HOT MISO BUTTERED SHELLFISH PLATTER 120
4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, SCALLOPS

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

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
FENNEL AND SPRING ONION VELOUTÉ LOBSTER ESPUMA, SMOKED CHIVE OIL, FENNEL POLLEN 21
SMOKED BONE MARROW GARLIC STREUSEL, PERSILLADE, LEMON CONFIT 34
TRUFFLE KING CRAB PASTA GIGLI PASTA, CRAB BEURRE BLANC, BLACK TRUFFLE 45

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