SPICY TUNA BITES*

crispy rice/gochujang/sesame/serrano







CRAB DEVILED EGGS ₩	\$2.75 EA
LAMB SKEWERS tzatziki	\$12.00
LOBSTER BITES cornichons/pickled cauliflower/aji amarillo tartar	\$25.00
ALL THE BITES all of the above & bacon-wrapped dates, serves 3/serves 4 +\$9/serves 5 +\$18	\$27.00
TATER TOTS* caviar/crème fraîche	\$13.00

HONEY-TARRAGON-THYME DINNER ROLLS	\$10.00
☆ STARTERS	
NEW ENGLAND CLAM CHOWDER clams/bacon/potatoes/classic	\$11.00
CAESAR SALAD little gem lettuce/parmesan/anchovy/croutons/garlic-dill dressing	\$16.50
MEDITERRANEAN CHOPPED SALAD ♦ ♦ grilled artichoke/feta/crispy chickpeas/olives/tomatoes/red wine vinaigrette	\$18.00
WEDGE SALAD � maple-braised bacon/point reyes blue cheese/marinated tomato + onion blue cheese dressing	\$18.00
CRISPY CALAMARI orange glaze/aji amarillo/sesame seeds	\$18.50
MUSSELS white wine/blue cheese-chipotle cream/grilled bread	\$19.50
OYSTERS ON THE HALF SHELL* cocktail/cucumber-champagne mignonette (6/12) \$21.00	/\$41.00
GRILLED CANTALOUPE � prosciutto/burrata/basil/truffle honey	\$21.00
SHRIMP COCKTAIL & louie/cocktail/lemon	\$23.00
THREE-CHEESE CRAB FONDUE jumbo lump/crusty bread	\$25.00
FANCY CHICKEN TENDERS*	\$28.00

FROM THE JOSPER &

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

CHOOSE ONE ACCOMPANIMENT &/ADDITIONAL +\$3.25

hollandaise o chimichurri soy ponzu 🕹 tartar 0 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	\$25.00
	ORA KING SALMON /7 oz	\$38.00
	SKIRT STEAK /8 oz	\$39.00
	CAJUN BRANZINO /32 oz	\$49.00
	PETIT FILET MIGNON /6 oz	\$49.00
	NEW YORK STRIP /14 oz	\$51.00
i i	FILET MIGNON /12 oz	\$69.00
	RIBEYE /16 oz	\$73.00
	BONE-IN TOMAHAWK (SERVES TWO) /42 oz	\$151.00
	STEAK FLORENTINE (SERVES TWO) /36 oz	\$159.00
	OUR BEEF IS LOCALLY SOURCED & FARM-RAISED	• • • • • • •

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

GREEN BEANS & \$12.00

basil & cilantro pesto/toasted almonds

EDEEDIDD LIALE CLUCKEN

SPICED CREAMED SPINACH © \$11.00 crispy shallots/calabrian chile

ROASTED CAULIFLOWER ❖ ♦ \$10.00

caper-raisin vinaigrette arugula pesto/pine nuts

HERBED FRIES 0 ♦ \$10.00 rosemary/thyme/tarragon/aioli

TWICE-BAKED POTATO **♦** \$13.00

bacon lardons/sour cream

MUSHROOMS PORTO \$ \$13.00 demi-glace/port wine reduction

MAC & CHEESE 0 \$13.00

jarlsberg/cheddar & parmesan herbed breadcrumb

GRILLED SWEET POTATOES 💸 🌢 \$11.00

pistachios/orange-cumin reduction

SUNSET DINNER

MONDAY-FRIDAY, 4-6PM OPTIONAL WINE PAIRING +\$24

..... STARTER (choice of)

HOUSE SALAD ❖ ❖ OR CLAM CHOWDER BERTANI, 'VELANTE', PINOT GRIGIO, VENEZIA GIULIA, IT

..... MAIN (choice of)

GRILLED ATLANTIC SALMON* ♦

forbidden black rice/sautéed spinach/lemon-herb butter

FREEBIRD HALF CHICKEN & herbed fries/gioli/mixed greens

SHRIMP LINGUINE herb pesto

PAUL JABOULET, 'PARALLÈLE 45', CÔTES DU RHÔNE, FR

..... DESSERT (choice of)

FLOURLESS CHOCOLATE CAKE & /TRIO OF ICE CREAM OR SORBET 🕏 🅸 GRAHAM'S, 'SIX GRAPES', PORT OR COFFEE

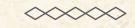
no substitutions please

\$39.00/Guest



THE GRILL BURGER*

COMPOSED



\$24.00

VEGGIE BURGER • \$23.00

brioche bun/plant-based burger/merguez spices/cheddar roasted eggplant/crispy shallots/harissa aioli/herbed fries

brioche bun/bacon/dubliner cheddar/onion marmalade/aioli/herbed fries JOSPER-SMOKED VEGETABLES 3 \$26.00

toasted & herbed farro/pickled onions/smoked carrots/grilled squash coriander-roasted cauliflower

BBQ PORK RIBS \$41.00 herbed fries

JUMBO LUMP CRAB CAKE & \$35.00 green princess sauce

LOBSTER ROLL \$39.00 buttered + toasted brioche roll/tarragon lobster salad/aioli/herbed fries

PAN-ROASTED RED SNAPPER & \$39.00 thai coconut curry/eggplant/zucchini/red pepper

\$45.00 SEAFOOD LINGUINE

shrimp/mussels/clams/calamari/lemon-herb butter/espelette CHILEAN SEA BASS \$48.00

corn/chorizo/tomato/spring onion/corn crema

SURF & TURF & \$47.00

scallops/porchetta/turnip-citrus slaw

A KNEAD RESTAURANT **EXECUTIVE CHEF: SENOVIO PABLO** FOLLOW US /THEGRILLDC

escabeche mussels/chef's ceviche/shrimp/oysters/littleneck clams

nashville spicy/caviar/crème fraîche/honey

SEAFOOD PLATTER*

cocktail/mignonette/louie





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.

\$43.00

\$23.00







A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. 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.