

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. GF - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

raw bar

daily fresh oysters* ^{GF} mp
cucumber mignonette - champagne mignonette

maine lobster cocktail ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

colossal shrimp cocktail ^{GF} 12 ea
house-made cocktail sauce - atomic horseradish

dungeness crab cocktail ^{GF} 55
house-made cocktail sauce
atomic horseradish - creamy mustard

iced norwegian king crab legs ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

crudo

pacific yellowtail hamachi* 38
crispy shallot - yuzu ponzu
chive - heart of palm

caviar

pure osetra sturgeon
our caviar is sustainably and
ethically raised in poland + italy

caviar cones 75 / 150
2 pcs or 4 pcs - siberian osetra
horseradish crème fraîche - gold leaf

sasanian siberian osetra 150
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments

sasanian royal osetra 250
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments

sasanian imperial osetra 350
large golden pearl - buttery, salty - hazelnut
fresh blinis - traditional accompaniments

torched scallops* 46
yuzu ponzu - truffle crème - siberian osetra caviar

wood roasted

little neck clams 32
wood oven baked - shallots - chardonnay
caramelized leeks + fennel

rockefeller style oysters 32
spinach - artichoke - smoked garlic

saltspring island mussels 32
wood oven baked - shallots - chardonnay
caramelized leeks + fennel

wood roasted shellfish tower 130
maine lobster - king crab - scallops
mussels - clams - chardonnay
roasted tomato garlic butter

wood roasted spanish octopus 33
saffron aioli - fingerling potatoes
crumbled iberian pork - chive oil

appetizers

prime steakhouse meatballs 15 / 19
prime beef + pork - family recipe

crispy shrimp deviled eggs 22
deviled eggs - parmesan - crispy shrimp

maine lobster escargot 36
chick lobster - truffle mornay sauce - caviar

heirloom tomato + king crab ^{GF} 48
fresh avocado - basil purée

rhode island calamari + shrimp 25
cherry peppers - buttermilk - seasoned flour

chicken fried lobster tails 52
crispy - chesapeake bay seasoning - green chili aioli

chef's cut hanging bacon 29
truffle honey - togarashi - minnesota farms

new england clam chowder 18
butter poached little neck clams - chardonnay
hardwood bacon - three cheese semolina toast

crispy shrimp 29
sweet thai chili - garlic aioli

wagyu beef tartare* 41
deviled egg mousse - grilled soft bread

sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast

new england lobster rolls 38
maine lobster - butter poached - grilled roll

salads

steak knife BLT wedge ^{GF} 18
baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato

superfood ^{GF} 18
baby lettuce - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

maine lobster + shrimp ^{GF} 34
butter lettuce - calamari - fresh herb bacon dressing

chopped napa ^{GF} 17
heirloom cherry tomatoes - radicchio
white balsamic vinaigrette - toasted sesame seeds

heirloom tomato + burrata ^{GF} 28
prosecco vinaigrette - pickled onion

caesar* 19
poached farm fresh egg - crisp romaine - warm croutons



fresh fish + seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* ^{GF}	10oz	48
fresh basil + herb rubbed arctic char* ^{GF}	14oz	48
chilean sea bass* ^{GF}	10oz	64
mediterranean branzino	10oz	59
pepper crusted big eye tuna*	10oz	58
wild caught hokkaido island sea scallops* ^{GF}	10oz	59

lobster + crab

whole jumbo norwegian king crab legs ^{GF}	limited availability	mp
maryland style crab cakes	10oz	58
butter poached maine lobster tails ^{GF}	20oz	96

steak 48

responsibly farmed, wet aged 28 days, hand cut in-house by our master butcher

small

ny strip* ^{GF}	12oz	62
grass fed ny strip* ^{GF}	12oz	62
petite filet mignon* ^{GF}	8oz	64
bone-in filet mignon* ^{GF}	12oz	78
steak farina* our bone-in filet with an egg	12oz	79
australian tajima wagyu filet* ^{GF}	8oz limited availability	mp
A5 kobe wine fed* ^{GF} hikami farm	3oz available in 3oz portions	120

regular

ny strip* ^{GF}	16oz	75
filet mignon* ^{GF}	12oz	78
bone-in kc strip* ^{GF}	18oz	79
bone-in ribeye* ^{GF}	22oz	81
bone-in filet mignon* ^{GF}	18oz	92
45 day dry aged bone-in ribeye* ^{GF}	22oz	99
australian tajima wagyu filet* ^{GF}	12oz limited availability	mp
kosher ribeye* ^{GF}	22oz	125
bone-in wagyu tomahawk* ^{GF} snake river farms	46oz	285

more than steak

bone-in iberico pork chops* ^{GF}	14oz	59
australian heritage whole rack of lamb*	24oz limited availability	mp

craveable sides

boursin cheese whipped potatoes ^{GF} 15
yukon + russets - classic fine herb garlic boursin - sweet cream

truffled + salted crispy fries 16
white truffle oil - shaved parmesan - local goat cheese buttermilk
or sea salt malt vinegar

loaded baked potato ^{GF} 15
wisconsin cheddar - bacon lardon - chives - sour cream

chef hugo's au gratin potatoes ^{GF} 23
caramelized onion - gouda - mozzarella

shells + cheese 17
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

king crab + shrimp + shells + cheese 49
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

corn crème brûlée 19
sweet corn - cream - turbinado sugar

wood oven roasted cauliflower ^{GF} 19
carmelized - smoked basil aioli - aged pecorino

roasted brussels sprouts ^{GF} 18
sea salt - bacon lardon - get these!

sautéed sweet corn ^{GF} 15
cilantro - chopped parsley

blistered shishito peppers 15
smoked lemon essence - roasted garlic - sea salt

creamed spinach + artichoke 17
chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms ^{GF} 18
seasonal variety - garlic - parsley - thyme

broccoli, spinach or asparagus ^{GF} 17
sautéed - sea salt - shaved parmesan



[SUSTAINABILITY: (noun)
avoidance of the depletion of natural
resources in order to maintain an
ecological balance. **]**

enhancements

truffle butter ^{GF} 9 - crispy shrimp	12
black truffle sautéed maine lobster ^{GF} 56	
crab cake "oscar" 24	
butter poached norwegian king crab ^{GF} 49	
black truffle green peppercorn 4 - sautéed blue cheese ^{GF} 8	
fresh chopped herbs + tomatoes + evoo ^{GF} 6	
chardonnay butter with shallots + fresh mint ^{GF} 6	