



HOT MISO BUTTERED SHELLFISH PLATTER 115

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

CHILLED SEAFOOD

- BOURBON STEAK SHELLFISH TOWERS ON ICE* AMERICAN MERROIR 105
- OYSTERS ON THE HALF NORTH & MID ATLANTIC REGION 24
- 1/2 MAINE LOBSTER DIJONNAISE 42
- SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 26
- 1/4 LB. ALASKAN KING CRAB GREEN GODDESS 35

APPETIZERS



- SEARED SCALLOP 'OSCAR' PURPLE CAULIFLOWER SPUMA, KING CRAB 29
- MICHAEL'S AHI TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 27
- CHARRED OCTOPUS OLIVES, ALMONDS, TANGERINE LABNEH, COUS COUS 28
- HAND-CUT STEAK TARTARE* FRENCH BREAKFAST RADISH, CRISPY BAGUETTE 27
- MARYLAND CRABCAKE PINK PEPPERCORN TARTAR SAUCE, COMPRESSED CUCUMBERS 25
- ROASTED BUTTERNUT SQUASH SOUP CRÈME FRAÎCHE, PUMPKIN SEEDS 18

SALADS

- THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 19
- GEM LETTUCE CAESAR GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE 18

SIGNATURES

MAINE LOBSTER
POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
92

GREEN CIRCLE
'BRICK' CHICKEN

BLACK TRUFFLE, WALNUT
MUSHROOM AGNOLOTTI
51

MISO GLAZED
CHILEAN SEA BASS

WATERMELON RADISH
MAITAIKE MUSHROOM DASHI
55

YEMENITE SPICED
PORTERHOUSE

SPINACH, SWEET POTATO
MATBUCHA SAUCE
148

FROM THE WOOD-FIRED GRILL

WORLD WIDE WAGYU

- A5 STRIPLOIN, KAGOSHIMA, JAPAN
- 4 oz. 168 8 oz. 336
- 14 oz. MISHIMA RESERVE RIB EYE, USA 98
- 6 oz. SNAKE RIVER FARMS PETITE FILET MIGNON, USA 65

ANGUS BEEF

- 14 oz. PAINTED HILLS RIB EYE 81
- 12 oz. PAINTED HILLS NEW YORK STRIP 69
- 18 oz. SEVEN HILLS DRY-AGED BONE-IN NEW YORK STRIP 87
- 8 oz. BLACK ANGUS FILET MIGNON 57
- 8 oz. PRIME HANGER STEAK 41
- 38 oz. PORTERHOUSE 140

FROM THE SEA

- 6 oz. AHI TUNA STEAK 48
- 7 oz. ORA KING SALMON 39
- U-10 DAY BOAT SCALLOPS 48

ACCOMPANIMENTS

- HALF MAINE LOBSTER 42
- GRILLED SHRIMP 30
- HORSERADISH CRUST 4
- TRUFFLE BUTTER 5

SAUCE TRIO 7

please select three :

BOURBON STEAK SAUCE | BORDELAISE | CREAMY HORSERADISH | BERNAISE | AU POIVRE

MARKET SIDES

VEGETABLE

- BRUSSEL SPROUTS, SWEET & SOUR GLAZE 17
- ROASTED HEIRLOOM CARROTS, WALNUTS 15
- CREAMED SPINACH, CRISPY SHALLOTS 15
- SAUTEED SPINACH 15

CLASSIC

- WHIPPED POTATOES, FRESH CHIVES 13
- SALT-BAKED POTATO, ALL THE FIXINS 11
- BLACK TRUFFLE MAC & CHEESE 16 add lobster +18
- TRIO OF MUSHROOMS, MIRIN GLAZED 15



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