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BITES	
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CRAB DEVEILED EGGS 🌿	\$2.75 EA
LAMB SKEWERS 🌿 tzatziki	\$11.00
LOBSTER BITES cornichons/pickled cauliflower/aji amarillo tartar	\$22.00
ALL THE BITES all of the above & bacon-wrapped dates. serves 3/serves 4 +\$8/serves 5 + \$16	\$26.00
TATER TOTS* 🌿 caviar/crème fraîche	\$12.00
SPICY TUNA BITES* crispy rice/gochujang/sesame/serrano	\$22.00
HONEY-TARRAGON-THYME DINNER ROLLS	\$9.00

☀️ STARTERS ☀️	
NEW ENGLAND CLAM CHOWDER clams/bacon/potatoes/classic	\$9.00
CRISPY CALAMARI orange glaze/aji amarillo/sesame seeds	\$17.00
MUSSELS white wine/blue cheese-chipotle cream/grilled bread	\$18.50
GRILLED CANTALOUPE 🌿 prosciutto/burrata/basil/truffle honey	\$20.00
OYSTERS ON THE HALF SHELL* 🌿 cocktail/cucumber-champagne mignonette (6/12)	\$20.00/\$40.00
SHRIMP COCKTAIL 🌿 louie/cocktail/lemon	\$21.00
THREE-CHEESE CRAB FONDUE jumbo lump/crusty bread	\$24.00
FANCY CHICKEN TENDERS* nashville spicy/caviar/crème fraîche/honey	\$26.00

SEAFOOD PLATTER* 🌿	\$43.00
escabeche mussels/chef's ceviche/shrimp/oysters/littleneck clams cocktail/mignonette/louie	

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	\$23.00
ORA KING SALMON /7 oz	\$34.00
SKIRT STEAK /8 oz	\$36.00
CAJUN BRANZINO /32 oz	\$46.00
PETIT FILET MIGNON /6 oz	\$46.00
NEW YORK STRIP /14 oz	\$48.00
FILET MIGNON /12 oz	\$66.00
RIBEYE /16 oz	\$69.00
BONE-IN TOMAHAWK (SERVES TWO) /42 oz	\$146.00
STEAK FLORENTINE (SERVES TWO) /36 oz	\$154.00
OUR BEEF IS LOCALLY SOURCED & FARM-RAISED	
STEAKS ORDERED MEDIUM-WELL & ABOVE ARE NOT RECOMMENDED OR GUARANTEED	

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JOSPER-SMOKED VEGETABLES 🌿 toasted & herbed farro/pickled onions/smoked carrots grilled squash/coriander-roasted cauliflower	\$23.00
CRAB-AVOCADO TOAST jumbo lump crab/avocado-dill vinaigrette add poached egg* +\$3.25	\$24.00
JUMBO LUMP CRAB CAKE 🌿 green princess sauce	\$31.00
PAN-ROASTED RED SNAPPER 🌿 thai coconut curry/eggplant/zucchini/red pepper	\$36.00
CHILEAN SEA BASS 🌿 corn/chorizo/tomato/spring onion/corn crema	\$45.00

LUNCH	
THE EXPRESS 🌿	
farm-raised skirt steak*, ora king salmon* or freebird chicken salad/herbed fries + aioli choice of ice cream or sorbet <i>no substitutions please</i>	
\$31.00	

SANDWICHES	
served with herbed fries + aioli	
GRILLED CHICKEN baguette/bacon/cheddar/lettuce/tomato/aioli/pickled red onions	\$18.50
VEGGIE BURGER 🌿 brioche bun/plant-based burger/merguez spices/cheddar roasted eggplant/crispy shallots/harissa aioli	\$21.00
CRISPY FISH SLIDERS king's hawaiian buns/tempura'd white fish/tartar/pickled onions/cabbage	\$22.00
THE GRILL BURGER* brioche bun/bacon/dubliner cheddar/onion marmalade	\$22.00
LOBSTER ROLL buttered + toasted brioche roll/tarragon lobster salad	\$36.00

☀️ SALADS ☀️	
CAESAR little gem lettuce/parmesan/anchovy/croutons/garlic-dill dressing ora king salmon* +\$12.50/skirt steak* +\$12.50/chicken breast +\$6.25	\$16.00
MEDITERRANEAN CHOPPED 🌿 🌿 grilled artichoke/feta/crispy chickpeas/olives/tomatoes/red wine vinaigrette ora king salmon* +\$12.50/skirt steak* +\$12.50/chicken breast +\$6.25	\$17.00
WEDGE 🌿 maple-braised bacon/point reyes blue cheese/marinated tomato + onion blue cheese dressing	\$17.00

SIDES	
SPICED CREAMED SPINACH 🌿 \$10.00 crispy shallots/calabrian chile	GREEN BEANS 🌿 🌿 \$11.00 basil & cilantro pesto/toasted almonds
HERBED FRIES 🌿 🌿 \$9.00 rosemary/thyme/tarragon/aioli	MUSHROOMS PORTO 🌿 \$12.00 demi-glace/port wine reduction
ROASTED CAULIFLOWER 🌿 🌿 \$9.00 caper-raisin vinaigrette arugula pesto/pine nuts	MAC & CHEESE 🌿 \$12.00 jarlsberg/cheddar & parmesan herbed breadcrumb
GRILLED SWEET POTATOES 🌿 🌿 \$10.00 pistachios/orange-cumin reduction	