

## BRUNCH LIBATIONS

### Pimm's Cup

Pimm's, Lemon, Basil · 14  
served short over ice

### Sparrow Song

Bourbon, Lemon, Maple, Egg Whites, Bitters\* · 16  
served up in a coupe

### Yacht Water

Tequila, Lime, Topo Chico · 12  
served in a bottle

### House-Made Sangria

Sommelier Select Red Wine, Fresh Fruit · 15  
served over ice

### Everlasting Rosé – Still

### Grenache, La Manarine

Côtes du Rhône, France 2022 · 30



**Diane's Classic** Original Mix · Hanson's of Sonoma Vodka · 16

**The Dirty Diane** Dirty Diane's Mix · Mezcal · 16

**The Bloody Maria** Original Mix · Tequila · 16

**The Kentucky Derby** Original Mix · Bourbon · 16

**Michelada** Original Mix · Beer · 16

**The Mary Mocktail** Alcohol-Free Original or Dirty Diane · 8

**"GBU" The Good, The Bad, The Ugly** Tequila · Mix · Beer · 20

**Lobster Trap** Diane's Mix · Hanson's Vodka · Lobster Claw · 35  
served in a commemorative glass to keep!

## BOTTLES TAKE DIANE'S MIX HOME!

### Diane's Original Mix

Classic Blend | Medium Spice · 18

### Dirty Diane's Mix

Jalapeño & Cilantro | Bold & Spicy · 18

## CHEF YAMASAN SUSHI

### SASHIMI/NIGIRI

2 pieces per order

**Aburi Toro** – Seared Tuna · 16

**Hon Maguro** – Blue Fin Tuna · 18

**Otoro** – Fatty Tuna · mkt

**Chu Toro** – Medium Fatty Tuna · 22

**Sake** – Salmon · 14

**Sake Toro** – Fatty Salmon · 15

**Hamachi** – Yellowtail · 16

**Hamachi Toro** – Fatty Yellowtail · 18

**Uni** – Sea Urchin · mkt

**Hotate** – Hokkaido Scallop · 16

**Botan Ebi** – Spot Prawn · mkt

**Unagi** – Eel · 16

### 5 pc Sashimi or 5 pc Nigiri Tasting

Hamachi, Sake, Hon Maguro, Hotate, Unagi · 30

## ROLLS

### Michael Mina's Negitoro

Chopped toro, Shiso, Oshinko, Green Onion, Uni, Ikura · 34

### Yama Roll

Shrimp Tempura, Avocado, Maguro, Ponzu, Jalapeño · 29

### Spicy Tuna

Cucumber, Orange Tobiko, Sesame Seeds · 13

### Rainbow

Tuna, Hamachi, Salmon, Avocado, Serrano, Crispy Onion · 27

### Vegetable Roll

Avocado, Cucumber, Spicy Miso, Lettuce, Sesame Seeds · 12

## OYSTERS

### Happy Spoon (GF)

Uni, Ikura, Tobiko, Oyster, Ponzu Creme Fraîche · 18  
Add Caviar · 20

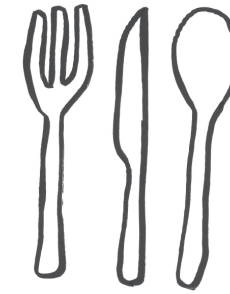
### Hog Island Oyster Shooter (GF)

Diane Mina's Original Mix, Vodka, Chili Salt\* · 14 each

### ½ Dozen Hog Island Oysters (GF)

Champagne Mignonette, Cocktail Sauce, Tabasco\* · 28

08.28.24



# LOTS O' LOBSTER LABOR DAY WEEKEND

59 PER PERSON

## APPETIZERS SELECT ONE

### Marinated Brokaw Avocado Toast (V)

Schug, Pickled Farmer's Market Vegetables, Kataifi

### Butter Lettuce & Lobster Salad (V, GF)

Ruby Grapefruit, Brokaw Avocado, Hearts of Palm, Dijon Vinaigrette

### Straus Family Creamery Yogurt Parfait

Wild Berry Compote, Almond Granola

### Lobster 'Ceviche'

Brokaw Avocado, Egyptian Mango, Blistered Peppers

### Roasted Zucchini (GF)

Pesto, Pecorino Cheese

### Lobster Tostadas

Grilled Pineapple, Avocado Crema, Cilantro

### Jidori Chicken Karaage

Aonori, Sriracha Mayo, Tamari Pickled Cucumbers

### Jalapeño Lobster Toast

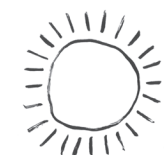
Ginger Aioli, Togarashi, Cilantro

### Michael Mina's Ahi Tuna Tartare Supplement · 15

Garlic, Asian Pear, Pine Nuts, Mint, Habanero-Sesame Oil

### Glazed Lobster & Corn Soup

Purple Basil, Vanilla Oil



Gluten Free, GF | Vegan, V | Tableside, TS

\*served raw or undercooked or contain raw or undercooked ingredients  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your  
risk of foodborne illness  
for parties of 6 or more, a 20% gratuity will be added to the check

EXECUTIVE CHEF DANIELLA VERGARA