



TO SNACK

- ROYAL DEVEILED EGGS** 🌿 \$2.75 EA
duck liver mousse / caviar
- GROUND LAMB SKEWERS** 🌿 \$12.50
tzatziki
- GRILLED CHEESE** 🌿🌱 \$13.50
finnish cow's milk cheese / pomegranate-honey / pistachios
- ALL THE BITES** 🌿 \$29.75
all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$9.25 / serves 5 + \$18.50
- CARAMELIZED ONION DIP** 🌿 \$13.50
house-made potato chips
- SPICY TUNA BITES*** \$23.75
crispy rice / gochujang / sesame / serrano
- GRILLED RUSTIC BREAD** 🌱 \$6.25
whipped plugra butter

TO BEGIN

- TODAY'S SOUP** \$10.50
- CAESAR SALAD** \$14.50
little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing
- OYSTERS ON THE HALF SHELL*** 🌿 \$19.50/\$38.00
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- SEASONAL CHOPPED SALAD** 🌿🌱 \$18.50
asian pear / kiwi / tomato / red onion / pecans / dried cherries / avocado / lemon vinaigrette
- CRISPY CALAMARI** \$18.50
orange glaze / aji amarillo / sesame seeds
- MUSSELS** \$19.50
white wine / blue cheese-chipotle cream / grilled bread
- SHRIMP COCKTAIL** 🌿 \$22.75
pasilla-passion fruit cocktail sauce / avocado
- THREE-CHEESE CRAB FONDUE** \$25.75
jumbo lump / crusty bread

FROM THE JOSPER 🌿

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

CHOOSE ONE ACCOMPANIMENT 🌿 / ADDITIONAL +\$3.25

- hollandaise 🌱
 - chimichurri 🌿
 - tartar 🌱
 - soy ponzu 🌿
- peppercorn
 - bordelaise
 - bbq

MAKE IT FANCY

- GULF SHRIMP \$12.50 / CRABCAKE \$12.50
- OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19.50
- MAINE LOBSTER TAIL / 5 oz MP

- FREEBIRD HALF CHICKEN / 22 oz \$26.00
- ORA KING SALMON / 7 oz \$37.00
- PETIT FILET MIGNON / 8 oz \$50.00
- CAJUN BRANZINO / 32 oz \$50.00
- SKIRT STEAK / 12 oz \$50.00
- NEW YORK STRIP / 16 oz \$53.00
- FILET MIGNON / 12 oz \$68.00
- RIBEYE / 18 oz \$69.00
- JAPANESE A5 KUROGE WAGYU / 4 oz \$90.00
- BONE-IN TOMAHAWK (SERVES TWO) / 42 oz \$150.00

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

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

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| <ul style="list-style-type: none"> ROASTED HONEYNUT SQUASH 🌿🌱 \$10.50
lemon yogurt / chermoula / olive oil TWICE-BAKED POTATO 🌿
bacon lardons / sour cream GRILLED SWEET POTATOES 🌿🌱 \$10.50
pistachios / orange-cumin reduction GREEN BEANS 🌿🌱
basil & cilantro pesto / toasted almonds | <ul style="list-style-type: none"> SPICED CREAMED SPINACH 🌱
crispy shallots / calabrian chile MUSHROOMS PORTO 🌿
demi-glace / port wine reduction PIMENTON MAC 🌱
cheesy goodness HERBED FRIES 🌿🌱
rosemary / thyme / tarragon / aioli |
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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*
- \$79.00** / Guest

COMPOSED

- BEYOND BURGER** 🌱 \$22.75
merguez-style plant-based burger / cheddar / harissa aioli / roasted eggplant / crispy shallots / aioli / herbed fries
- THE GRILL BURGER*** \$23.75
brioche bun / bacon / dubliner cheddar / onion jam / dried tomato / aioli / herbed fries
- LOBSTER ROLL** \$38.00
buttered + toasted brioche roll / tarragon lobster salad / aioli / herbed fries
- JOSPER-SMOKED VEGETABLES** 🌿 \$24.75
toasted & herbed farro / pickled onions / smoked carrots / grilled squash / coriander-roasted cauliflower
- BBQ PORK RIBS** 🌿 \$29.75
herbed fries
- JUMBO LUMP CRAB CAKE** 🌿 \$35.00
green princess sauce
- SEAFOOD LINGUINI** \$42.00
shrimp / mussels / clams / lemon-herb butter / esepette
- CHILEAN SEA BASS** 🌿 \$46.00
saffron risotto / red wine reduction / pickled vegetables / pistachios
- AHI TUNA*** 🌿 \$47.00
kimchi rice cake / charred bok choy / garlic-chile crunch
- SURF & TURF*** 🌿 MP
petit filet / grilled gulf shrimp / 5oz maine lobster tail