

**SHELLFISH PLATTERS 149**

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

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|--|---------------------------|
|  <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 **29**  
**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** SPANISH CHORIZO, YELLOW TOMATO EMULSION, SQUID INK TUILE **29**  
**SALMON BELLY CRUDO** SOY TRUFFLE VINAIGRETTE, YUZU AIOLI, ROYAL OSETRA CAVIAR **42**

**SALADS**

- B.L.T WEDGE** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK **22**  
**CLASSIC CAESAR\*** BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO **21**  
**THE 'OC' SALAD** MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS **41**  
**BABY ARTICHOKE HEARTS** AVOCADO, MARCONA ALMOND, PUFFED QUINOA, RED WINE VINAIGRETTE **21**  
**CARROT GINGER BISQUE** ALASKAN KING CRAB, ENGLISH PEAS, COCONUT MILK **21**

 **MAINE  
 LOBSTER  
 POT PIE**

SEASONAL VEGETABLES  
 BRANDIED LOBSTER CREAM  
**140**

**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 **115**  
 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 **88**

**SEA**

- 7 oz FAROE ISLAND SALMON **48**  
 7 oz PACIFIC BARRAMUNDI BASS **46**  
 7 oz MISO BLACK COD **51**

- 4 EACH HOKKAIDO SCALLOPS **48**  
 1 LB WHOLE MAINE LOBSTER **81**  
 U-10 BRANDIED GULF SHRIMP **41**

**ACCOMPANIMENTS**

- |                              |                               |
|------------------------------|-------------------------------|
| HORSERADISH CRUST <b>6</b>   | KING CRAB OSCAR <b>35</b>     |
| BLUE CHEESE CRUMBLE <b>8</b> | GRILLED GULF SHRIMP <b>22</b> |


**SAUCE TRIO 12**

select three or 5 ea  
 BÉARNAISE | CHIMICHURRI | CREAMY HORSERADISH |  
 RED WINE REDUCTION | PEPPERCORN AU POIVRE

**PERIGORD BLACK TRUFFLES**

CHEF'S DAILY INSPIRATION  
 4 GRAMS **45**      6 GRAMS **68**

**SEASONAL SIDES 19**

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|--|--|
| CHARRED ASPARAGUS, MEYER LEMON<br>CRISPY BRUSSELS, ESPELETTE SHERRY GASTRIQUE<br>MUSHROOMS, SESAME & MIRIN-SOY GLAZE<br>CHARRED CAULIFLOWER, CILANTRO & LIME |  BLACK TRUFFLE MAC & CHEESE<br>WHIPPED POTATO PURÉE<br>DUROC PORK FRIED RICE<br>BAKED FINGERLING POTATOES, BACON & WHITE CHEDDAR |
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**CHEF'S TASTING MENU AVAILABLE UPON REQUEST**

 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. 100% OF ALL GRATUITIES ARE PAID TO ASSOCIATES.