

COCKTAILS

THAT'S BERRY ROMANTIC vodka / raspberry / white chocolate / lemon / chocolate bitters +14

CUPID'S ARROW strawberry / lime zest / sparkling rosé +14

AMUSE

SMOKED SALMON & GOAT CHEESE "PILLOW" pickled red onion / dill

STARTERS

FRUITS OF THE SEA FOR TWO

jumbo lump crab salad / shrimp cocktail / premium oysters
beet cured salmon / creole aioli / crostini / house pickles

(2 PERSON MIN • \$15 PER PERSON SUPPLEMENT • \$59 A LA CARTE)

ISLAND CREEK OYSTERS ON THE HALF SHELL

cocktail / horseradish / champagne mignonette

CRAB & GOAT CHEESE BEIGNETS

caramelized honey / espelette pepper / micro basil

WOOD OVEN ROASTED SHRIMP AL AJILLO

spanish-style shrimp / brava sauce / arbol chile / lemon olive oil / bay leaf

SMOKED WAGYU BEEF TARTARE

black truffle / black garlic aioli / micro sorrel / sweet potato crisps

WOOD FIRED "OYSTERS LE RUTH"

crabmeat / shrimp / cream / parmesan bread crumbs

BURRATA & BABY BEETS

marinated baby beets / basil lemon oil / balsamic caviar / roasted beet lace
tucker farm greens / toasted baguette

SHE CRAB BISQUE

jumbo lump crab / chive oil / sherry

ENTRÉES

PAN ROASTED BLACK GROUPE

sushi rice / scallion / ginger / sherry citrus soy broth

OLIVE OIL POACHED HALIBUT

spaghetti squash / mushroom brodo / toasted pepitas / porcini powder

GRILLED ORA KING SALMON PICCATA

crispy potatoes / lemon brown butter / capers / peppers

SEARED AHI TUNA

heirloom baby carrots / black garlic chips / asparagus / bacon foam / radish / parmesan pearled couscous

SEARED GEORGES BANK SCALLOPS

potato mille-feuille / salsa brava / saffron aioli / piquillo relish / cilantro

MAINE LOBSTER & RICOTTA GNOCCHI

speck / parmesan cream / shaved black truffle / micro basil

PAN ROASTED DUCK BREAST

roasted butternut squash / duck leg confit / spinach cream / cherry jus

8 OZ. CENTER CUT FILET MIGNON

roasted garlic mashed potatoes / cabernet jus / wood roasted mushrooms
-or- "OSCAR STYLE" (¼ lb. jumbo lump crab, asparagus & béarnaise sauce) +15

PASTRY

KEY LIME PIE fresh raspberries / chantilly cream

RASPBERRY MOUSSE white chocolate ganache / almond dacquoise

STRAWBERRY CRÈME BRÛLÉE whipped mascarpone / rhubarb compote / rosemary sweet biscuit

CHOCOLATE GOOEY CAKE cherry rum glaze / hazelnut gelato

\$99 PER PERSON (PLUS TAX & GRATUITY)

