



BITES



CRAB DEVEILED EGGS 🌿 \$3 EA

LAMB SKEWERS 🌿 \$11
tzatziki

LOBSTER BITES \$22
pickled cauliflower / cornichons / aji amarillo tartar

ALL THE BITES \$31
all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$10 / serves 5 + \$20

CARAMELIZED ONION DIP 🌿 \$11
house-made potato chips

SPICY TUNA BITES* \$20
crispy rice / gochujang / sesame / serrano

SALTED-HONEY HERB ROLLS \$10



STARTERS



NEW ENGLAND CLAM CHOWDER \$9
clams / bacon / potatoes / classic

CRISPY CALAMARI \$17
orange glaze / aji amarillo / sesame seeds

MUSSELS \$19
white wine / blue cheese-chipotle cream / grilled bread

TODAY'S OYSTERS* 🌿 \$20/\$40
cocktail / cucumber-champagne mignonette (6/12)

SHRIMP COCKTAIL 🌿 \$21
louie / cocktail / lemon

THREE-CHEESE CRAB FONDUE \$24
jumbo lump / crusty bread

FANCY CHICKEN TENDERS* \$26
nashville spicy / caviar / crème fraîche / honey

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



JOSPER-SMOKED VEGETABLES 🌿 \$23

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

CRAB-AVOCADO TOAST \$25

jumbo lump crab / avocado-dill vinaigrette
poached egg* +\$3

JUMBO LUMP CRAB CAKE 🌿 MP

green princess sauce

CHILEAN SEA BASS 🌿 \$45

corn / chorizo / tomato / spring onion / corn crema

LUNCH

THE EXPRESS 🌿

flat iron steak*, atlantic salmon* or mojo-marinated chicken
salad / herbed fries + aioli
choice of ice cream or sorbet
no substitutions please

\$31

SANDWICHES

served with herbed fries + aioli

THE GRILL BURGER* \$22

brioche bun / bacon / dubliner cheddar / onion marmalade

VEGGIE BURGER 🌿 \$21

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

GRILLED CHICKEN \$18

baguette / bacon / cheddar / lettuce / tomato / aioli / pickled red onions

CRISPY FISH SLIDERS \$22

king's hawaiian buns / tempura'd white fish / tartar / pickled onions / cabbage

LOBSTER ROLL MP

buttered + toasted brioche roll / tarragon lobster salad



SALADS



CAESAR \$16

little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing
atlantic salmon* +\$10 / flat iron steak* +\$14 / chicken breast +\$7

MEDITERRANEAN CHOPPED 🌿 🌿 \$16

grilled artichoke / feta / crispy chickpeas / olives / tomatoes / red wine vinaigrette
atlantic salmon* +\$10 / flat iron steak* +\$14 / chicken breast +\$7

WEDGE 🌿 \$17

maple-braised bacon / point reyes blue cheese / marinated tomato + onion
blue cheese dressing

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

ROASTED HEIRLOOM CARROTS 🌿 \$11
harissa yogurt / dukkah / evoo

CREAMED SPINACH 🌿 \$10
crispy shallots / calabrian chile

GRILLED SWEET POTATOES 🌿 🌿 \$10
pistachios / orange-cumin reduction

A KNEAD RESTAURANT

EXECUTIVE CHEF: CRISTIAN SOSA
FOLLOW US 📷 📘 /THEGRILLDC



= PLANT-BASED



= 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 @ The Grill

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.