

RAW BAR

all available raw or grilled

**EAST COAST
OYSTERS**

**NANTUCKET BAY
SCALLOPS**

**SCOTTISH
LANGOUSTINES**

FIRST

FLUKE CEVICHE

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 blinis

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

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*