

SHELLFISH PLATTERS 145

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

175 IMPERIAL KALUGA | ROYAL OSSETRA 110

TRADITIONAL SERVICE or SIGNATURE PARFAIT



ADD CHAMPAGNE:

DOM PERIGNON 2010 88 GLASS
RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

À LA CARTE
CHILLED SHELLFISH

BROILED UPON REQUEST

1/2 DOZEN PACIFIC COAST OYSTERS* MIGNONETTE 26

1/4 LB. KING CRAB* GREEN GODDESS 58

1 LB. WHOLE MAINE LOBSTER* DIJONNAISE 78

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 29

APPETIZERS

‘INSTANT’ BACON BRAISED PORK, BRUSSELS HASH, TEMPURA OYSTER, BOURBON-SOY GLAZE 24



MICHAEL’S AHI TUNA TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME 32

S.R.F. STEAK TARTARE ROASTED BONE MARROW, GARLIC SOURDOUGH CROSTINI 38

ACORN SQUASH BISQUE SHRIMP DUMPLING, SESAME SEED TUILE, COCONUT MILK 21

SALADS

B.L.T WEDGE BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK 18

CLASSIC CAESAR* BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO 19

THE ‘OC’ SALAD MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS 39

ORGANIC BABY BEETS HEARTS OF PALM, FENNEL, MARCONA ALMOND, RED WINE VINAIGRETTE 18



MAINE
LOBSTER
POT PIE

SEASONAL VEGETABLES
BRANDIED LOBSTER CREAM
125

MARY’S
WHOLE-FRIED
CHICKEN

TRUFFLE MAC & CHEESE
CHARRED ASPARAGUS
76

BROILED
NEW ZEALAND
TAI SNAPPER

GINGER-SCALLION
FERMENTED BLACK BEAN
155

SNAKE RIVER FARMS
AMERICAN WAGYU
TOMAHAWK

50 oz MESQUITE
WOOD FIRE GRILLED
285

LAND ANGUS

28 oz PRIME PORTERHOUSE 145

18 oz PRIME BONE-IN DRY-AGED NY STRIPLOIN 92

16 oz PRIME DELMONICO RIBEYE 78

8 oz BLACK ANGUS FILET MIGNON 72

WAGYU

HOKKAIDO A5 WAGYU RIBEYE 42 per oz (3 oz min)

10 oz MISHIMA ULTRA NY STRIPLOIN 94

8 oz SNAKE RIVER FARMS EYE OF THE RIBEYE 67

6 oz MISHIMA RESERVE FILET MIGNON 79

SEA

7 oz FAROE ISLAND SALMON 46

7 oz PACIFIC STRIPED BASS 44

4 EACH HOKKAIDO SCALLOPS 46

1 LB WHOLE MAINE LOBSTER 78

ACCOMPANIMENTS

HORSERADISH CRUST 6

BLUE CHEESE CRUMBLE 8

KING CRAB OSCAR 34

GRILLED GULF SHRIMP 21

SAUCE TRIO 12

select three or 5 ea

BÉARNAISE CHIMICHURRI CREAMY HORSERADISH

RED WINE REDUCTION PEPPERCORN AU POIVRE

ALBA WHITE TRUFFLES

CHEF’S DAILY INSPIRATION

4 GRAMS 95

6 GRAMS 130

ADD PAOLO CONTERNO ‘RIVA DEL BRIC’ BAROLO 2016 58 HALF BOTTLE

MARKET SIDES 18

VEGETABLE

CHARRED ASPARAGUS, VALENCIA ORANGE
CRISPY BRUSSELS SPROUTS, MAPLE GASTRIQUE & PEPITAS
HEIRLOOM BABY CARROTS, GINGER & SPICE
MUSHROOMS, SESAME & MIRIN-SOY GLAZE

CLASSIC



BLACK TRUFFLE MAC & CHEESE
WHIPPED POTATO PURÉE
DUROC PORK FRIED RICE
BAKED POTATO, BACON & WHITE CHEDDAR



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.