



BITES	
CRAB DEVEILED EGGS 🌿	\$3 EA
LAMB SKEWERS 🌿 tzatziki	\$11
LOBSTER BITES pickled cauliflower / cornichons / aji amarillo tartar	\$22
ALL THE BITES all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$10 / serves 5 + \$20	\$31
CARAMELIZED ONION DIP 🌿 house-made potato chips	\$12
SPICY TUNA BITES* crispy rice / gochujang / sesame / serrano	\$20
SALTED-HONEY HERB ROLLS	\$10

STARTERS	
NEW ENGLAND CLAM CHOWDER clams / bacon / potatoes / classic	\$9
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$17
MUSSELS white wine / blue cheese-chipotle cream / grilled bread	\$19
TODAY'S OYSTERS* 🌿 cocktail / cucumber-champagne mignonette (6/12)	\$20/\$40
SHRIMP COCKTAIL 🌿 louie / cocktail / lemon	\$21
THREE-CHEESE CRAB FONDUE jumbo lump / crusty bread	\$24
FANCY CHICKEN TENDERS* nashville spicy / caviar / crème fraîche / honey	\$26

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 \$14 OSCAR crab relish / crispy shallots / hollandaise / asparagus \$18 MAINE LOBSTER TAIL / 5 oz \$19	
MOJO-MARINATED HALF-CHICKEN	\$25
ORA KING SALMON / 7 oz	\$34
AUSTRALIAN WAGYU FLAT IRON / 8 oz	\$40
PETIT FILET MIGNON / 6 oz	\$42
CAJUN BRANZINO / 32 oz	\$46
KOJI-PINEAPPLE AUSTRALIAN WAGYU BAVETTE / 10 oz	\$53
RIBEYE / 16 oz	\$67
FILET MIGNON / 12 oz	\$69
AUSTRALIAN WAGYU NY STRIP / 14 oz	\$78
BONE-IN TOMAHAWK (SERVES TWO) / 42 oz	\$150
STEAKS ORDERED MEDIUM-WELL & ABOVE ARE NOT RECOMMENDED OR GUARANTEED	

COMPOSED	
BANANA CAKES 🌿 salted pecans / berry compote / whipped crème fraîche	\$16
OMELET 🌿 🌿 roasted tomato / spinach / goat cheese	\$16
COCONUT-CARDAMOM FRENCH TOAST 🌿 almonds / pomegranate / whipped cream / passion fruit-maple syrup	\$18
JOSPER-SMOKED VEGETABLES 🌿 toasted & herbed farro / smoked carrots / grilled squash coriander-roasted cauliflower / pickled onions	\$23
LECHÓN ASADO HASH* 🌿 slow-cooked pork shoulder / sunny eggs / avocado mousse / potatoes / plantains / chimichurri	\$23
CRAB-AVOCADO TOAST jumbo lump crab / avocado-dill vinaigrette poached egg* +\$3	\$25
CRAB CAKE BENEDICT* poached eggs / bacon / green princess sauce / hollandaise / big crumbs	\$29
STEAK & EGGS* 🌿 flat iron steak / eggs your way / roasted potatoes	\$39

BRUNCH

SANDWICHES	
served with herbed fries + aioli	
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar / onion marmalade	\$22
VEGGIE BURGER 🌿 brioche bun / plant-based burger / merguez spices / cheddar roasted eggplant / crispy shallots / harissa aioli	\$21
GRILLED CHICKEN baguette / bacon / cheddar / lettuce / tomato / aioli / pickled red onions	\$18
CRISPY FISH SLIDERS king's hawaiian buns / tempura'd white fish / tartar / pickled onions / cabbage	\$22
LOBSTER ROLL buttered + toasted brioche roll / tarragon lobster salad	MP

SALADS	
CAESAR little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing atlantic salmon* +\$10 / flat iron steak* +\$14 / chicken breast +\$7	\$16
MEDITERRANEAN CHOPPED 🌿 🌿 grilled artichoke / feta / crispy chickpeas / olives / tomatoes / red wine vinaigrette atlantic salmon* +\$10 / flat iron steak* +\$14 / chicken breast +\$7	\$16
WEDGE 🌿 maple-braised bacon / point reyes blue cheese / marinated tomato + onion blue cheese dressing	\$17

SIDES	
CREAMED CORN 🌿 🌿 \$11 brown butter / chives	HERBED FRIES 🌿 🌿 \$8 rosemary / thyme / tarragon / aioli
GNOCCHI 🌿 \$15 black truffle / parmesan cream / black pepper	MAC & CHEESE 🌿 \$12 gruyère / cheddar / crispy shallots
GRILLED SWEET POTATOES 🌿 🌿 \$10 pistachios / orange-cumin reduction	CREAMED SPINACH 🌿 \$10 crispy shallots / calabrian chile
ROASTED HEIRLOOM CARROTS 🌿 \$11 harissa yogurt / dukkah / evoo	