RAW BAR

RAW OYSTERS
DAILY SELECTIONS MKT

TUNA CRUDO
TRUFFLE TONNATO, PONZU, CHILI, TOMATO, FENNEL $22

BEEF TARTARE
WASABI, CAPERS, FURIKAKE, PICKLED MUSTARD SEED, BLACK GARLIC AIOLI $24

BOWFIN CAVIAR
STRAW COVE CIABATTA, LEMON GOURNAY CHEESE, OLIVE OIL $36

SHRIMP COCKTAIL
COCKTAIL SAUCE, YUZU, BAY $17

SOUP AND SALAD

CAESAR
PARMIGIANO REGGIANO, NIBOSHI, CROUTONS $14

CHICORY SALAD
MANCHEGO, RADISH, DILL, TARRAGON, PISTACHIO $14

GRILLED WEDGE
TOMATO, ONION, CANDIED PECAN, BACON, MISO GORGONZOLA $15

CRAWFISH BISQUE
CRÈME FRAÎCHE, LIME, JALAPEÑO, LOBSTER OIL $18

FRENCH ONION SOUP
STRAW COVE CIABATTA, GRUYÈRE, CHIVES $15

SMALL PLATES

FOCACCIA
TOMATO, BASIL, SESAME, WHIPPED FETA BUTTER $11

ROASTED OYSTERS
MISO BUTTER, GRUYÈRE, GARLIC, CHIVES $19

CRAB CAKE
JASMINE RICE, CARROT VELOUTÉ, GARAM MASALA, BROWN BUTTER $29

GRILLED OCTOPUS
ACORN SQUASH, COCONUT, ALEPPO $27

MUSSELS
COCONUT CREAM, GREEN CHILI, LEMONGRASS, SHALLOT, CILANTRO, JASMINE RICE $23

MARINATED OLIVES
CASTELVETRANO, KALAMATA, QUEEN, CITRUS, HARD HERBS $13

SPINACH & ARTICHOKE
BOURSIN, FENNEL, ONION, MISO BUTTER CRUMB $18

BONE MARROW
BLACK GARLIC GREMOLATA, PICKLED MUSTARD SEED, DEMI GLACE $15 / $30

BEEF MEATBALLS
PARMIGIANO REGGIANO, FENNEL, SAN MARZANO $18

STEAK

FILET
6OZ / 9OZ $42 / $60

NY STRIP
12OZ $55

RIBEYE
16OZ $60

WAGYU
MKT

ADDITIONS
CRAB IN BUTTER $16 / CRAWFISH $10 / SHRIMP IN BUTTER $10
BONE MARROW BUTTER $6 / CHARRED CHIMICHURRI $5

SEAFOOD

CRAB SPAGHETTI
JUMBO LUMP BLUE CRAB, ROE,
DASHI CREAM, BASIL, YUZU $34

WHOLE FISH
DASHI SOY, OLIVES, CAPERS,
GREEN ONION, JASMINE RICE MKT

CIOPPINO
MUSSELS, SHRIMP, REDFISH,
ROASTED TOMATO, FENNEL,
CHARRED BREAD $43

HALF SHELL REDFISH
BLACKENED SEASONING, CHIVES,
YUZU BUTTER MKT
ADD CRAWFISH $10 / CRAB $16

HEARTH PLATES

LASAGNA
BEEF BOLOGNESE, BOURSIN, CURED EGG,
PARMIGIANO REGGIANO $36

ROASTED HALF CHICKEN
BROCCOLINI, WHITE BEANS, DEMI,
PICKLED PEPPERS $38

PORK PORTERHOUSE
PARSNIP PURÉE, FENNEL, APPLE, HONEY,
PICKLED SPRING ONION, GASTRIQUE $43

BRAISED LAMB SHANK
COUS COUS, LAMB JUS, TZATZIKI,
MINT, SUMAC $46

CONFIT SWEET POTATO
COCONUT, BROCCOLINI, WHITE MISO,
SPICED CASHEW, SCALLION ASH $30

SIDES

MAC & CHEESE
GNOCCHETTI, CHEDDAR, GRUYÈRE,
MISO CRUMB $16
ADD CRAWFISH $10 / CRAB $16

CONFIT FINGERLING POTATOES
DUCK FAT, PARMESAN,
TALEGGIO, CRISPY GARLIC $14

CREMINI MUSHROOMS
GARLIC, WHITE WINE, CHARRED
CHIMICHURRI $15

BUFFALO CAULIFLOWER
GORGONZOLA, PICKLED CELERY,
CRISPY ONION $15

ROASTED CARROT
YOGURT, ALEPPO CRUNCH, LIME,
OREGANO $14

BRUSSEL SPROUTS
CHARRED ONION, CRISPY GARLIC,
SESAME, POPPY, KIMCHI DUST $14

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 FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
PARTIES OF SIX OR MORE ARE SUBJECT TO 20% GRATUITY.
3% SURCHARGE ON ALL CREDIT CARD PAYMENTS.