



SOUPS

SOUP OF THE DAY 7

FRENCH ONION GRATIN 8

CREAM OF CAULIFLOWER 7

CURRIED ONIONS & GRANNY SMITH APPLES

SHELLFISH COCKTAILS

SHRIMP & TOMATILLO GAZPACHO 14

SPICY CRAB & CITRUS 16

LOBSTER AVOCADO 18

CLASSIC SHRIMP COCKTAIL 14

OYSTERS & CLAMS

MARKET OYSTERS – DOZEN 24 | HALF DOZEN 14

LITTLENECK CLAMS – DOZEN 14 | HALF DOZEN 7

APPETIZERS

BOSTON LETTUCE SALAD 10

BACON | POACHED EGG | BLOOD ORANGE DRESSING

FALL SPINACH SALAD 11

SEASONAL MIXED GREENS | GOAT CHEESE | APPLES | HEARTS OF PALM | POMEGRANATE VINAIGRETTE

MISSION FIGS 14

SMOKED HAM | PECAN SALAD | MOLASSES-MUSTARD DRESSING

HAMACHI SASHIMI 17

YUZU | SOY | JALAPEÑO | CILANTRO

ROASTED PUMPKIN AND BARLEY RISOTTO 13

DUCK CONFIT | TOASTED HAZELNUTS | BLUE CHEESE | SAGE

CRISPY CHESAPEAKE CRAB CAKE 14

FRISÉE | APPLE & CELERIAC SALAD | PIQUILLO PEPPER EMULSION

ENTRÉES

DOVER SOLE 36

JULIENNE VEGETABLES | POTATO PUREE | LEMON BROWN BUTTER CAPER SAUCE

CRISPY SKINNED GULF RED SNAPPER 29

ORANGE | FENNEL | SWEET POTATO SWISS CHARD HASH | CILANTRO PESTO

PAN SEARED FRENCH CHICKEN BREAST 26

BRAISED SWISS CHARD | BROWN BUTTER AND ROASTED MAPLE SPAGHETTI SQUASH

CRISPY PONZU SALMON 27

BABY BOK CHOY | BUCKWHEAT SOBA NOODLES | GINGER BROTH

SAUTÉED SCALLOPS 31

ARTICHOKE PURÉE | LATE HARVEST CORN SALSA | ROASTED TOMATO – SHALLOT COULIS

CRISPY CHESAPEAKE CRAB CAKE 27

FRISÉE | APPLE & CELERIAC SALAD | PIQUILLO PEPPER EMULSION

ROASTED BUTTERNUT SQUASH RAVIOLI 25

APPLEWOOD SMOKED BACON | BRUSSELS SPROUT LEAVES | CRANBERRIES & BROWN BUTTER

STEAKS

ALL OUR STEAKS ARE DRY AGED AND SOURCED FROM THE BEST WHOLESALE MEAT SUPPLIERS IN NEW YORK CITY. LESS THAN 2% OF ALL BEEF MEETS THE STRICT QUALITY STANDARDS OF CERTIFIED ANGUS BEEF PRIME

CUTS

AHI TUNA 28

SWORDSFISH 27

12 oz. PRIME DRY-AGED NY STRIP 33

8 oz. GRILLED PRIME FILET MIGNON 34

10 oz. DELMONICO STEAK 32

TOP ANY OF THE ABOVE
WITH JUMBO LUMP CRABMEAT +8

THE SIDES

SAUTEED SPINACH 6

JUMBO ASPARAGUS 7

TRUFFLED CREAM SPINACH 7

ROASTED BRUSSELS SPROUTS
WITH BACON AND CHESTNUTS 6

SWEET POTATO AU GRATIN 6

THE SAUCES

BÉARNAISE

AU POIVRE

PÉRIGOURDINE

CHIMICHURRI

HOUSE STEAK SAUCE

MICHAEL BOURQUIN, EXECUTIVE CHEF