



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

ORA KING SALMON CRUDO BUTTERMILK, CHIVE OIL, MUSTARD SEED 28

MARYLAND CRABCAKE PINK PEPPERCORN TARTAR SAUCE, COMPRESSED CUCUMBERS 25

ROASTED BUTTERNUT SQUASH SOUP CRÈME FRAÎCHE, PUMPKIN SEEDS 18

SMOKED BONE MARROW GARLIC STREUSSEL, PERSILLADE, LEMON CONFIT 32

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

POTATO CRUSTED
HALIBUT

MELTED LEEKS
LOBSTER NANTUA SAUCE

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

BRUSSELS SPROUTS, LIME, HAZELNUT DUKKAH 17

SAUTÉED BROCCOLINI, GARLIC CRUMBLE 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