

Dinner Menu

Monday - Sunday 3:00 PM - Cl



Small

Fresh Bread (v) 5

whipped brown butter

Oysters (min ½ dz) (df) (gf) mp

house made hot sauce / horseradish

Shrimp & Pork Croquette (df) 🌀 10

fried basil / pickled chilies

salted egg yolk aioli

Duck Wings (df) 🌀 12

sweet chili & honey / pickled chilies

green onions / sesame seeds

add one extra wing for \$2.25

Whipped Ricotta (v) 12

truffle honey / sunflower seeds / crostinis

Fried Brussels Sprouts (v) 12

maple balsamic vinaigrette / lemon zest

parmesan aioli / parmesan snow

Mackerel (gf) 14

torched mackerel / masago / compressed

cucumbers / pickled red onions

buttermilk & horseradish cream sauce

Pork Carnitas Tacos (df) 🌀 15

tomatillo salsa / avocado crema

pickled red onions / cilantro / flour tortillas

add one extra taco for \$5

Beef Tartare 17

beef tenderloin / fried oysters

smoked oyster mayonnaise / horseradish

caper berries / crostinis

Roasted Bone Marrow 21

caramelized onions / Swiss cheese

fried garlic / green onions / toast

Sides

Truffle Fries (v) 10

Hand Cut Fries (v) (df) 6

Small Mixed Greens (v) (df) (gf) 6

Large Mixed Greens (v) (df) (gf) 10

Medium

French Onion Cheeseburger 21

7oz beef patty / swiss cheese

iceberg lettuce / caramelized onions

mustard thyme aioli / double smoked bacon
butter bun

*served with hand cut fries, mixed greens, or
truffle fries for \$2 extra*

Tandoori Chicken Kiev 22

tandoori butter / cucumber & tomato slaw

cucumber raita / curried mashed potatoes

Bucatini (v) 22

lemon cream sauce / baby spinach

asparagus / black pepper ricotta

herb crumble

Icelandic Cod 🌀 26½

charcoal spaetzle / roasted kale

spinach & tarragon sauce / chili oil

Lobster & Romaine (gf) 🌀 27½

butter poached lobster / charred romaine

almonds / green peas / radish

hard boiled egg / new potatoes

tarragon aioli / lemon zest

Jerk Octopus 🌀 27½

sweet corn velouté / scallion sour cream

rice & lentil croquettes / roasted kale

Lamb Two Ways 🌀 31½

roasted lamb loin / braised lamb

charred bok choy / roasted radish

whipped hummus / cumin lamb jus

Iberico Pork 34½

8oz secreto steak / fried oysters

green peas / roasted fennel

potato & fennel purée / chimichurri

Wagyu Short Rib 38½

6oz short rib / white bean purée

grilled asparagus / charred scallions

pickled shimeji mushrooms / salsa verde

Large Formats

T-bone Steak (Serves 2) 150

24 oz dry aged USDA prime T-bone

garlic butter / okonomiyaki fries

grilled asparagus / togarashi aioli

Caribbean Surf & Turf (Serves 2) 95 🌀

jerk chicken / garlic jumbo shrimp / soft

shell crab fried rice / grilled asparagus

pineapple salsa

*Not all ingredients are listed. Please inform
your server of any allergies or dietary restrictions.

(v) - vegetarian (df) - dairy free (gf) - gluten free

(v/g) - vegan 🌀 - spicy 🌀 - contains nuts