

RAW BAR

all available raw or grilled

**SCOTTISH
LANGOSTINES**

**NANTUCKET BAY
SCALLOPS**

**EAST COAST
OYSTERS**

FIRST COURSE

.....

FLUKE CEVICHE MONTAUK
sansho peppercorn oil

SEA BASS TARTARE SPAIN
bbq salsify root, mustard

KANPACHI JAPAN
nebrodini mushrooms, matsutake salt

YELLOWFIN TUNA CARPACCIO BOSTON
smoked celeriac, tonnato sauce, green olive

OCTOPUS A LA PLANCHA PORTUGAL
aji dulce & poblano pepper relish

SEARED FOIE GRAS
marcona almond, goose berry, muscat grape

GRILLED BEETS
mille-feuille, yogurt emulsion, dried satsuma orange, macadamia nut

LOBSTER SALAD MAINE
jalapeno vierge, leeks, baby mustard greens

CHILLED LETTUCES
ginger vinaigrette

CAVIAR

all items are served in 50g/100g portions and are accompanied by duck fat roast potatoes, gently cooked jidori eggs & fresh blinis

BAERI ROYAL
OSSETRA GOLD

TROUT ROE
SEA URCHIN

PASTA

SHEEP'S RICOTTA

gnudi - add caviar

SCAMPI

tortellini, shellfish broth

DUNGENESS CRAB

fresh fettuccine, tomato

WHITE TRUFFLE

tagliolini, white truffles

MAIN

RED SNAPPER PONTCHARTRAIN FLORIDIA

blue crab, red shrimp, cajun spices

ROASTED MONKFISH BLOCK ISLAND

spiced baby calamari, sherry wine sauce

GRILLED BRANZINO SPAIN

shellfish oreganata di mare

POACHED HALIBUT ALASKA

fennel sauce, razor clams

WHOLE DOVER SOLE HOLLAND

mussel emulsion or classic meunière

STEAMED HALF LOBSTER MAINE

bordelaise, sunchoke

TURBOT A LA PLANCHA SPAIN

saffron emulsion, piquillo peppers, almond

WHOLE GRILLED FISH

daily availability

ROASTED DUCKLING PEKIN

sauce gibier, bergamot honey

BBQ RACK OF LAMB COLORADO

double chop, carolina mustard, poached fig

PRIME AGED BEEF

Please inquire with your Captain about our additional American cuts

NEW YORK STRIP

PORTERHOUSE, RIBEYE *Priced by weight*