

## RAW BAR

*all available raw or grilled*

**EAST COAST  
OYSTERS**

**NANTUCKET BAY  
SCALLOPS**

**SCOTTISH  
LANGOUSTINES**

## FIRST

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**FLUKE CEVICH**

*mango, sancho peppercorn oil*

**SEA BASS TARTARE**

*mustard, bbq salsify*

**KANPACHI**

*nebrodini mushrooms, matsutake salt*

**TUNA CARPACCIO**

*green olive, celery root*

**OCTOPUS A LA PLANCHA**

*aji dulce & poblano pepper relish*

**SEARED FOIE GRAS**

*marcona almond, gooseberry, muscat grape*

**GRILLED BEET**

*yogurt, satsuma orange, macadamia nut*

**LOBSTER SALAD**

*leeks, jalapeno vinaigrette,*

**CHILLED GREENS**

*house ginger dressing*

## CAVIAR

*all items are served in 50g/125g portions and are accompanied  
by duck fat roast potatoes, gently cooked jidori eggs & fresh*

**TROUT ROE**

**BAERI ROYAL**

**SEA URCHIN**

**OSSETRA GOLD**

## PASTA

### SHEEP'S RICOTTA GNUDI

*add caviar*

### SCAMPI

*tortellini shellfish broth*

### DUNGENESS CRAB

*fresh fettuccine, tomato*

### WHITE TRUFFLE

*tagliolini, butter*

## MAIN

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### RED SNAPPER PONTCHARTRAIN FLORIDA

*blue crab, red shrimp, cajun spices*

### ROASTED MONKFISH BLOCK ISLAND

*spiced baby calamari, sherry wine sauce*

### GRILLED BRANZINO SPAIN

*shellfish oreganata*

### POACHED HALIBUT ALASKA

*fennel sauce, razor clams*

### WHOLE DOVER SOLE HOLLAND

*classic meunière or mussel emulsion*

### STEAMED HALF LOBSTER MAINE

*bordelaise, sunchokes*

### TURBOT A LA PLANCHA SPAIN

*saffron emulsion, piquillo peppers, almond*

### WHOLE GRILLED FISH

*daily availability*

### ROASTED DUCKLING LONG ISLAND

*sauce gibier, bergamot hone*

### BBQ RACK OF LAMB COLORADO

*double chop, carolina mustard, poached fig*

## PRIME AGED BEEF

*Please inquire with your Captain about our additional steaks*

### NEW YORK STRIP

**PORTERHOUSE, RIBEYE** *Priced by weight*