



FRUITS DE MER

LE MAJESTIQUE BOUQUET

OYSTERS, SAFFRON SHRIMPS, CRAB MEAT, LOBSTER MEAT, TUNA TARTARE, CURED SALMON, TAHINI IRISH MUSTARD SAUCE, CUCUMBER MIGNONETTE



U10 SHRIMP COCKTAIL

AMBER JACK CRUDO

SEMI CURED AMBER JACK, LABANE, SERRANO, DILL, EVOO, ZAATAR, KIWI, ALMONDS, ASPARAGUS TIPS

1/2 DOZ KATAMA BAY HONEYSUCKLE OYSTERS

SEABREAM TARTARE

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

MEDITERRANEAN TUNA TARTARE

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

SPECIALTIES

LEVANT PRIME MIXED GRILL

SKIRT STEAK, LAMB, MERGUEZ SAUSAGES, HARISSA AND BABA GHANOUSH, RED CHIMICHURRI SAUCE, ROASTED HOT PEPPER

STREET STYLE SHAWARMA TACOS

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

PARISIAN BEEF CARPACCIO

PRIME FILET CARPACCIO, CHIVES CAPER REMOULADE, FRIED EGG YOLK, MUSTARD SEEDS, MUSTARD GREENS, PAVE & BERNAISE SAUCE

ARAYES

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

BIG EGO CIGARS

VEAL SWEETBREADS, BEEF CHEEKS, FOIE GRAS, SALSA VERDE, PARSLEY, SUMAC, RED ONIONS, LEMON PRESERVE, TZATZIKI

SEABREAM FRIT

FRIED SEABREAM CUBES, GREEN TAHINI, FRIED ONIONS, SERRANO PEPPER, PINE NUTS, PISTACHIOS, TOMATOE WATER, SUMAC, ZAATAR PITA

25 DAY DRY AGED TUSCAN HOMEMADE MEATBALL

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

STARTERS

CROSTINI ANCHOVIE STRACCIATELLA

SOUDOUGH GARLIC BREAD, STRACCIATELLA, CANTABRIAN ANCHOVIES, CONFIT TOMATOES, CHIVE OIL, CURED SALMON

JUMBO LUMP CRAB CAKE

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

OCTOPUS AL PASTOR

CHARRED GUAJILLO OCTOPUS, JICAMA SALAD, GRILLED PINEAPPLE

ITALIAN FRIED ARTICHOKE

TEMPURA MARINATED ARTICHOKE, HARISSA & LEMON PRESERVED AIOLI

MUSHROOM

POLENTA CONSOMME

WILD MUSHROOM TRUFFLE POLENTA, MUSHROOM CONSOMME, MAITAKE MUSH-ROOM

CHARBROILED OYSTERS

KATAMA BAY OYSTERS, MAÎTRE D' BUTTER, PARMESAN

SAUTÉED PEI MUSSELS

FENNEL & SAFFRON BROTH, TOASTED SOUDOUGH BREAD

BEMKA ROYAL SIBERIAN

CAVIAR & TRUFFLE FRENCH

SOUPS & SALADS

TRADITIONAL CAESAR SALAD

CHOPPED ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN, HERBED CROUTONS

LOBSTER ARUGULA SALAD

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

CHOPPED KALE SALAD

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

WATERMELON AND FETA SALAD

CUBED WATERMELON & FRENCH FETA, KALAMATA OLIVES, FENNEL & ARUGULA SALAD, OREGANO VINAIGRETTE

BAZAAR SOUK SALAD

ORGANIC GREENS, BRAISED CHICKPEAS, POMEGRANATE SEEDS, CUCUMBERS, TOMATOES, GRAPES, PISTACHIOS, MINT, 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 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 DRY AGED 16 OZ SIRLOIN

45 DAY PRIME, DRY AGED SIRLOIN, BONE MARROW, MÂÎTRE D’ BUTTER

PRIME DRY AGED 20 OZ RIBEYE

45 DAY PRIME, DRY AGED BONE-IN RIBEYE, BONE MARROW, MÂÎTRE D’ BUTTER

PRIME DRY AGED TOMAHAWK

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

SKIRT STEAK

CONFIT CHARRED ONIONS, BLUE CHEESE, FRIED LEEKS, CHARRED ONION PUREE, ROASTED HOT PEPPER

KASBAH LAMB CHOPS

HARISSA MARINATED AUSTRALIAN LAMB CHOPS, MOROCCAN CHICKPEAS, SALSA VERDE, HUMMUS

16 OZ MILK FED VEAL CHOP PARMESAN

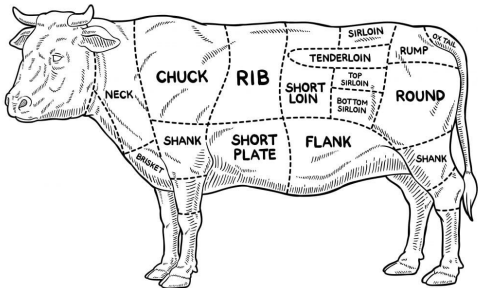
POMODORO SAUCE, MOZZARELLA/PARMESAN CHEESE, SIDE OF GARLIC CONFIT & EVOO FRESH SPAGHETTI

PRIME FILET MIGNON 10 OZ

PRIME FILET AU POIVRE 10 OZ

16 OZ STEAK TAGLIATA

SLICED 45 DAY PRIME, DRY AGED 16 OZ SIRLOIN TOPPED WITH BABY ARUGULA, SHAVED PARMESAN & DRIZZLED EVOO



A5 MIYAZAKI STRIPLOIN

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

AU POIVRE SAUCE

POINT REYES BLUE CHEESE

FOIE GRAS

OSCAR STYLE

LOBSTER TAIL

FRESH FISH

ROASTED ALASKAN KING CRAB

DESHELLED KING CRAB LEG, TOBIKO BUTTER SAUCE, MELTED YUZU BUTTER & RADISHES

DOVER SOLE

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

BRANZINO

WHOLE AND CHARBROILED, LEMON PRESERVES, HERB MARINADE

MOROCCAN TAGINE

DORADO FILET, MOROCCAN SAUCE, ROSE PETALS, GRILLED LEMON

WILD SALMON

PEA RAVIOLI, ASPARAGUS, PEA MASH, LIVING TENDRILS PARSLEY CREAM SAUCE, CHIVE OIL

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

TORCHIO PASTA, LOBSTER, SUMMER TRUFFLES, SAUCE AU FROMAGE

U10 ANGRY SHRIMP

BUTTERFLY U10 SHRIMPS, POTATO PAVE, MASHED POTATOES, ANGRY SAUCE, SUNCHOKE CHIPS

LOBSTER RAVIOLI

BEURRE BLANC, CHILI FLAKES, CHIVES, BOTTARGA BREAD CRUMBS

ROASTED MEDITERRANEAN CHICKEN

SAUTÉED ARUGULA, ROASTED TOMATOES, ARTICHOKE HEARTS

ON THE SIDE

SHISHITO PEPPERS

ITALIAN ARTICHOKEs

SAUTÉED WILD MUSHROOMS

FRENCH FRIES

POTATOES AU GRATIN

CREAMED SPINACH

GRILLED ASPARAGUS

STEAKHOUSE CHARRED ONIONS

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