



**FRUITS DE MER**



**U10 SHRIMP COCKTAIL 22**

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

**SEABREAM TARTARE 24**  
MEDITERRANEAN SEABREAM, FALAFEL CRUMBLES, HARISSA, RED ONIONS, PRESERVED LEMONS, SUMAC, ZAAATAR PITA BREAD

**MEDITERRANEAN TUNA TARTARE 19**  
EGGPLANT MOUSSE, CUCUMBER, TOBIKO, SESAME OIL, LEMON JUICE, EVOO, MICRO CILANTRO, BEET ROOT

**SPECIALTIES**

**ARAYES 25**  
BEEF KUFTA IN PITA, AMBA AIOLI, TAHINI YOGURT SAUCE, GRILLED VEGETABLE, HOMEMADE PICKLED VEGETABLES

**ULTIMATE FOIE GRAS 34**  
SEARED FOIE GRAS, FOIE GRAS PARFAIT, ROSE PETAL JAM, POMEGRANATE BABY PEARS, GELATIN & BRAISED BALSAMIC FIG

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

**STARTERS**

**ITALIAN FRIED ARTICHOKEs 18**  
TEMPURA MARINATED ARTICHOKEs, HARISSA & LEMON PRESERVED AIOLI

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

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

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

**SAUTÉED PEI MUSSELS 23**  
FENNEL & SAFFRON BROTH, TOASTED SOURDOUGH BREAD

**SOUPS & SALADS**

**CHOPPED KALE SALAD 22**  
ROASTED PEANUTS, SHREDDED CABBAGES, CILANTRO LEAF, CUCUMBERS, PICKLED RED ONIONS, PINE NUT DRESSING, PARMESANO REGGIANO

**BAZAAR SOUK SALAD 24**  
ORGANIC GREENS, BRAISED CHICKPEAS, POMEGRANATE SEEDS, CUCUMBERS, TOMATOES, GRAPES, PISTACHIOS, MINT LEAVES, FETA CHEESE, MUSTARD & WALNUT VINAIGRETTE

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

**TRADITIONAL CAESAR SALAD 16**  
CHOPPED ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN, HERBED CROUTONS

**BURRATA DI BUFALA 22**  
FRESH MINT GREMOLATA, ARTICHOKEs, HEIRLOOM TOMATOES, MAHAMMARA SAUCE

**ATLANTIC CLAM CHOWDER 13**

**OLD FASHIONED TOMATO BISQUE 16**

**BURGERS AND SANDWICHES**

**ATLANTIC BURGER 29**  
10 OZ PRIME CAJUN BURGER, FRENCH FETA CHEESE, TZATZIKI SAUCE, FENNEL ARUGULA SALAD, CITRUS OIL

**CLASSIC BURGER 29**  
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 59**

**DRY AGED 16 OZ SIRLOIN 75**  
30 DAY PRIME, DRY AGED SIRLOIN,  
BONE MARROW, MAÎTRE D' BUTTER

**DRY AGED 20 OZ RIBEYE 81**  
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,  
BONE MARROW, MAÎTRE D' BUTTER

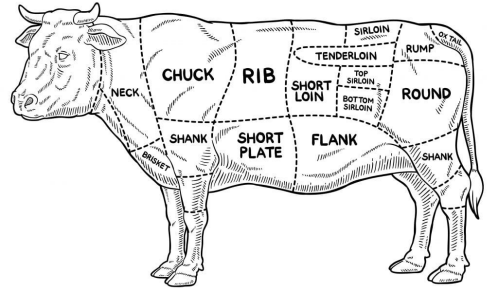
**PRIME DRY AGED TOMAHAWK 220**  
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,  
ROASTED TOMATOES ON THE VINE, ASH BUTTER

**KASBAH LAMB CHOPS 72**  
HARISSA MARINATED AUSTRALIAN LAMB CHOPS,  
MOROCCAN CHICKPEAS, SALSA VERDE, HUMMUS

**16 OZ MILK FED VEAL CHOP PARMESAN 82**  
POMODORO SAUCE, MOZZARELLA/PARMESAN CHEESE,  
SIDE OF GARLIC CONFIT & EVOO FRESH SPAGHETTI

**PRIME FILET AU POIVRE 10 OZ 59**

**16 OZ STEAK TAGLIATA 75**  
SLICED PRIME DRY AGED 16 OZ SIRLOIN  
TOPPED WITH BABY ARUGULA,  
SHAVED PARMESAN & DRIZZLED EVOO



**A5 MIYAZAKI STRIPLOIN 145**  
6 OZ A5 STRIPLOIN, ROASTED MAITAKE  
MUSHROOMS, BRAISED CIPOLLINI FRENCH  
ONIONS, MV NAUGHTY SALT

### **ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPINGS**

POINT REYES BLUE CHEESE 19

FOIE GRAS 27

OSCAR STYLE 24

### FRESH FISH

**ROASTED ALASKAN KING CRAB 140**  
DESHELLED KING CRAB LEG,  
HERB BUTTER, CRISPY BASIL,  
MELTED YUZU BUTTER & LEMON LEAVES

**DOVER SOLE 83**  
PAN SEARED DOVER SOLE, CAPER BUTTER SAUCE,  
ROASTED LEEKS, TRUFFLE CELERY PAVÉ, KING MUSHROOM  
**(DINNER ONLY)**

**CHILEAN SEA BASS 49**  
AJI PANCA SAUCE, GRILLED  
VEGETABLES, FRIED LEEK

**BRANZINO 52**  
WHOLE AND CHARBROILED, LEMON  
PRESERVES, 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

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

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

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

**BLACK TRUFFLE  
LOBSTER MAC & CHEESE 32**  
FRESH CRESTE DI GALLO PASTA, LOBSTER,  
SUMMER TRUFFLES, SAUCE AU FROMAGE

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

### ON THE SIDE 16

FRENCH FRIES  
ITALIAN ARTICHOKE

POTATOES GRATIN  
STEAKHOUSE CHARRED ONIONS

CREAMED SPINACH  
GRILLED ASPARAGUS

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.