Group LLC  
Executive Chef, Mauricio Librado

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