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ROYAL DEVEILED EGGS 🍄 duck liver mousse / caviar	\$2.50 EA
GROUND LAMB SKEWERS 🍄 tzatziki	\$12
GRILLED CHEESE 🍄🍄 finnish cow's milk cheese / pomegranate-honey / pistachios	\$13
ALL THE BITES 🍄 all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$9 / serves 5 + \$18	\$29
CARAMELIZED ONION DIP 🍄 house-made potato chips	\$13
*SPICY TUNA BITES 🍄 crispy rice / gochujang / sesame / serrano	\$23
GRILLED RUSTIC BREAD 🍄 whipped plugra butter	\$6



TO BEGIN



TODAY'S SOUP	\$10
CAESAR SALAD little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing	\$14
OYSTERS ON THE HALF SHELL* 🍄 smoky-tomato cocktail / cucumber-champagne mignonette (6/12)	\$18/\$35
SEASONAL CHOPPED SALAD 🍄🍄 asian pear / kiwi / tomato / red onion / pecans / dried cherries avocado / lemon vinaigrette	\$18
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$18
MUSSELS white wine / blue cheese-chipotle cream / grilled bread	\$19
SHRIMP COCKTAIL 🍄 pasilla-passion fruit cocktail sauce / avocado	\$22
THREE-CHEESE CRAB FONDUE jumbo lump / crusty bread	\$25

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

ROASTED HONEYNUT SQUASH 🍄🍄
lemon yogurt / chermoula / olive oil

SPICED CREAMED SPINACH 🍄
crispy shallots / calabrian chile

TWICE-BAKED POTATO 🍄
bacon lardons / sour cream

MUSHROOMS PORTO 🍄
demi-glaze / port wine reduction

GRILLED SWEET POTATOES 🍄🍄
pistachios / orange-cumin reduction

PIMENTON MAC 🍄
cheesy goodness

GREEN BEANS 🍄🍄
basil & cilantro pesto / toasted almonds

HERBED FRIES 🍄🍄
rosemary / thyme / tarragon / aioli

\$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 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

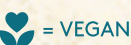


COMPOSED



BEYOND BURGER 🍄 merguez-style plant-based burger / cheddar / harissa-almond aioli roasted eggplant / crispy shallots / aioli / herbed fries	\$22
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar / onion jam / dried tomato / aioli / herbed fries	\$23
LOBSTER ROLL buttered + toasted brioche roll / tarragon lobster salad / aioli / herbed fries	MP
JOSPER-SMOKED VEGETABLES 🍄 toasted & herbed farro / pickled onions / smoked carrots / grilled squash coriander-roasted cauliflower	\$24
BBQ PORK RIBS 🍄 herbed fries	\$29
JUMBO LUMP CRAB CAKE 🍄 green princess sauce	\$34
SEAFOOD LINGUINI shrimp / mussels / clams / lemon-herb butter / espelette	\$41
CHILEAN SEA BASS 🍄 saffron risotto / red wine reduction / pickled vegetables / pistachios	\$45
*AHI TUNA 🍄 kimchi rice cake / charred bok choy / garlic-chile crunch	\$46
SURF & TURF* 🍄 petit filet / grilled gulf shrimp / maine lobster brochette	\$69

SIDES



= VEGAN



= VEGETARIAN



= GLUTEN FREE

Gluten-Free indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

SERVICE @

TO OFFSET THE IMPACT OF DC'S INITIATIVE 82 ON INDEPENDENT RESTAURANTS,
A 3.5% FEE HAS BEEN ADDED TO YOUR BILL. A 20% GRATUITY WILL BE ADDED FOR
PARTIES OF FIVE OR MORE. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES
*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.