



FRUITS DE MER



U10 SHRIMP COCKTAIL

SEABREAM TARTARE

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

1/2 DOZ KATAMA BAY HONEYSUCKLE OYSTERS

MEDITERRANEAN TUNA TARTARE

EGGPLANT MOUSSE, CUCUMBER, TOBIKO, SESAME OIL, LEMON JUICE, EVOO, MICRO CILANTRO, NORI & RICE CHIPS

SPECIALTIES

STREET STYLE SHAWARMA TAÇOS

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

MUSHROOM POLENTA & TEA

WILD MUSHROOM TRUFFLE POLENTA, MUSHROOM CONSOMME, MAITAKE MUSHROOMS

ARAYES

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

DRY AGED TUSCAN HOMEMADE MEATBALL

GRANDMA'S HOMEMADE MEATBALL, POMODORO SAUCE, RICOTTA SALATTA CHEESE, BLACK TRUFFLE TRILLS, GARLIC CONFIT CROSTINI

STARTERS

CHARBROILED OYSTERS

KATAMA BAY OYSTERS, MAÎTRE D' BUTTER, PARMESAN

ITALIAN FRIED ARTICHOKEs

TEMPURA MARINATED ARTICHOKEs, HARISSA & LEMON PRESERVED AIOLI

SAUTÉED PEI MUSSELS

FENNEL & SAFFRON BROTH, TOASTED SOURDOUGH BREAD

OCTOPUS AL PASTOR

MARINATED OCTOPUS, GUAJILLO SAUCE, CHARRED PINEAPPLE, JICAMA SALAD, PINEAPPLE PUREE, CHARRED ONION PUREE, RADISHES, RED CHILI OIL

JUMBO LUMP CRAB CAKE

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

SOUPS & SALADS

CHOPPED KALE SALAD

ROASTED PEANUTS, SHREDDED CABBAGES, CILANTRO LEAF, CUCUMBERS, PICKLED RED ONIONS, PINE NUT DRESSING, PARMESANO REGGIANO

TRADITIONAL CAESAR SALAD

CHOPPED ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN, HERBED CROUTONS

LOBSTER ARUGULA SALAD

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

BAZAAR SOUK SALAD

ORGANIC GREENS, BRAISED CHICKPEAS, POMEGRANATE SEEDS, CUCUMBERS, TOMATOES, GRAPES, PISTACHIOS, MINT LEAVES, FETA CHEESE, MUSTARD & WALNUT VINAIGRETTE

ATLANTIC CLAM CHOWDER

OLD FASHIONED TOMATO BISQUE

BURGERS AND SANDWICHES

ATLANTIC BURGER

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

CLASSIC BURGER

10 OZ PRIME BURGER, CHOICE OF TOPPINGS, FRENCH FRIES

LOBSTER CROISSANT

AVOCADO PUREE, 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 DRY AGED 16 OZ SIRLOIN
40 DAY PRIME, DRY AGED SIRLOIN,
BONE MARROW, MAÎTRE D’ BUTTER

PRIME DRY AGED 20 OZ RIBEYE
40 DAY PRIME, DRY AGED BONE-IN RIBEYE,
BONE MARROW, MAÎTRE D’ BUTTER

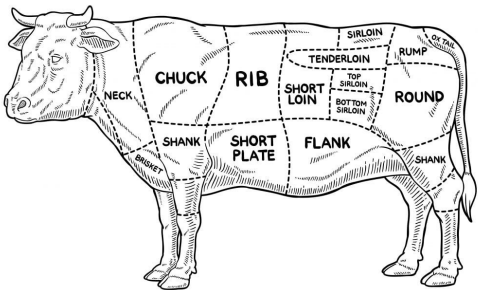
PRIME DRY AGED TOMAHAWK
40 DAY PRIME, DRY AGED TOMAHAWK, BONE MARROW,
GRILLED CHAMPAGNE GRAPES ON THE VINE, HERB BUTTER

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

PRIME FILET MIGNON 10 OZ

PRIME FILET AU POIVRE 10 OZ

16 OZ STEAK TAGLIATA
SLICED 40 DAY PRIME , DRY AGED 16 OZ SIRLOIN
TOPPED WITH BABY ARUGULA, SHAVED
PARMESAN & DRIZZLED EVOO



ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPINGS

AU POIVRE SAUCE POINT REYES BLUE CHEESE FOIE GRAS OSCAR STYLE LOBSTER TAIL

FRESH FISH

BRANZINO
WHOLE AND CHARBROILED, LEMON
PRESERVES, HERB MARINADE

WILD SALMON
PARSLEY CREAM SAUCE, ASPARAGUS, CHIVE OIL,
PEA RAVIOLI, PEA MASH

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

ATLANTIC SPECIALTIES

2 1/2 LB CRACKLING PORK SHANK
BACON & BEER BRAISED SAUERKRAUT,
SERRANO POLENTA, WATERCRESS SALAD

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

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

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

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

ROASTED MEDITERRANEAN CHICKEN
SAUTÉED ARUGULA, ROASTED TOMATOES,
ARTICHOKE HEARTS

ON THE SIDE

ITALIAN ARTICHOKE
SAUTÉED WILD MUSHROOMS
GRILLED ASPARAGUS

FRENCH FRIES
POTATOES AU GRATIN
STEAKHOUSE CHARRED ONIONS

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