

**SHELLFISH PLATTERS 149**

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

- |  |                           |
|--|---------------------------|
|  <b>CAST-IRON BROILED</b> | <b>ICE-COLD</b>           |
| RED MISO BUTTER  | GIN-SPIKED COCKTAIL SAUCE |
| CHARRED LEMON  | GREEN GODDESS             |
| LEMONGRASS TEA   | MIGNONETTE                |

**CAVIAR SELECTION**


- 182 IMPERIAL KALUGA | ROYAL OSETRA 114**  
 TRADITIONAL SERVICE OR SIGNATURE PARFAIT   
**ADD CHAMPAGNE:**  
 DOM PERIGNON 2012 **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 **27**  
**1/4 LB. KING CRAB\*** GREEN GODDESS **60**  
**1 LB. WHOLE MAINE LOBSTER\*** DIJONNAISE **81**  
**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **30**

**APPETIZERS 'INSTANT' BACON** BRAISED PORK, BRUSSELS HASH, TEMPURA OYSTER, BOURBON-SOY GLAZE **25**

-  **MICHAEL'S AHI TUNA TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME **34**  
**S.R.F. STEAK TARTARE** ROASTED BONE MARROW, GARLIC SOURDOUGH CROSTINI **39**  
**GRILLED SPANISH OCTOPUS** SQUID INK POLENTA, CHARRED CORN RELISH, BABY TOMATO **27**  
**KONA KAMPACHI CRUDO** WATERMELON AGUACHILE, PICKLED CUCUMBER, JALAPEÑO TUILE **32**

- SALADS** **B.L.T WEDGE** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK **19**  
**CLASSIC CAESAR\*** BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO **20**  
**THE 'OC' SALAD** MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS **41**  
**GRILLED STONE FRUIT** AVOCADO, MARCONA ALMOND, PUFFED QUINOA, RED WINE VINAIGRETTE **19**  
**HEIRLOOM TOMATO** BLISTERED TOMATO, RICOTTA, FENNEL LAVASH, SHERRY VINAIGRETTE **18**

 **MAINE LOBSTER POT PIE**  
 SEASONAL VEGETABLES  
 BRANDIED LOBSTER CREAM  
**130**

**MARY'S WHOLE-FRIED CHICKEN**  
 TRUFFLE MAC & CHEESE  
 CHARRED ASPARAGUS  
**84**

**BROILED NEW ZEALAND TAI SNAPPER**  
 GINGER-SCALLION  
 FERMENTED BLACK BEAN  
**161**

**SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK**  
 50 oz MESQUITE  
 WOOD FIRE GRILLED  
**294**

**LAND ANGUS**

- 28 oz PRIME PORTERHOUSE **149**  
 18 oz PRIME BONE-IN DRY-AGED NY STRIPLOIN **95**  
 16 oz PRIME DELMONICO RIBEYE **83**  
 8 oz BLACK ANGUS FILET MIGNON **76**

**WAGYU**

- HOKKAIDO A5 WAGYU RIBEYE **46** per oz (**3 oz min**)  
 10 oz MISHIMA ULTRA NY STRIPLOIN **98**  
 8 oz SNAKE RIVER FARMS EYE OF THE RIBEYE **70**  
 6 oz MISHIMA RESERVE FILET MIGNON **83**

- SEA** 7 oz FAROE ISLAND SALMON **48**  
 7 oz PACIFIC BARRAMUNDI BASS **46**

- 4 EACH HOKKAIDO SCALLOPS **48**  
 1 LB WHOLE MAINE LOBSTER **81**

**ACCOMPANIMENTS**

- HORSERADISH CRUST **6** KING CRAB OSCAR **35**  
 BLUE CHEESE CRUMBLE **8** GRILLED GULF SHRIMP **22**

**SAUCE TRIO 12**

select three or 5 ea


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

**MARKET SIDES 19**

**VEGETABLE**

- CHARRED ASPARAGUS, MEYER LEMON  
 CRISPY BRUSSELS, RED WINE GASTRIQUE & SUNFLOWER SEEDS  
 HEIRLOOM BABY CARROTS, COCONUT & CURRY  
 MUSHROOMS, SESAME & MIRIN-SOY GLAZE

**CLASSIC**

-  BLACK TRUFFLE MAC & CHEESE  
 WHIPPED POTATO PURÉE  
 DUROC PORK FRIED RICE  
 BAKED FINGERLING POTATOES, 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.