



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

GRILLED CIABATTA, CULTURED CREAM,
SMOKED ONION, CELERY LEAF \$36

SOUP AND SALAD

CAESAR

PARMIGIANO REGGIANO, NIBOSHI,
CROUTONS \$14

GRILLED WEDGE

TOMATO, ONION, CANDIED PECAN,
BACON, MISO GORGONZOLA \$15

CHICORY SALAD

MANCHEGO, RADISH, DILL,
TARRAGON, PISTACHIO \$16

CRAWFISH BISQUE

CRÈME FRAÎCHE, LIME, JALAPEÑO,
LOBSTER OIL \$18

ROASTED CAULIFLOWER SOUP

BROWN BUTTER, TOASTED SESAME,
SCALLIONS \$15

SMALL PLATES

FOCACCIA

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

ROASTED OYSTERS

MISO BUTTER, GRUYÈRE, GARLIC,
CHIVES \$19 / \$38

CRAB CAKE

JASMINE RICE, CARROT VELOUTÉ,
GARAM MASALA, BROWN BUTTER \$30

MUSSELS

COCONUT CREAM, GREEN CHILI,
LEMONGRASS, CILANTRO,
JASMINE RICE \$25

BONE MARROW

CHIMICHURRI, SHALLOT,
HORSERADISH, FRISÉE \$16 / \$32

HOGS HEAD CHEESE

FRISÉE, PICKLES, PORK JUS
GREEN PEPPERCORN VINAIGRETTE,
STRAW COVE COUNTRY BATARD \$24

BEEF MEATBALLS

PARMIGIANO REGGIANO,
FENNEL, SAN MARZANO \$18

WHIPPED RICOTTA

CHARRED RED PEPPER, HOT HONEY,
ROASTED ALMOND, LEMON \$18

SPINACH & ARTICHOKE

GOURNAY, FENNEL, ONION,
BUTTER CRUMB \$18



STEAK

FILET	NY STRIP	RIBEYE	WAGYU
6OZ / 9OZ \$44 / \$64	12OZ \$58	16OZ \$65	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 \$36

WHOLE FISH

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

CIOPPINO

SHRIMP, REDFISH, CRAWFISH,
ROASTED TOMATO, FENNEL,
CHARRED BREAD \$44

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

RED WINE, SAVOY CABBAGE,
CONFIT ONION, BACON VINAIGRETTE \$39

PORK PORTERHOUSE

CONFIT SWEET POTATO, RADICCHIO,
BROWN BUTTER, PECAN, PORK JUS \$44

BRAISED LAMB SHANK

COUS COUS, LAMB JUS, TZATZIKI,
MINT, SUMAC \$46

CAULIFLOWER STEAK

CHICKPEA, ARTICHOKE, HARISSA,
PRESERVED LEMON, FRISÉE \$32

SIDES

MAC & CHEESE

GNOCCHETTI, CHEDDAR, GRUYÈRE,
MISO CRUMB \$16
ADD CRAWFISH \$10 / CRAB \$16

WHIPPED YUKON POTATOES

LAMB VELOUTÉ, CRISPY GARLIC,
CHIVES \$14

CREMINI MUSHROOMS

GARLIC, WHITE WINE, CHARRED
CHIMICHURRI \$15

ACORN SQUASH

SPICED MARSHMALLOW, PECANS,
KALE \$16

SWEET POTATO

NUÓC MAM, CANDIED PECANS,
JALAPEÑO, CILANTRO, MINT \$15

BROCCOLINI

GREEN PEA PUREE, HAZELNUTS,
MINT \$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.