SHELLFISH PLATTERS 125

4 OYSTERS, 4 SHRIMP, 1 LB. MAINE LOBSTER, KING CRAB

CAST-IRON BROILED
RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD
GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
MIGNONETTE

CAVIAR SELECTION

160 IMPERIAL KALUGA | ROYAL OSETRA **95**

TRADITIONAL SERVICE OR SIGNATURE PARFAIT

ADD HALF BOTTLE:

RUINART BLANC DE BLANCS, CHAMPAGNE NV **106**

À LA CARTE CHILLED SHELLFISH

BROILED UPON REQUEST

1/2 DOZEN PACIFIC COAST OYSTERS* MIGNONETTE **24**
1/4 LB. KING CRAB* GREEN GODDESS **45**
1 LB. WHOLE MAINE LOBSTER* DIJONNAISE **74**
GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **27**

APPETIZERS

'INSTANT' BACON SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE **19**
MICHAEL'S AHI TUNA TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME **29**
S.R.F. STEAK TARTARE ROASTED BONE MARROW, GARLIC SOURDOUGH CROSTINI **35**
SWEET CORN BISQUE ALASKAN KING CRAB, CHARRED CORN RELISH, ROASTED CHILI OIL **18**

SALADS

B.L.T WEDGE BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK **16**
CLASSIC CAESAR* BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO **17**
THE 'OC' SALAD MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS **36**
BABY ARTICHOKE FAVA BEAN, HEART OF PALM, MARCONA ALMOND, RED WINE VINAIGRETTE **16**

MARY'S WHOLE-FRIED CHICKEN

TRUFFLE MAC & CHEESE
CHARRED ASPARAGUS
72

BROILED NEW ZEALAND TAI SNAPPER

GINGER-SCALLION
FERMENTED BLACK BEAN
150

SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK

50 OZ MESQUITE
WOOD FIRE GRILLED
275

LAND

ANGUS

28 OZ PRIME PORTERHOUSE **138**
18 OZ PRIME BONE-IN DRY-AGED NY STRIPLOIN **88**
16 OZ PRIME DELMONICO RIBEYE **72**
8 OZ BLACK ANGUS FILET MIGNON **65**

WAGYU

3 oz min HOKKAIDO A5 WAGYU RIBEYE **38** per oz
10 OZ MISHIMA ULTRA NY STRIPLOIN **94**
8 OZ SNAKE RIVER FARMS EYE OF THE RIBEYE **65**
6 OZ MISHIMA RESERVE FILET MIGNON **75**

SEA

7 OZ FAROE ISLAND SALMON **42**
7 OZ PACIFIC HALIBUT **41**

4 EACH HOKKAIDO SCALLOPS **42**
1 LB WHOLE MAINE LOBSTER **74**

ACCOMPANIMENTS

HORSERADISH CRUST **4**
BLUE CHEESE CRUMBLE **6**
KING CRAB OSCAR **24**
GRILLED GULF SHRIMP **18**

SAUCE TRIO 10

select three or 4 ea

BÉARNAISE | CHIMICHURRI | CREAMY HORSERADISH | RED WINE REDUCTION | PEPPERCORN AU POIVRE

MARKET SIDES 15

VEGETABLE

CHARRED ASPARAGUS, MEYER LEMON
CRISPY BRUSSELS SPROUTS, POMEGRANATE & CHILI
BABY BROCCOLINI, KIMCHEE VINAIGRETTE

CLASSIC

BLACK TRUFFLE MAC & CHEESE
WHIPPED POTATO PURÉE
DUROC PORK FRIED RICE

DESIGNATES A CHEF MICHAEL MINA SIGNATURE DISH

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

FOR PARTIES OF SIX OR MORE, A 20% GRATUITY WILL BE INCLUDED.