

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

APPETIZERS

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

PORK BELLY CONFIT* MARINATED CABBAGE, SWEET THAI CHILI GLAZE, TEMPURA OYSTER 22

COCONUT-CURRY SOUP BROILED SHRIMP, CORNBREAD, ENGLISH PEAS, CRISPY SHALLOTS 16

SPICY BEEF LETTUCE CUPS THAI CHILI, BASIL, TOASTED RICE, PICKLED CARROT 21

MICHAEL’S TUNA TARTARE* ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME 26



YELLOWTAIL SASHIMI* CUCUMBER SALAD, SERRANO CHILI, YUZU PONZU, RICE MASAGO 22

SALADS

MAINE LOBSTER SALAD BIBB LETTUCE, HEARTS OF PALM, CUCUMBER, CITRUS VINAIGRETTE 28

TRUFFLE CAESAR* BABY ROMAINE, SWEET ONION CREMA, PARMESAN CHEESE, TRUFFLE DRESSING 17

THE ’WEDGE’ BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 18

KALE & QUINOA AVOCADO, CUCUMBER, RADISH, SUNFLOWER SEEDS, GINGER DRESSING 17

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

ENGLISH PEA AGNOLOTTI
CRISPY GUANCIALE

39

HAY-SMOKED
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

20 oz KANSAS CITY STRIP 89

AMERICAN WAGYU*

SNAKE RIVER FARMS, IDAHO

8 oz RIB EYE PAVE 85

12 oz NEW YORK 96

10 oz FLAT IRON 67

SPECIALTY CUTS*

8 oz WESTHOLME AUSTRALIAN WAGYU NEW YORK 89

JAPANESE A5 WAGYU 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

BRUSSELS SPROUTS, SOY CARAMEL, CRISPY SHALLOT 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