

FRUITS DE MER



U10 SHRIMP COCKTAIL 22

**1/2 DOZ KATAMA BAY
HONEY SUCKLE 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

STREET STYLE SHAWARMA TACOS 22

ROTISSERIE LAMB, VEAL & ENTRECÔTE, CILANTRO TAHINI & AMBA SAUCE, FRENCH FETA, PITA BREAD

STARTERS

ITALIAN FRIED ARTICHOKE 18

TEMPURA MARINATED ARTICHOKE, HARISSA & LEMON PRESERVED AIOLI

OCTOPUS AL PASTOR 24

CHARRED GUAJILLO OCTOPUS, JICAMA SALAD, GRILLED PINEAPPLE

JUMBO LUMP CRAB CAKE 24

GARBANZO BEANS, ROASTED RED PEPPERS, DILL, GREEN ONIONS, OLD BAY AIOLI

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

TRADITIONAL CAESAR SALAD 16

CHOPPED ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN, HERBED CROUTONS

LOBSTER ARUGULA SALAD 24

FRESH LOBSTER, BABY ARUGULA & ROMAINE, WALNUTS, CRANBERRIES, STRAWBERRY VINAIGRETTE

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

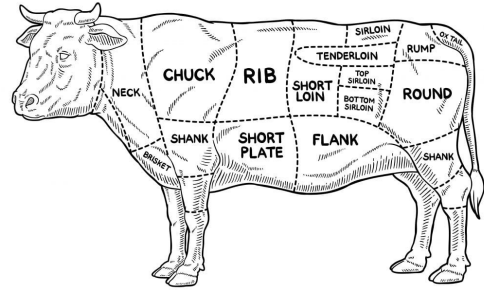
16 OZ MILK FED VEAL CHOP PARMESAN 82

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



FRESH FISH

BRANZINO 52

WHOLE AND CHARBROILED, LEMON
PRESERVES, HERB MARINADE

CHILEAN SEA BASS 49

AJI PANCA SAUCE, GRILLED
VEGETABLES, FRIED LEEK

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

U10 ANGRY SHRIMP 38

U10 SHRIMPS, SPICY BUTTER SAUCE,
CRISPY BASIL & GARLIC CHIPS, ROASTED
GARLIC MASHED POTATOES, CHILI 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

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.