

**M** **HOT MISO BUTTERED SHELLFISH PLATTER 105**  
4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB, LEMONGRASS TEA

**CHILLED SEAFOOD** **BOURBON STEAK SHELLFISH TOWERS\*** AMERICAN MERRIOR **TASTING 68 | SIGNATURE 162**  
**RAW OYSTER SELECTION\*** HALF DOZEN, ATLANTIC COAST **22**  
**1/2 MAINE LOBSTER** DIJONNAISE **42**  
**SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **26**  
**ALASKAN KING CRAB** 1/4 LB. GREEN GODDESS **26**  
**M** **CAVIAR PARFAIT\*** POTATO CAKE, SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA **58**  
**CHEF'S CAVIAR SELECTION** IMPERIAL **125** | OSSETRA **175** | OOO **250** | TASTING TRIO **500**

**APPETIZERS** **CHARRED OCTOPUS** GREEN GARLIC, ONION, TOASTED ALMONDS **28**  
**M** **MICHAEL'S AHI TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **25**  
**HAND-CUT STEAK TARTARE\*** TRADITIONAL GARNISHES, GRILLED NAAN **27**  
**MARYLAND CRABCAKE** PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS **25**  
**ATLANTIC FLUKE CRUDO** TROUT ROE, PASSION FRUIT, CALAMANSI, LEMON VERBENA **22**  
**HIRAMASA CRUDO** HAKUREI TURNIP, GREEN TOMATO, LEMON ASH **22**

**SALADS** **THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **19**  
**CAESAR SALAD** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **18**  
**BIBB LETTUCE SALAD** WHITE ASPARAGUS, CUCUMBER, SHERRY VINAIGRETTE **17**

## SIGNATURES

<p><b>MAINE LOBSTER POT PIE</b> BRANDIED LOBSTER CREAM MARKET VEGETABLES <b>88</b></p>	<p><b>GREEN CIRCLE 'BRICK' CHICKEN</b> BLACK TRUFFLES MUSHROOM AGNOLOTTI <b>56</b></p>	<p><b>GINGER-SCALLION LOCAL ROCKFISH</b> CHINESE BLACK BEANS BABY BOK CHOY <b>48</b></p>	<p><b>'BOURBON FEAST' 48 OZ. RIB EYE</b> ARGENTINIAN STYLE SIDES DUO OF CHIMICHURRI <b>210</b></p>
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## FROM THE WOOD-FIRED GRILL

### WORLD WIDE WAGYU

**SANUKI WAGYU SHODOSHIMA, JAPAN**  
KAGAWA PREFECTURE 3 OZ. MINIMUM **100/oz.**

A5 RIB CAP, KAGOSHIMA, JAPAN 40 PER OUNCE.

A5 RIB EYE, KAGOSHIMA, JAPAN 42 PER OUNCE

A5 NY STRIP, KAGOSHIMA, JAPAN 44 PER OUNCE.

MINIMUM 3 OUNCES PER ORDER

**M** TRIO OF A5, THREE OUNCES OF EACH CAP, EYE, & STRIP **320**

8 oz. 7X FILET OF RIB, USA **78**

10 oz. 7X PETITE NEW YORK STRIP, USA **97**

14 oz. 7X RIB EYE, USA **94**

16 oz. DARLING DOWNS NEW YORK STRIP, AUSTRALIA **91**

10 oz. DARLING DOWNS FLAT IRON, AUSTRALIA **52**

### ANGUS BEEF

12 oz. NEW YORK STRIP **67**

16 oz. PAINTED HILLS RIB EYE **81**

18 oz. SEVEN HILLS DRY-AGED BONE-IN NEW YORK STRIP **87**

8 oz. BLACK ANGUS FILET MIGNON **57**

10 oz. HANGER STEAK **41**

38 oz. PORTERHOUSE **140**

### LAND & SEA

6 oz. AHI TUNA STEAK **48**

U-10 DAY BOAT SCALLOPS **48**

6 oz. ARCTIC CHAR **36**

16 oz. HERITAGE PORK DELMONICO **45**

## ACCOMPANIMENTS

HALF MAINE LOBSTER **42**

GRILLED SHRIMP **30**

TRUFFLE BUTTER **5**

HORSERADISH CRUST **4**

MARYLAND CRAB & HOLLANDAISE **24**

BLUE CHEESE & ONION GRATIN **9**

### SAUCE TRIO 7

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | AJI VERDE | CAROLINA BBQ | AU POIVRE | CHIMICHURRI

## MARKET SIDES

### VEGETABLE

WHITE ASPARAGUS POLONAISE, BROWN BUTTER **19**

BRUSSELS SPROUTS, PEANUTS & SOY CARAMEL **16**

TRIO OF MUSHROOMS, MIRIN GLAZED **14**

CAULIFLOWER, WALNUT STREUSEL **13**

POLE BEANS, SHALLOT VINAIGRETTE **14**

### CLASSIC

**M** BLACK TRUFFLE MAC & CHEESE **14** add lobster +16

WHIPPED POTATOES, CLASSIC GRAVY **13**

SALT-BAKED POTATO, ALL THE FIXINS **11**

CREAMED SPINACH, CRISPY SHALLOTS **15**

PEE WEE POTATOES, FINES HERBES **13**

**M** DESIGNATES A CHEF MICHAEL MINA SIGNATURE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES