

Shellfish & Raw Bar

Shellfish Tower

Tiger prawns, King Crab, lobster, jumbo lump crab, oysters & clams on the half shell

Serves 2 people 89

Each additional person 40

GR Premier Shellfish Tower

80 per person

caviar, King Crab, lobster, sashimi, wagyu tartare, Tiger prawns, jumbo lump crab, oysters & clams on the half shell

sauces: Champagne mignonette, cocktail, citrus soy

Oysters on the Half Shell 18

Half dozen East and West coast selection

Clams on the Half Shell 14

Half dozen Barnegat Bay NJ middle-neck clams

Colossal Lump Crab Cocktail 24

Cocktail, Key Lime mustard, lemon

Dutch Harbor Alaskan King Crab 45

half pound

Shrimp Cocktail 24

bloody Mary cocktail, lemon, piquillo pepper salsa

Kaluga caviar

citrus crème fraiche tart, egg yolk emulsion

Seasonally Sourced

Sea Bass Ceviche 19

Chilean sea bass, shrimp, bay scallops, white peach, jicama

Ahi Tuna Tartare 24

ginger, chili, avocado, sesame chips

Kanpachi Crudo 18

watermelon aguachile, serrano, radish, compressed watermelon

Soups | Salads

Heirloom Tomato Soup 15

golden tomatoes, raclette cheese crouton

British Ale Onion Soup 13

Flying Fish NJ ESB ale, caramelized onion broth, Welsh rarebit, onion-bacon marmalade

Market Wedge 14

baby Iceberg, crisp Applewood smoked bacon, heirloom tomatoes, English cucumber, shaved onion, Stilton blue cheese dressing

Caesar Salad 14

parmesan cheese, garlic croutons, Scotch egg

Heirloom Tomato Salad 14

heirloom cherry tomatoes, shaved fennel, burrata, white balsamic vinaigrette

Appetizers

Smoked Wagyu Beef Tartare 22

lemon zest, red onion, caper, quail egg yolk, Yukon Gold herb chips

Hudson Valley Foie Gras 26

spiced oatmeal waffle, pecan granola, peach jam, sumac gastrique

Jumbo Lump Crab Cake 22

Donio Farms sweet corn fondue, avocado, Hackleback caviar, lobster oil

Kurobuta Pork Belly 19

smoked tomato grits, kale, pear mostarda, pork jus

Cavatelli 19

handmade ricotta cavatelli, beef cheek ragu, charred onions, romano crisps

Charred Octopus 24

baby Spanish octopus, potatoes, smoked olive aioli

Prime Beef

Hand-selected by Gordon Ramsay's culinary team, aged for a minimum of 40 days

Filet 8oz 52

Delmonico 18oz 68

Bone-in Ribeye 24oz 75

New York Strip 16oz 59

Porterhouse 32oz 90

Royal Long-Bone Chop 40oz 135

American Wagyu

beef marbling score of 9 or higher

American Rib Cap 8oz 60

American Filet 8oz 84

Japanese A5

Triple Seared Japanese A5

35 per ounce (minimum of 4 oz)

Chops

Kurobuta Double Pork Chop 40

Duet of Lamb 58

Colorado lamb chops, lamb belly, potato, romanesco

Fish

Scottish Salmon 42

warm English mustard & bacon potato salad, celery foam

Chilean Sea Bass 44

pan roasted sea bass, frisée, citrus and fennel salad, sauce pastis

Ahi Tuna 42

Szechuan crust, cucumber kimchi, chili oil

Signatures

Roasted Beef Wellington 55

served medium rare, glazed root vegetables, potato purée, red wine demi-glace

Griggstown Farm Chicken Breast 32

Tandoori spiced chicken breast, golden raisin cous cous, cucumber mint raita

Beef Short Rib 45

celery root purée, swiss chard, wild mushrooms, beef jus

Seared Day Boat Scallops 40

sweet pea puree, globe carrots, puffed quinoa

Steak Accompaniments

Demi-Roasted Bone Marrow 15

Pan-Seared Foie Gras 18

Butter Poached Lobster Tail 27

Alaskan King Crab Legs 4oz 24

Grilled Shrimp 16

Scallops 16

Oscar Style 19

Sides 13 Each

Spinach

sautéed or gratinéed with parmesan cream

Fingerling Potatoes

parmesan, truffle butter, chives

Potato Purée

Yukon Gold potato, crème fraiche, chives

Street Corn

sweet white corn kernels, Mexican crema, chipotle, cotija cheese

Loaded Baked Potato

smoked Gouda béchamel, sour cream, bacon, chives

Mushrooms

Shiitake mushrooms, soy glaze, fried garlic, scallions

Mac and Cheese

Gruyere, cheddar, parmesan, Emmental, mozzarella, truffle

Sautéed Asparagus

brown butter hollandaise

Heirloom Carrots

Moroccan spice, yogurt, pistachios, mint

Sauces 5 Each

foie gras butter

béarnaise

peppercorn

red wine demi-glace