



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

ROASTED BEET HUMMUS

BLACK GARLIC, FETA, DILL, SUMAC \$16

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.