

FRUITS DE MER

LE MAJESTIQUE BOUQUET 190

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



U10 SHRIMP COCKTAIL

TUNA CARPACCIO
GRADE A TUNA OVER TOASTED BRIOCHE,
HARISSA EGGPLANT MOUSSE,
TOMATO CONFIT, CAVIAR

1/2 DOZ KATAMA BAY HONEY SUCKLE 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

ARAYES

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

STREET STYLE SHAWARMA TACOS

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

BLINIS AND PORCHETTA
SLOW ROAST PORCHETTA,
FRENCH BLINIS, MOROCCAN SALAD,
TAHINI AMBA, S'CHUG

ESSENCE OF MARRAKESH

~MOROCCAN CIGARS~
VEAL SWEETBREADS, BEEF
CHEEKS, FOIE GRAS, SALSA VERDE,
PARSLEY, SUMAC, RED ONIONS,

25 DAY DRY AGED TUSCAN HOMEMADE MEATBALL

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

STARTERS

CROSTINI ANCHOVIE STRACCIATELLA

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

ITALIAN FRIED ARTICHOKE
TEMPURA MARINATED ARTICHOKE,
HARISSA & LEMON PRESERVED AIOLI

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

BONE MARROW BEEF TARTARE
PRIME BEEF TARTAR, ROASTED BONE
MARROW, ZAATAR PITA BREAD

CAVIAR & TRUFFLE FRENCH FRIES
CALVISIUS TRADITION PRESTIGE
HORSERADISH CRÈME FRAICHE, CHIVES,
SHALLOTS, TRUFFLE TRILLS,
TRUFFLE OIL

JUMBO LUMP CRAB CAKE

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

OCTOPUS AL PASTOR
CHARRED GUAJILLO OCTOPUS,
JICAMA SALAD, GRILLED PINEAP-

SAUTÉED PEI MUSSELS
FENNEL & SAFFRON BROTH,
TOASTED SOURDOUGH BREAD

SOUPS & SALADS

TRADITIONAL CAESAR SALAD

CHOPPED ROMAINE, CLASSIC
CAESAR DRESSING, PARMESAN,
HERBED CROUTONS

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

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, 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 77

45 DAY PRIME, DRY AGED SIRLOIN,
BONE MARROW, MAÎTRE D' BUTTER

PRIME DRY AGED 20 OZ RIBEYE 90

45 DAY PRIME, DRY AGED BONE-IN RIBEYE,
BONE MARROW, MAÎTRE D' BUTTER

PRIME DRY AGED TOMAHAWK 220

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

SKIRT STEAK 79

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

KASBAH LAMB CHOPS 72

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

16 OZ MILK FED VEAL CHOP PARMESAN 82

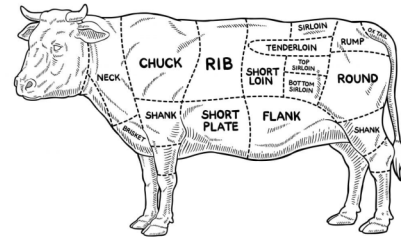
POMODORO SAUCE, MOZZARELLA/PARMESAN CHEESE,
SIDE OF GARLIC CONFIT & EVOO FRESH SPAGHETTI

PRIME FILET MIGNON 10 OZ 64

PRIME FILET AU POIVRE 10 OZ 64

16 OZ STEAK TAGLIATA 77

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



ATLANTIC RESERVE

A5 MIYAZAKI STRIPLOIN 155

6 OZ A5 STRIPLOIN, SNOW BEEF POWDER,
GARLIC CHIPS, TEMPURA SHISO LEAVES,
CONFIT SHALLOT

BONE IN FILET 152

FOIE GRAS, CAVIAR,
FINGERLING POTATOES, BERNAISE,
FOIE GRAS SAUCE

ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPINGS

AU POIVRE SAUCE 14 POINT REYES BLUE CHEESE 19 FOIE GRAS 27 OSCAR STYLE 24 LOBSTER TAIL 36

FRESH FISH

ROASTED ALASKAN KING CRAB 170

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

DOVER SOLE 83

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

BRANZINO 56

WHOLE AND CHARBROILED,
LEMON PRESERVES, HERB MARINADE

WILD SALMON 39

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

ATLANTIC SPECIALTIES

2 1/2 LB CRACKLING PORK SHANK 58

BACON & BEER BRAISED SAUERKRAUT,
SERRANO POLENTA, WATERCRESS SALAD

OSSO BUCCO 62

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

BLACK TRUFFLE

LOBSTER MAC & CHEESE 36

TORCHIO PASTA, LOBSTER,
SUMMER TRUFFLES, SAUCE AU FROMAGE

U10 ANGRY SHRIMP 45

BUTTERFLY U10 SHRIMPS, POTATO PAVE,
MASHED POTATOES,
ANGRY SAUCE, CRISPY SHISO LEAVES

LOBSTER RAVIOLI 47

BEURRE BLANC, CHILI FLAKES,
CHIVES, BOTTARGA BREAD CRUMBS

ROASTED MEDITERRANEAN CHICKEN 41

SAUTÉED ARUGULA, ROASTED TOMATOES,
ARTICHOKE HEARTS

TAGLIATELLE WITH BONE MARROW 38

SAUTEED PEARS, PARMESAN BUTTER HARRISA
SAUCE, PINE NUTS, LEMON ZEST

ON THE SIDE

SHISHITO PEPPERS 16

FRENCH FRIES 18

CREAMED SPINACH 16

ITALIAN ARTICHOKEs 16

POTATOES AU GRATIN 18

GRILLED ASPARAGUS 16

SAUTÉED WILD MUSHROOMS 16

STEAKHOUSE CHARRED ONIONS 16

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