

RAW

Soy-Lime Dressed Tuna Tartare, Nori Seared Tuna Sashimi
Wasabi-Miso Paste, Ginger Pickled Beet 19*

Nantucket Bay Scallop Ceviche, Papaya, Basil, Lemongrass-Ginger Vinegar 16*

Iced Wild Texas White Shrimp, Smoked Red Pepper Cocktail Sauce 18

Island Creek Oysters
Pat Woodbury's Littleneck Clams
Market Price

Grand Ocean Tower
10 Shrimp, 8 Oysters, 6 Littlenecks, Green Lip Mussels, Johah Crab Salad 80*

APPETIZERS

Thai Inspired Double Duck Bouillon, Maine Shrimp-Duck Egg Omelet 12

Baby Lettuce Salad
Bayley Hazen Bleu, Seckel Pear, Watermelon Radish, Toasted Cashews, Xeres
Vinaigrette 12

Brick Oven 'Black and White' Pizza
Fontina Val d'Aosta and Black Trumpet Mushrooms 16

Seared Steak Tartare 'Au Poivre', Ten Year Old Balsamic, Green Herb Oil 18*

Excelsior Caesar Salad with Moullard Duck Prosciutto
Smoked Tomato, Anchovy-Green Peppercorn Dressing 13*

Veal Sweetbreads Milanese
Stew of Burgundy Snails 16

Foie Gras Torchon, Citrus Marmalade
House Corned Veal Tongue, Toasted Anadama Bread 19

WINTER

Black Cumin Rubbed Carolina Duck Breast
Duck Leg and White Fig Tagine, Couscous 32*

Skillet Seared Atlantic Swordfish
Green Raisin 'Caponata', Fried Garlic 33

Char-grilled Carved Lamb Loin
Cauliflower-Speck Gratin, Wood Roasted Bell Pepper Jam 39*

Golden Caribbean Corvina
Garnet Yam-Maine Shrimp Hash, Cilantro Pesto 31

Roast Organic Amish Raised Chicken 'Under Brick'
Celery Root 'Pappardelle' and Pancetta Alfredo 29

Maine Lobster Tail "Schnitzel"
Butter Poached Lobster Claws, Cave Aged Gruyere and Brioche Charlotte 46

Juniper Roasted New Zealand Venison
Chèvre-Boar Bacon Blintz, Sauce Roebuck 39*

GRILL

The following items are all-natural and served à la carte

12-ounce Wolfe Neck Prime Sirloin Steak 43*

Ozark Mountain Kurobuta Pork Rack 37*

8-ounce Brandt Farm Beef Filet Mignon 42*

SIDES

Black Truffle Whipped Potatoes 8
Sweet Potato Steak Fries, Ginger-Garlic-Thai Chili 8
Asparagus Spears with Toasted Almonds 8
Hand Cut French Fries, Rosemary Aioli 8