

FIRST COURSE & SMALL PLATES

SHRIMP COCKTAIL **g.f.** | \$19

Jumbo Shrimp, Cocktail Sauce*, Horseradish, Dijonnaise

BUFFALO STYLE CAULIFLOWER **V** | \$11

Fried Cauliflower, Hot Sauce, Point Reyes Blue Cheese Dip

SEAFOOD CREPES | \$19

Scallops, Shrimp and Lobster, Truffle Hollandaise
Lobster Sauce

ABALONE | M.P.

Dore Style with Crab and Chive Beurre Blanc

DIVER SCALLOPS & RISOTTO **g.f.** | \$26

Asparagus and Spinach Risotto, Wild Mushrooms,
Beurre Blanc

LETTUCE WRAPS. | \$15

Diced Chicken, Water Chestnuts, Shitakes, Szechuan
Sauce

ULTIMATE SHELL 19 ON ICE **g.f.** | \$49

Australian Lobster, Tiger Prawns, King Crab, Blue Point
Oysters, Manila Clams

SOUP & SALAD

LOBSTER & CORN CHOWDER | \$14

Lobster, Corn, Potatoes, Bacon, Poblano Peppers

MIXED GREEN SALAD **V g.f.** | \$12

Mesclun Greens, Baby Tomatoes, Avocado, Cucumbers,
Toasted Pecans, Honey Balsamic Vinaigrette

CAESAR SALAD **V** | \$13

Point Reyes Blue Cheese, Garlic Sourdough Croutons

ARTISANAL PIZZAS

PEPPERONI, SAUSAGE & WILD MUSHROOM | \$20

Mozzarella, Fontina, Tri-Color Peppers, Mushrooms

SHRIMP SCAMPI | \$23

Scampi Style Shrimp, Sun-Dried Tomato, Fontina, Parmesan

RAW 19

BLUE POINT OYSTERS **g.f.** | \$21

Half Dozen, Cocktail Sauce*, Mignonette

PACIFIC OYSTERS **g.f.** | \$24

Half Dozen, Cocktail Sauce*, Mignonette

OYSTER SAMPLER **g.f.** | \$23

Three Pacific, Three Blue Points

AHI TUNA TARTARE | \$21

Creamy Avocado Puree, Wasabi Dressing,
Crispy Fried Shallots

FROM THE GRILL

all steaks and chops are wet aged for a minimum of 28 days.

10oz FILET MIGNON **g.f.** | \$51

Garlic Butter, Broccolini Garni, Red Wine Demi*, Green
Peppercorn Sauce* . **Add on Blue Cheese | \$5**

16oz NEW YORK **g.f.** | \$54

Roasted Garlic Bulb, Sautéed Mushroom Garni,
Red Wine Demi*, Green Peppercorn Sauce*
Add on Blue Cheese | \$5

14oz KUROBUTA PORK CHOP **g.f.** | \$48

Topped with Caramelized Apple, Fennel Apple
Tomato Salad Garni, Green Peppercorn Sauce*

20oz BONE-IN RIBEYE **g.f.** | \$51

Coffee and Cocoa Rub, Garlic Mashed Potatoes,
Asparagus, Red Wine Demi*, Green Peppercorn Sauce*

19 SEAFOOD & FISH SPECIALTIES

AUSTRALIAN LOBSTER TAIL **g.f.** | M.P.

10 OZ Tail, Roasted Potatoes, Asparagus

AHI TUNA | \$43

Chef's Daily Preparation

DOVER SOLE | \$59

Lemon Caper Beurre Blanc, Asparagus, Roasted Potatoes

19 SIGNATURE DISHES

CHILEAN SEA BASS **g.f.** | \$45

Risotto Bianco, Baby Shrimp, Lobster Broth

SURF & TURF 19 | \$82

Petit Filet Mignon, Beef Short Ribs, Diver Scallop, Tiger
Prawn, Australian Lobster

ROASTED RACK OF LAMB | \$65

Olives, Israeli Couscous, Vegetable Mélange

ROSEMARY CHICKEN | \$38

Free Range Airline Breast, Mushroom Marsala Sauce,
Vegetable Risotto

ABALONE ENTREE | M.P.

Dore Style with Crab and Chive Beurre Blanc
Asparagus, Roasted Potatoes

ARTICHOKE & TOMATO GRATINE **V g.f.** | \$34

Anson Mills Creamy Polenta, Mushroom Consommé

SIDES

STEAMED WHITE RICE **V g.f.** | \$6

LOBSTER MASHED POTATOES **g.f.** | \$11

VEGETABLES OF THE SEASON **V g.f.** | \$9

GARLIC MASHED POTATOES **V g.f.** | \$9

GARLIC FRENCH FRIES **V** | \$9

SAUTEED WILD MUSHROOMS | \$14

ASPARAGUS & HOLLANDAISE SAUCE **V g.f.** | \$11

g.f. = Gluten Free **V = Vegetarian**

* **Cocktail Sauce is not Gluten Free** * **Steak Sauces are not Gluten Free**

*Please advise your server if you have any allergies or sensitivities and the kitchen will take extra precaution to prepare your meal.

Whenever available and affordable, we use:

- local & organic produce
- meat and poultry free of growth hormones and antibiotics
- sustainable wild and aqua-cultured fish/seafood products

Show your Total Reward card to receive \$3.00 discounted price off Dinner entrees.
If you are not a member, sign up for free at the Total Rewards Booth

"Tax not included" 18% gratuity added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

