

**SHELLFISH PLATTERS\***



WEST COAST OYSTERS, GULF SHRIMP  
MAINE LOBSTER, ALASKAN RED KING CRAB

**GRAND 145**  
SERVES 3-4

**PETIT 80**  
SERVES 1-2

**À LA CARTE  
CHILLED  
SHELLFISH**

**KUMIAI OYSTER\*** MEYER LEMON MIGNONETTE **3.5 each**  
**1/4 LB. ALASKAN RED KING CRAB** HERB AÏOLI **32**  
**1/2 MAINE LOBSTER** SEA SALT, LEMON, DIJONNAISE **36**  
**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **23**

**APPETIZERS**

**WOOD FIRED DELTA FARM'S ASPARAGUS** SMOKED PORK SHOULDER, LE PUY LENTILS, 63° EGG **21**  
**DI STEFANO BURRATA** FAVETTA, AGED BALSAMIC, PAN DI CAMPAGNA **23**  
 **MICHAEL'S AHI TARTARE\*** ASIAN PEAR, PINE NUTS, SCOTCH BONNET, SESAME **24**  
**RICOTTA CAVATELLI** UNI EMULSION, BOTARGA, ASPARAGUS **20**  
**COCONUT LOBSTER BISQUE** TRUFFLE, BOBA, SCALLION **19**

**SALADS**

**THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **16**  
**BABY KALE** DR YORK'S HOSHIGAKI, QUINOA GRANOLA, TURMERIC **17**  
**SIMPLE GREEN SALAD** FAITHFUL FARM'S VEGETABLES, CHERRY TOMATOES, HONEY VINAIGRETTE **15**  
**TRUFFLE CAESAR** GEM LETTUCE, SWEET ONION CREMA, PARMESAN CHEESE, TRUFFLE DRESSING **18**

**SIGNATURES**

**MAINE LOBSTER  
POT PIE**



BLACK TRUFFLE  
COGNAC CREAM  
MARKET VEGETABLES  
**95**

**HERB ROASTED  
MARY'S CHICKEN**

POTATO GNOCCHI  
WILD MUSHROOMS  
ENGLISH PEAS  
**39**

**GULF ATLANTIC  
RED SNAPPER**

HOUSEMADE KIMCHI  
ASPARAGUS  
FRIED RICE  
**46**

**RIGATONI  
CACIO E PEPE**

ENGLISH PEAS  
WILD MUSHROOMS  
GRANA PADANO  
**32**

**SPANISH OCTOPUS  
A LA PLANCHA**

RANCHO GORDO BEANS  
BABY VEGETABLES  
CHORIZO SOFRITO  
**42**

**FROM THE WOOD-FIRED GRILL**

**PRIME ANGUS BEEF\***

8 oz FILET MIGNON **58**  
16 oz USDA PRIME RIBEYE **59**  
9 oz USDA PRIME SKIRT STEAK **39**  
8 oz TERES MAJOR **32**  
8 oz FLANK STEAK **35**  
18 oz USDA PRIME DRY-AGED NY **72**

36 oz USDA PRIME DRY-AGED TOMAHAWK **178**

**WAGYU\***

8 oz AMERICAN WAGYU EYE OF THE RIBEYE **110**  
8 oz AMERICAN WAGYU RIBEYE CAP **120**

**FROM THE LAND & SEA\***

ŌRA KING SALMON **38**  
MEDITERRANEAN SEA BASS **38**  
2 LB HERITAGE FARMS PORK CHOP **43**

**ACCOMPANIMENTS**

HALF MAINE LOBSTER **36**    HORSERADISH CRUST **6**  
GRILLED GULF SHRIMP **23**    KING CRAB & BÉARNAISE **17**  
BLACK TRUFFLE BUTTER **7**    WARM BLUE CHEESE **8**  
BLACK TRUFFLES **30**

**SAUCE TRIO 9**

PLEASE SELECT THREE :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH | RED WINE | AU POIVRE

**MARKET SIDES**

**VEGETABLE**  
**'MAGIC' MUSHROOMS, MIRIN-GLAZED** **15**  
**BABY BOK CHOY, TERIYAKI-GLAZED** **12**  
**CREAMED SPINACH, CRISPY SHALLOTS** **13**

**CLASSIC**  
 **MAC & CHEESE, BLACK TRUFFLE** **15**  
**POTATO PURÉE, FRESH CHIVES** **13**  
**BAKED POTATO, 'ALL THE FIXINS'** **15**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE