

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 BALSAMICO, PAN DI CAMPAGNA **23**
- RIGATONI CACIO E PEPE** ENGLISH PEAS, WILD MUSHROOMS, GRANA PADANO **21**
- 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

<p>MAINE LOBSTER POT PIE</p> <p> BLACK TRUFFLE COGNAC CREAM MARKET VEGETABLES</p> <p>95</p>	<p>HERB ROASTED MARY'S CHICKEN</p> <p>POTATO GNOCCHI WILD MUSHROOMS ENGLISH PEAS</p> <p>39</p>	<p>GULF ATLANTIC RED SNAPPER</p> <p>HOUSEMADE KIMCHI ASPARAGUS FRIED RICE</p> <p>46</p>	<p>SPANISH OCTOPUS A LA PLANCHA</p> <p>RANCHO GORDO BEANS BABY VEGETABLES CHORIZO SOFRITO</p> <p>42</p>
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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**
- GRILLED GULF SHRIMP **23**
- BLACK TRUFFLE BUTTER **7**
- HORSERADISH CRUST **6**
- KING CRAB & BÉARNAISE **17**
- 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

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| <p>VEGETABLE</p> <ul style="list-style-type: none"> 'MAGIC' MUSHROOMS, MIRIN-GLAZED 15 BABY BOK CHOY, TERIYAKI-GLAZED 12 CREAMED SPINACH, CRISPY SHALLOTS 13 | <p>CLASSIC</p> <ul style="list-style-type: none"> MAC & CHEESE, BLACK TRUFFLE 15 POTATO PURÉE, FRESH CHIVES 13 BAKED POTATO, 'ALL THE FIXINS' 15 |
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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