Shellfish & Raw Bar

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

Soups

Roasted Yellow Tomato Soup 15
brie & gruyere arancini, basil crème fraiche

Salads

Caesar Salad 14
parmesan cheese, garlic croutons, Scotch egg

Heirloom Tomato Salad 15
seasoned jersey fresh tomatoes, burrata, frisee, balsamic vinaigrette

Appetizers

Smoked Wagyu Beef Tartare 22
lemon zest, red onion, caper, quail egg yolk, Yukon Gold herb chips

Jumbo Lump Crab Cake 22
Donio Farms sweet corn fondue, avocado, Hackleback caviar, lobster oil

Kurobuta Pork Belly 19
smoked tomato grits, kale, pear mustard, pork jus

Japanese A5
Triple Seared Japanese A5
35 per ounce
4 oz minimum

American Wagyu
beef marbling score of 9 or higher

American Rib Cap 8oz 60
American Filet 8oz 84

Prime Beef
aged for a minimum of 40 days

Filet 8oz 54
Delmonico 18oz 74
Bone-in Ribeye 24oz 77
New York Strip 16oz 68

Signatures

Roasted Beef Wellington 56
served medium rare, glazed root vegetables, potato purée, red wine demi-glace

Griggstown Farm Chicken Breast 38
dandelion greens & grapes, creamy polenta, boudin blanc, foie gras chicken jus

Fish

Chilean Sea Bass 44

Seared Day Boat Scallops 42

Chops

Kurobuta Double Pork Chop 44

Duet of Lamb 60
lamb jus

Steak Accompaniments

Butter Poached Lobster Tail 27
Alaskan King Crab Legs 4oz 24
Grilled Shrimp 16

Sauces 5 Each
béarnaise
peppercorn
red wine demi-glace

Sides 13 Each

Spinach
sautéed or gratinéed with parmesan cream

Potato Purée
Yukon Gold potato, crème fraiche, chives

Mushrooms
Shiitake mushrooms, soy glaze, fried garlic, scallions

Mac and Cheese
Gruyere, cheddar, parmesan, Emmental, mozzarella, truffle

Sautéed Asparagus
brown butter hollandaise

French Fries
truffle salt, black truffles, truffle aioli
Please view our wine list, cocktail, dessert and vegetarian menu by
scanning this QR code with the camera on your smartphone