



SEAFOOD PLATTER

FOR TWO\* 75  
 FOR FOUR\* 125  
 alaskan king crab, maine lobster,  
 chilled shrimp, oysters

SHELLFISH SAMPLER

CREATE YOUR OWN  
 SHELLFISH PLATTER\*

Appetizers

avocado toast poached eggs, tomato compote 14  
 yellowfin tuna tartare\* lemon aioli, cowboy chips 19  
 jumbo lump crab cake dill crème 20  
 local burrata  
 heirloom tomatoes, arugula pesto, pine nuts 16  
 maine lobster bisque whipped crème fraîche 16  
 french onion soup gruyère & provolone gratin 15

Salads

caesar salad  
 crisp romaine, parmesan, croutons, white anchovies 13  
 wedge salad neuske bacon, blue cheese dressing 13  
 chopped salad crisp romaine, radicchio, frisee, market  
 vegetables, oregano vinaigrette 13  
 ADD chicken 5 shrimp 12 hanger steak 12

Entrée

grilled chicken sandwich  
 avocado, arugula, chipotle aioli 15  
 gold label burger\* aged cheddar, secret sauce 24  
 miso broiled seabass mushrooms, bok choy 39  
 ora king salmon\* beurre blanc, asparagus 34

RAW BAR & SEAFOOD COCKTAILS

jumbo shrimp 19 east & west coast  
 spicy cocktail sauce oysters\* 21  
 crab cocktail six east or west coast,  
 alaskan king 28 mignonette & cocktail  
 sauce (half dozen)  
 chilled 1.5 lb maine lobster  
 half 20 | whole 40

Steaks

8 oz. filet mignon\* 45  
 12 oz. filet mignon\* 58  
 14 oz. prime dry aged  
 ny strip\* 54  
 20 oz. prime dry aged  
 bone-in ny strip\* 65  
 22 oz. prime dry aged  
 bone-in ribeye\* 69  
 32 oz. prime dry aged  
 porterhouse\* 105

Wagyu Selections

8 oz. american wagyu  
 filet mignon\* 75  
 8 oz. american wagyu  
 ribeye cap\* 72  
 4 oz. japanese wagyu  
 a5 strip\* 85

SAUCES

bearnaise · au poivre · red wine 4

Sides

whipped potatoes 12  
 creamed spinach 12  
 grilled asparagus 12  
 mushrooms & shallots 13  
 french fries 10

