

SHELLFISH PLATTERS\* MP

OYSTERS, MAINE LOBSTER  
SHRIMP, ALASKAN KING CRAB



CAST-IRON BROILED

RED MISO BUTTER  
CHARRED LEMON  
LEMONGRASS TEA

ICE-COLD

GIN-SPIKED COCKTAIL SAUCE  
DIJONNAISE  
GREEN GODDESS

À LA CARTE  
CHILLED SHELLFISH

AVAILABLE BROILED  
UPON REQUEST

CHEF’S OYSTER SELECTION\* WHITE PONZU, FRESH WASABI 24 PER HALF DOZEN  
1/2 MAINE LOBSTER DIJONNAISE 42  
1/4 LB. ALASKAN KING CRAB GREEN GODDESS 63  
CHILLED POACHED SHRIMP GIN-SPIKED COCKTAIL SAUCE 32

APPETIZERS

”INSTANT BACON”\* GREEN CABBAGE SLAW, SWEET CHILI VINEGAR, TEMPURA OYSTER 22  
SHRIMP & THAI COCONUT SOUP SWEET PEAS, TOFU, JALAPEÑO, CHILI OIL, CORNBREAD 16  
MICHAEL’S TUNA TARTARE\* ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME 26   
YELLOWTAIL SASHIMI\* CUCUMBER SALAD, SERRANO CHILI, MASAGO ARARE, YUZU PONZU 16

SALADS

THE ’AZ’ LOBSTER SALAD BUTTER LETTUCE, HEARTS OF PALM, CITRUS VINAIGRETTE 28  
TRUFFLE CAESAR\* GEM LETTUCE, SWEET ONION CREAMA, PARMESAN CHEESE, TRUFFLE DRESSING 17  
KALE & QUINOA AVOCADO, CUCUMBER, RADISH, SUNFLOWER SEEDS, GINGER DRESSING 17  
THE ’WEDGE’ BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 18

SIGNATURE ENTRÉES

BROILED  
SEABASS\*

CHINESE BLACK BEAN  
BABY BOK CHOY

45

MAINE LOBSTER  
POTPIE

BRANDIED LOBSTER CREAM  
MARKET VEGETABLES

MP

TWO WASH RANCH  
JIDORI CHICKEN

DELICATA SQUASH AGNOLOTTI  
CRISPY GUANCIALE

39

32 OZ HAY  
SMOKED DRY-AGED  
TOMAHAWK\*

GRILLED VEGETABLE  
SKEWERS

185

FROM THE MESQUITE-FIRED GRILL

ANGUS BEEF\*

10 oz PRIME SKIRT STEAK 45  
8 oz FILET MIGNON 55  
12 oz NEW YORK STRIP 69  
16 oz DELMONICO RIB EYE 81  
10 oz PRIME FLAT IRON 53  
8 oz HANGER STEAK 43

AMERICAN WAGYU\*  
SNAKE RIVER FARMS, IDAHO

8 oz RIB EYE PAVE 85  
12 oz NEW YORK 96  
10 oz FLAT IRON 67

SPECIALTY CUTS\*

20 oz KANSAS CITY STRIP 89  
JAPANESE A5 NEW YORK 45 PER OZ | 3 OZ MINIMUM  
 US VS JAPAN, 3 OZ JAPANESE A5 & 3 OZ AMERICAN RIB EYE 168

FROM THE SEA\*

6 oz ARCTIC CHAR 38  
STONINGTON MAINE SCALLOPS 42

ACCOMPANIMENTS

GLAZED ORGANIC MUSHROOM 13  
FOIE GRAS BUTTER\* 7  
CARAMELIZED CIPOLLINI ONION 9

HORSERADISH CRUST 7  
ALASKAN KING CRAB BÉARNAISE\* 36  
CREAMY BLUE CHEESE SAUCE 6

SAUCE TRIO\* 10

BÉARNAISE\* 4 | PEPPERCORN 5 | CHIMICHURRI 4

MARKET SIDES

CLASSIC OR HORSERADISH WHIPPED POTATO 12  
CRISPY BRUSSELS SPROUTS, SOY CARAMEL, CRISPY SHALOT 13  
BAKED POTATO, BACON JAM, CHEESE SAUCE 13  
MAINE LOBSTER MAC & CHEESE, LOBSTER CREAM 27

FRIED RICE, CHINESE SAUSAGE, FRIED EGG\* 22  
GRILLED ASPARAGUS, SPRING ONION VINAIGRETTE 14  
GLAZED MUSHROOM, MIRIN, WHITE SOY 14  
MAC & CHEESE, BLACK TRUFFLE 14 



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

\*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS