



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 AÏOLI 29

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

MARYLAND CRABCAKE PINK PEPPERCORN TARTAR SAUCE, MIXED GREENS 26

FENNEL & SPRING ONION VELOUTÉ LOBSTER ESPUMA, SMOKED CHIVE OIL, FENNEL POLLEN 21

SMOKED BONE MARROW GARLIC STREUSEL, PERSILLADE, LEMON CONFIT 34

GIGLI PASTA CONFIT RABBIT, WHIPPED RICOTTA, FAVA BEANS, RAMP LEAVES 25

KING CRAB RAVIOLO ENGLISH PEAS, SPRING FLOWERS 24

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

CHICKEN SCHNITZEL

HERB CRÈME FRAÎCHE
WATERCRESS SALAD
TRUFFLE VINAIGRETTE
FRIED EGG

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