



HOT MISO BUTTERED SHELLFISH PLATTER 120

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

CHILLED SEAFOOD

BOURBON STEAK SHELLFISH TOWER ON ICE* AMERICAN MERROIR 110

OYSTERS ON THE HALF NORTH & MID ATLANTIC REGION 26

1/2 MAINE LOBSTER DIJONNAISE 42

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 26

1/4 LB. ALASKAN KING CRAB GREEN GODDESS 37

APPETIZERS

SCALLOP CRUDO CITRUS CONFIT, OSETRA CAVIAR, COMPRESSED CUCUMBER 31



MICHAEL’S AHI TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 29

GRILLED OCTOPUS GREEK POTATO SALAD, SAFFRON AIOLI 29

HOT-SMOKED SALMON APPLE CONSOMMÉ, CELERY SALAD, SMOKED JALAPEÑO OIL 28

MARYLAND CRABCAKE PINK PEPPERCORN TARTAR SAUCE, COMPRESSED CUCUMBERS 26

ROASTED BUTTERNUT SQUASH SOUP CRÈME FRAÎCHE, PUMPKIN SEEDS 19

SMOKED BONE MARROW GARLIC STREUSEL, PERSILLADE, LEMON CONFIT 34

TRUFFLE KING CRAB PASTA GIGLI PASTA, CRAB BEURRE BLANC, WHITE TRUFFLE 62

SALADS

THE ’WEDGE’ BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 20

GEM LETTUCE CAESAR GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE 18

SIGNATURES

MAINE LOBSTER
POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

95

GREEN CIRCLE
’BRICK’ CHICKEN

BLACK TRUFFLE, WALNUT
MUSHROOM AGNOLOTTI

54

POTATO CRUSTED
HALIBUT

MELTED LEEKS
LOBSTER NANTUA SAUCE

56

DRY-AGED ROASTED
DUCK

FOIE GRAS DIRTY RICE
DUCK LEG CONFIT,
COFFEE-ROASTED BEETS

160

FROM THE WOOD-FIRED GRILL

WORLD WIDE WAGYU

A5 STRIPLOIN, KAGOSHIMA, JAPAN

4 oz. 171 8 oz. 336

14 oz. MISHIMA RESERVE RIB EYE, USA 101

6 oz. 7X FILET OF RIB, USA 82

8 oz. 7X PICANHA, USA 65

ANGUS BEEF

14 oz. CAPE GRIM RIB EYE, AUSTRALIA 84

12 oz. PAINTED HILLS NEW YORK STRIP 72

18 oz. SEVEN HILLS DRY-AGED BONE-IN NEW YORK STRIP 89

8 oz. BLACK ANGUS FILET MIGNON 59

8 oz. PRIME HANGER STEAK 45

38 oz. PORTERHOUSE 148

FROM THE SEA

6 oz. AHI TUNA STEAK 52

7 oz. ORA KING SALMON 39

U-10 DAY BOAT SCALLOPS 48

ACCOMPANIMENTS

HALF MAINE LOBSTER 43

GRILLED SHRIMP 31

HORSERADISH CRUST 5

TRUFFLE BUTTER 6

SAUCE TRIO 9

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 16

CREAMED SPINACH, CRISPY SHALLOTS 16

SAUTEED KALE, CONFIT GARLIC 16

CLASSIC

WHIPPED POTATOES, FRESH CHIVES 14

SALT-BAKED POTATO, ALL THE FIXINS 12



BLACK TRUFFLE MAC & CHEESE 17 add lobster +19

TRIO OF MUSHROOMS, MIRIN GLAZED 16



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