

**SHELLFISH PLATTERS 149**

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**

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** CHICKPEA PURÉE, POMEGRANATE GLAZE, RAS EL HANOUT 27

**HUDSON VALLEY FOIE GRAS TORCHON** BRIOCHE PAIN PERDU, HUCKLEBERRY GASTRIQUE, PISTACHIO 48

**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

**GLOBE ARTICHOKE HEARTS** AVOCADO, MARCONA ALMOND, PUFFED QUINOA, RED WINE VINAIGRETTE 19

**KABOCHA SQUASH BISQUE** HONEY ROASTED APPLE, COCONUT MILK, PUMPKIN SEED TUILE 21



**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 175

18 oz PRIME BONE-IN DRY-AGED NY STRIPLOIN 105

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

BLUE CHEESE CRUMBLE 8

KING CRAB OSCAR 35

GRILLED GULF SHRIMP 22

**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 A GLASS OF BAROLO: CRISSANTE ALESSANDRIA 'CAPALOT' 2015 46 6oz / 69 9oz

**SEASONAL SIDES 19**

CHARRED ASPARAGUS, MEYER LEMON  
CRISPY BRUSSELS, APPLE CIDER & FRESNO  
MUSHROOMS, SESAME & MIRIN-SOY GLAZE  
CHARRED CAULIFLOWER, CILANTRO & LIME



**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 YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. A GUEST IS NOT REQUIRED TO PAY A GRATUITY AND MAY ADJUST  
THE SUGGESTED AMOUNT