

Cocktails

- Sparkling Blueberry**..... 19
Lemongrass Infused Sipsmith Gin
Montenegro Amaro, Dill, Jeio Prosecco
Blueberries
- Basil Daiquiri**..... 18
Plantation 3 Star Rum, Poli Grappa, Basil, Lime
- Strawberry Negroni** 21
Strawberry Infused Gin, Campari
Cocchi di Torino
- Ginger Margarita** 19
Libelula Joven Tequila, Ginger, Lime
- JG Manhattan** 19
Sagamore Rye
Carpano Antica Formula Vermouth
Angostora Bitters, Brandied Cherry

Crudos & Raw Bar

- East Coast Oysters**..... 3.48 pp
Cocktail Sauce and Mignonette
- Seafood Plateau** 31
Oysters, Shrimp Cocktail, Sashimi
- Sashimi with Spicy White Ponzu**..... 42
Salmon, Fluke, Yellowfin Tuna and Yellowtail
- Sashimi Royal** 58
Chef's Selection of Additions
- Shrimp Cocktail**..... 22
Cocktail Sauce
- King Crab Lettuce Cups**..... 26
Avocado and Yuzu
- Golden Ossetra Caviar** 56
Yellowtail Tartare and Toasted Brioche
- Yellowtail Salad** 22
Lettuce Heart, Avocado, Soy-Chili Dressing, Nuts and Seeds
- Long Island Fluke** 19
Habanero Vinaigrette, Sichuan Bud and Mint
- Yellowfin Tuna Tartare**..... 26
Yuzu Mustard Sauce and Shaved Fennel
- Florida Red Snapper Ceviche**..... 19
Thomcord Grapes, Chili and Lime

Wine

SPARKLING

- Prosecco**..... 17
Jeio NV, IT
- Champagne**..... 25
Louis Roederer, Brut NV, FR
- Rosé Champagne** 39
Hure Freres 'Incousiance', Brut, NV, FR

WHITE

- Falanghina** 14
Cantina del Taburno, Campania, IT '19
- Alsatian Blend** 17
Edelzwicker, Albert Boxler, Alsace, FR '18'
- Chardonnay** 19
Vincent Dampt, Petit Chablis, FR '20
- Sauvignon Blanc** 20
Vignoble Dauny, Sancerre, FR '20
- Gruner Veltliner** 25
Peter Veyder-Malberg, Wachau, AU '17
- Chardonnay** 35
Jean Monnier & Fils, Meursault, FR '16

ROSE

- Pinot Noir** 19
Daniel Chotard, Sancerre, FR '19
- Grenache Blend**..... 28
Domaine Ott, Bandol, FR '19

RED

- Cabernet Sauvignon** 18
James Joyce, San Benito, CA '19
- Pinot Noir** 19
Cuvée JG, Willamette Valley, OR '20
- Bordeaux Blend**..... 27
Haut-Segottes, St. Emilion, FR '14
- Pinot Noir** 28
Philippe Gagninet, Burgundy, FR '17
- Cabernet Sauvignon** 30
Cain Concept, Napa Valley, CA '12

Appetizers

- Tender Baby Beets**..... 19
Lemon Coconut Yogurt and Pink Lady Apples
- Arugula and Shaved Brussels Sprouts**..... 18
Manchego Cheese, Dill and Green Olive Dressing
- Warm Octopus and Fresh Mozzarella**..... 24
Lemon Zest, Sea Salt and Black Pepper
- Lightly Fried Hopper Shrimp**..... 23
Bottarga, Lemon and Champagne Aioli
- Crispy Calamari Herb Salad** 23
Carrot, Ginger and Wild Arugula

Pasta

- Fresh Tagliatelle** 28
Cockles, Broccoli, Black Pepper and Mint
- Cavatelli**..... 44
King Crab, Tomato and Basil Crumb
- Longevity Noodles**..... 58
1½ lb Glazed Maine Lobster, Pea Shoots, Green Chili and Ginger

Seafood

- Saffron Seafood Rice** 44
Arrowhead Spinach, Shellfish Broth and Herbs
- Crusted Faroe Island Salmon**..... 35
Spiced Dashi, Baby Turnips and Sesame
- Grilled Marinated Swordfish** 42
Yellow Corn, Seaweed Butter and Pickled Eggplant
- Seared Diver Scallops** 48
Roasted Pumpkin Seeds, Spaghetti Squash and Soy-Yuzu Broth
- Roasted Black Sea Bass**..... 54
Baby Artichokes and Young Onions

Meat

- Gruyère Cheeseburger au Jus** 28
Crunchy Onions, Dijon Chili Mayonnaise
- Roasted Organic Chicken**..... 35
Salsa Verde, Fingerling Potatoes and Broccoli Rabe
- Pepper Crusted Beef Sirloin** 58
Grainy Mustard Sauce and French Fries

Vegetables

- Broccoli Rabe** 14
Garlic, Olive Oil and Chili
- Roasted Delicata Squash**..... 14
Brown Butter and Sage
- French Fries** 12
Herbs and Aioli