



The Grill



TO SNACK

- ROYAL DEVEILED EGGS** 🍴 \$2 EA
duck liver mousse / caviar
- STUFFED DATES** 🍴 \$12
bacon / sopressata / blue cheese dressing
- GROUND LAMB SKEWERS** 🍴 \$12
tzatziki
- GRILLED CHEESE** 🍴 🌱 \$13
finnish cow's milk cheese / pomegranate-honey / pistachios
- ALL THE BITES** 🍴 \$29
serves three / serves four +\$8 / serves five +\$15
- GRILLED RUSTIC BREAD** 🍴 \$6
whipped plugra butter

TO DIP

- CARAMELIZED ONION** 🍴 \$13
house-made potato chips
- TURMERIC TAHINI** 🍴 \$17
chilled seasonal veggies / grilled naan
- THREE-CHEESE CRAB FONDUE** \$25
jumbo lump / crusty bread



TO BEGIN



- TODAY'S SOUP** \$10
- CAESAR SALAD** \$12
parmesan / anchovies / big crumbs / garlic dressing
- *OYSTERS ON THE HALF SHELL** 🍴 \$15/29
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- SEASONAL CHOPPED SALAD** 🍴 🌱 \$18
avocado / cheddar / pecans / mango / strawberries / tomatoes
dried cherries / red onion / lemon vinaigrette
- CRISPY CALAMARI** \$18
orange glaze / aji amarillo / sesame seeds
- MUSSELS** \$19
white wine / blue cheese-chipotle cream / grilled bread
- SHRIMP COCKTAIL** 🍴 \$22
pasilla-passion fruit cocktail sauce / avocado / red onion / jicama
- *TUNA CRUDO** 🍴 \$22
passionfruit / aji amarillo / red onion / citrus / cilantro

FROM THE JOSPER

served a la carte | simply grilled over charcoal & pecan*
steaks finished with herb butter

CHOOSE ONE ACCOMPANIMENT 🍴 / ADDITIONAL +\$3

- hollandaise 🍴 chimichurri 🍴 tartar 🍴 soy ponzu 🍴
- peppercorn bordelaise bbq 🍴

MAKE IT FANCY

GULF SHRIMP \$12 / CRABCAKE \$12

OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19

MINI LOBSTER ROLL \$19

- FREEBIRD HALF CHICKEN / 22 oz \$24
- ORA KING SALMON / 7 oz \$36
- CAJUN BRANZINO / 32 oz \$42
- SKIRT STEAK / 12 oz \$42
- LINE-CAUGHT A1 TUNA STEAK / 9 oz \$47
- PETIT FILET MIGNON / 8 oz \$48
- NEW YORK STRIP / 16 oz \$54
- RIBEYE / 18 oz \$59
- FILET MIGNON / 12 oz \$67
- JAPANESE A5 KUROGE WAGYU / 4 oz \$99
- BONE-IN TOMAHAWK (SERVES TWO) / 42 oz \$129

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

*STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED

SPANISH EGGPLANT SALAD 🍴 🌱
olives / red peppers / sherry vinegar

WATERMELON + FETA 🍴 🌱
pickled rind / herbs

TWICE-BAKED POTATO 🍴
bacon lardons / sour cream

GRILLED SWEET POTATOES 🍴 🌱
pistachios / orange-cumin reduction

GREEN BEANS 🍴 🌱
basil & cilantro pesto / toasted almonds

SPICED CREAMED SPINACH 🍴
crispy shallots / calabrian chile

ASPARAGUS 🍴
chilled asparagus / vinaigrette / gribiche

PIMENTON MAC 🍴
cheesy goodness

HERBED FRIES 🍴 🌱
rosemary / thyme / tarragon / aioli

MARKET VEGETABLE

\$10

The "Mixed" Grill

MUST BE ORDERED BY ENTIRE TABLE / MINIMUM 2 GUESTS
REQUIRED FOR PARTIES OF 7+

ALL THE BITES / HOUSE SALAD

*SLICED FARM-RAISED RIBEYE & ACCOMPANIMENT

JUMBO LUMB CRAB CAKE / GRILLED SHRIMP

CHOICE OF SIDE
(one per two guests)

GRILLED PINEAPPLE UPSIDE-DOWN CAKE OR CHOCOLATE CAKE
(one per two guests)

no substitutions please

\$65 / Guest

COMPOSED

- *THE GRILL BURGER** \$22
brioche bun / bacon / dubliner cheddar / onion jam / dried tomato / aioli / herbed fries
- BEYOND BURGER** 🍴 \$22
merguez-style plant-based burger / cheddar / harissa-almond aioli
roasted eggplant / crispy shallots / aioli / herbed fries
- LOBSTER ROLL** MP
buttered + toasted brioche roll / tarragon lobster salad / aioli / herbed fries
- JOSPER-SMOKED SEASONAL VEGGIES** 🍴 \$24
herbed couscous / caramelized onion / pistachios / dried cherries
- BBQ PORK RIBS** 🍴 \$29
raspberry q / herbed fries
- HOUSE-SMOKED ORA KING SALMON SALAD** \$32
pickled beets / tomato / cucumber / rye croutons / horseradish dressing
- JUMBO LUMP CRAB CAKE** 🍴 \$36
green princess sauce
- CHILEAN SEA BASS** 🍴 \$42
saffron risotto / red wine reduction / pistachios
- PAN-ROASTED SCALLOPS** 🍴 \$43
herb butter / grilled corn / tomato / salsa verde
- *SURF & TURF** 🍴 \$69
petit filet / grilled gulf shrimp / mini lobster roll

SIDES