



FRUITS DE MER



* 1/2 DOZ KATAMA BAY
HONEYSUCKLE OYSTERS 22

U10 SHRIMP COCKTAIL 22

STARTERS

ITALIAN FRIED ARTICHOKE 19
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 23
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.

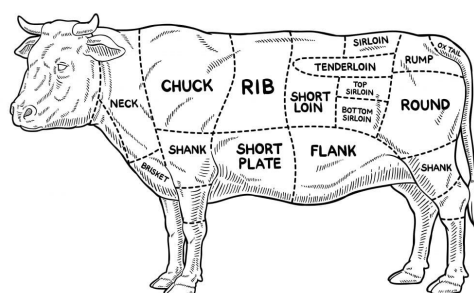
PRIME FILET MIGNON 10 OZ 53

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.