

PLATEAU DE FRUITS DE MER

Our seafood platters are constructed by hand with each item receiving its own distinct flavors, spices and garnishes, to enhance the natural sweetness

PETITE PLATEAU*

6 Oysters, 6 Littleneck Clams, Skull Island Prawns,
½ Maine Lobster, Seafood Cocktail

— 70 —

GRAND PLATEAU*

12 Oysters, 12 Littleneck Clams, Skull Island Prawns, Maine Lobster, Sashimi

— 150 —

OYSTERS ON THE HALF SHELL*

Dressed or Naked

½ Dozen 18 / Dozen 36

SASANIAN CAVIAR

*White chocolate blinis, brioche & crème fraîche,
red onion, chives & farm egg*

ROYAL OSETRA

1 ounce / 125

SIBERIAN

1 ounce / 95

WILD AMERICAN HACKLEBACK

1 ounce / 65

FRENCH TROUT ROE

1 ounce / 35

RAW TO SLIGHTLY COOKED*

BIG EYE TUNA

Kalamansi lime, sesame seed, wakame seaweed,
macadamia nut, avocado mousse

— 18 —

FLUKE TIRADITO

Yellow pepper juice, pickled vegetables,
smoked trout roe

— 14 —

JAPANESE SEA URCHIN

Sweet peas, blue crab custard, Arctic Surf Clam,
Galil spice oil

— 16 —

YELLOWTAIL CRUDO

Belgian endive, preserved lemon aioli,
flying fish roe, ginger, quail egg

— 18 —



VEGETABLES AND GRAINS

SALSIFY & ASPARAGUS

Whey poached, lemon, ricotta, cured egg yolk

— 15 —

BABY CARROTS

Verjus, marcona almonds, Japanese A5 wagyu

— 18 —

FREGOLA SARDA

Mint, citrus, sheep's cheese,
fava beans

— 16 —

WARM EGGPLANT SALAD

Sesame, honey, red chili, red vein cress

— 14 —

BABY ARUGULA

Champagne - shallot vinaigrette, Parmigiano-Reggiano

— 12 —



WARM & CRISPY

CRISPY SOFT SHELL CLAMS

Black Peppercorn Molasses, Lime Zest, Butter

— 18 —

GRILLED FISH CAUSA

Yukon Gold Potatoes, Peruvian Pepper, Aleppo Pepper
Oil, Flying Fish Roe

— 16 —

CHESAPEAKE BAY CRAB CAKE

Virginia peanut romesco, charred leeks

— 19 —

SEAFARERS

SEARED ALASKAN HALIBUT

Mishmish spiced octopus, sobresada emulsion,
almond milk, farro grano arso

— 38 —

WILD KING SALMON

Morel mushrooms, confit shallots, clams,
lemongrass, shellfish broth

— 36 —

SWORDFISH LOIN

Simply grilled, stuffed squash blossom,
herbs, lemon confiture

— 34 —

FISHERMAN'S STEW

Chopped shrimp tortelloni, Skull Island Prawns,
Middleneck Clams, sea urchin rouille

— 32 —



WHOLE FISH

*Suggested for two. Served with
grilled citrus and a complementing sauce*

Roasted Fluke

— 48 —

Salt Crusted Royal Bass

— 50 —

Grilled Gilt Head Sea Bream

— 44 —



BY LAND, SEA, OR SKY

AMBERJACK & AUSTRALIAN WAGYU NEW YORK STRIP "SURF & TURF"

Whipped Wagyu butter, potato terrine, young turnips

— 56 —

SHENANDOAH LAMB

Shoulder press, sausage, & rack, spring onions,
cinnamon-hibiscus jus

— 48 —

ROAST QUAIL

Foie gras and black trumpet mushroom-stuffed,
lacinato kale, sweet potatoes, banyuls jus

— 38 —

**May be served Raw or Undercooked. Consuming Raw or Undercooked Meats and Seafood's Can increase the risk of food borne illness*