



TO SNACK



<b>ROYAL DEVEILED EGGS</b> 🌿 duck liver mousse / caviar	\$2.50 EA
<b>GROUND LAMB SKEWERS</b> 🌿 tzatziki	\$12
<b>GRILLED CHEESE</b> 🌿🌱 finnish cow's milk cheese / pomegranate-honey / pistachios	\$13
<b>ALL THE BITES</b> 🌿 all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$9 / serves 5 + \$18	\$29
<b>CARAMELIZED ONION DIP</b> 🌿 house-made potato chips	\$13
<b>THREE-CHEESE CRAB FONDUE</b> jumbo lump / crusty bread	\$25
<b>GRILLED RUSTIC BREAD</b> 🌿 whipped plugra butter	\$6



TO BEGIN



<b>TODAY'S SOUP</b>	\$10
<b>CAESAR SALAD</b> little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing	\$14
<b>OYSTERS ON THE HALF SHELL*</b> 🌿 smoky-tomato cocktail / cucumber-champagne mignonette (6/12)	\$18/\$35
<b>SEASONAL CHOPPED SALAD</b> 🌿🌱 mango / strawberry / tomato / red onion / pecans / dried cherries avocado / lemon vinaigrette	\$18
<b>CRISPY CALAMARI</b> orange glaze / aji amarillo / sesame seeds	\$18
<b>MUSSELS</b> white wine / blue cheese-chipotle cream / grilled bread	\$19
<b>SHRIMP COCKTAIL</b> 🌿 pasilla-passion fruit cocktail sauce / avocado / jicama	\$22
<b>PROSCIUTTO &amp; MELON</b> burrata / honeycomb / figs / grilled rustic bread	\$28

FROM THE JOSPER 🌿

served á 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

MAINE LOBSTER BROCHETTE \$19

FREEBIRD HALF CHICKEN / 22 oz	\$25
ORA KING SALMON / 7 oz	\$36
PETIT FILET MIGNON / 8 oz	\$48
CAJUN BRANZINO / 32 oz	\$49
SKIRT STEAK / 12 oz	\$49
NEW YORK STRIP / 16 oz	\$52
FILET MIGNON / 12 oz	\$67
RIBEYE / 18 oz	\$68
JAPANESE A5 KUROGE WAGYU / 4 oz	\$89
BONE-IN TOMAHAWK (SERVES TWO) / 42 oz	\$139

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

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

**GRILLED WATERMELON SALAD** 🌿🌱  
feta cheese / fresh mint / olive oil / banyuls syrup

**TWICE-BAKED POTATO** 🌿  
bacon lardons / sour cream

**GRILLED SWEET POTATOES** 🌿🌱  
pistachios / orange-cumin reduction

**GREEN BEANS** 🌿🌱  
basil & cilantro pesto / toasted almonds

MARKET VEGETABLE

**SPICED CREAMED SPINACH** 🌿  
crispy shallots / calabrian chile

**MUSHROOMS PORTO** 🌿  
demi-glace / port wine reduction

**PIMENTON MAC** 🌿  
cheesy goodness

**HERBED FRIES** 🌿🌱  
rosemary / thyme / tarragon / aioli

\$10

SIDES

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 LUMP 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

\$69 / Guest



COMPOSED



<b>BEYOND BURGER</b> 🌿 merguez-style plant-based burger / cheddar / harissa-almond aioli roasted eggplant / crispy shallots / aioli / herbed fries	\$22
<b>THE GRILL BURGER*</b> brioche bun / bacon / dubliner cheddar / onion jam / dried tomato / aioli / herbed fries	\$23
<b>LOBSTER ROLL</b> buttered + toasted brioche roll / tarragon lobster salad / aioli / herbed fries	MP
<b>JOSPER-SMOKED VEGETABLES</b> 🌿 toasted & herbed farro / pickled onions / smoked carrots / grilled squash coriander-roasted cauliflower	\$24
<b>BBQ PORK RIBS</b> 🌿 raspberry q / herbed fries	\$29
<b>JUMBO LUMP CRAB CAKE</b> 🌿 green princess sauce	\$34
<b>PAN-ROASTED SCALLOPS</b> 🌿 wild mushrooms / baby carrots / cauliflower purée / salsa verde	\$43
<b>HERB-CRUSTED AHI TUNA</b> white bean & couscous salad / charred-tomato tapenade / aji crema	\$44
<b>CHILEAN SEA BASS</b> 🌿 saffron risotto / red wine reduction / pickled vegetables / pistachios	\$45
<b>SURF &amp; TURF*</b> 🌿 petit filet / grilled gulf shrimp / maine lobster brochette	\$69