



RAW

OYSTERS

DAILY SELECTION FROM THE GULF

CEVICHE

WHITE FISH, SALTED STRAWBERRY, MINT, CORIANDER, LIME

CRUDO

TUNA, PONZU, FENNEL, OREGANO, SMOKED CHILI, SZECHUAN

CAVIAR

BOWFIN, CRÈME FRAICHE, YUZU HERB SALAD, CIABATTA

TARTARE

WAGYU, WASABI, OYSTER MAYO, CAPERS, SHALLOT, SOURDOUGH

SMALL

BREAD

FOCACCIA, TOMATO, BASIL, BENNE, FETA BUTTER

CAESAR

SPICY GREENS, PARMESAN, NIBOSHI, CROUTON

SALANOVA

CUCUMBER, RADISH, TOMATO, GINGER, FETA, WHITE BALSAMIC

CARROTS

LIME YOGURT, CURRY, SERRANO, AMARANTH

SQUASH

RICOTTA, BROWN BUTTER, TOMATO, FRESNO, SUNFLOWER SEED

CHARBROILED OYSTERS (6)

TOGARASHI GARLIC BUTTER, PECORINO, FURIKAKE

SPAGHETTI

BLUE CRAB, KATSUO CREAM, BASIL, CHILI, SALMON ROE

PORK RIBS

GRILLED, TAMARIND, PEANUT, COCONUT CRACKLIN'

*PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.*

HEARTH

UIO SHRIMP

GRITS, SPICY PORK BROTH, RAYU, KIMCHI CRISP, BASIL

GULF CATCH

MISO, CORN, EGGPLANT, TOMATO

WHOLE FISH

CAPERS, OLIVES, HERBS, SOY GLAZE

PORK SHANK

BRAISED, PURPLE HULL PEAS, GREENS, GREMOLATA

LASAGNA

SMOKED BEEF CHEEK BOLOGNESE, RICOTTA, EGG YOLK

STEAK

*ALL STEAKS SERVED WITH
BONE MARROW HERB BUTTER*

COULOTTE

10 OZ, CERTIFIED ANGUS BEEF

FILET

10 OZ, BONE-IN, SOUTHERN FARMS

ZABUTON

8 OZ, SNAKE RIVER FARM WAGYU

NY STRIP

12 OZ, BONE-IN, SOUTHERN FARMS

RIBEYE

16 OZ, SOUTHERN FARMS

LONE BONE TOMAHAWK

40 OZ, 45 DAY DRY AGE, USDA PRIME

EXTRA

POTATOES

SMASHED, DUCK FAT, TALLEGIO, CHIVE

MUSHROOMS

SMOKED, GARLIC, GARUM, WAKAME BUTTER

ASPARAGUS

GRILLED, BEURRE BLANC, TROUT ROE

CAULIFLOWER

*CHARRED, YUZU KOSHU SALSA VERDE,
TOASTED HAZELNUTS*

DESSERT

CAKE

*SATSUMA, STRAWBERRY, CITRUS CURD,
SEMIFREDDO*

MOUSSE

CHOCOLATE, MISO, CARAMEL, HAZELNUT

TART

BLUEBERRY, SZECHUAN, VANILLA, ALMOND

ICE CREAM OR SORBET

DAILY SELECTION

