



## APPETIZERS

CAVIAR CHEF'S SELECTION	MKT	ABALONE "ALLEY WEST" LIGHTLY BREADED, SAFFRON ASPARAGUS RISOTTO	90
CRAB CAKE JUMBO LUMP BLUE CRAB, RED PEPPER SAUCE, GRILLED LEMON	33	PAN SEARED JUMBO SCALLOPS CAULIFLOWER PURÉE, PANCETTA CRISP, SEAWEED BUTTER	34
BLACK MUSSELS WHITE WINE BUTTER GARLIC SAUCE, GRILLED TOAST	23	CALAMARI FRITTI PARMESAN, KAFFIR LIME AIOLI, MARINARA	20
FILET CARPACCIO CAPERS, SHAVED PARMESAN, PINE NUTS, BABY GREENS, WHITE BALSAMIC VINAIGRETTE	22	PETITE LAMB CHOPS MARINATED & GRILLED, KIWI RELISH, MINTED DEMI-GLACE	28
ESCARGOTS OVEN BAKED, GARLIC PARSLEY BUTTER	21	PRAWN SCAMPI BUTTERY DIJON GARLIC SAUCE	28
SESAME CRUSTED SEARED AHI ASIAN SLAW, GINGER SOY SAUCE, BEER MUSTARD SAUCE	23	COLOSSAL PRAWN COCKTAIL COCKTAIL SAUCE	30
OYSTERS ROCKEFELLER BAKED & TOPPED WITH BACON, SPINACH, BREADCRUMBS, BEARNAISE	20	OYSTERS ON THE HALF SHELL 1/2 DOZEN, CITRUS COCKTAIL SAUCE, LEMON	28

## CHILLED SEAFOOD SELECTIONS

CREATE YOUR SEAFOOD TOWER

COLOSSAL PRAWN	10	ALASKAN KING CRAB	MKT
SEASONAL OYSTERS <i>1/2 DZ ON THE HALF SHELL</i>	28	JUMBO LOBSTER TAIL	MKT
SEARED AHI	23	CAVIAR <i>CHEF'S SELECTION</i>	MKT

## SOUPS & SALADS

LOBSTER BISQUE	16 CUP	18 BOWL
NEW ENGLAND CLAM CHOWDER	15 CUP	17 BOWL
FRENCH ONION GRATINÉE	14 CUP	16 BOWL

LOBSTER COBB SALAD POACHED LOBSTER, TOMATO, BACON, BLUE CHEESE, HARD BOILED EGGS, TARAGON DRESSING	23	ASIAN PEAR SALAD ARTISAN GREENS, ASIAN PEAR, BLUE CHEESE, CANDIED PECANS, RASPBERRY VINAIGRETTE	19
THE WEDGE ICEBERG LETTUCE, BACON, TOMATO, ONION, BLUE CHEESE DRESSING	18	MIXED GREEN SALAD TOMATO, CUCUMBER, RED ONION, WHITE BALSAMIC VINAIGRETTE	15
CAESAR SALAD ROMAINE HEARTS, PARMESAN CRISP, GARLIC CROUTONS	17		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Please inform your server if you have any allergies or dietary restrictions. Menu items and pricing are subject to change.*



## SEAFOOD & VEGETARIAN

BASEBALL CUT SWORDFISH GRILLED OR BLACKENED, LEMON GARLIC CAPER SAUCE	56	CIOPPINO MUSSELS, CLAMS, CALAMARI, FISH, PRAWNS, KING CRAB, LOBSTER	58
JUMBO SEA SCALLOPS CAULIFLOWER, SPINACH, MUSTARD BEURRE BLANC	56	ALASKAN KING CRAB LEGS <i>1 LB</i> DRAWN BUTTER, LEMON, SEASONAL VEGETABLES	MKT
CHILEAN SEA BASS PAN SEARED, MISO MUSTARD SAUCE	55	JUMBO LOBSTER TAIL BROILED, GARLIC HERB BUTTER, LEMON	MKT
NEW ZEALAND SNAPPER LIGHTLY FRIED, ROASTED BELL PEPPERS, LETTUCE LEAVES, CHIMICHURRI	44	BLACKENED SEAFOOD LINGUINE SHRIMP, SCALLOPS, ANDOUILLE SAUSAGE, SAUTÉED BELL PEPPERS	39
SKUNA BAY SALMON LEMON BUTTER SAUCE	39	GRILLED CAULIFLOWER STEAK FARRO SALAD, HERB OIL, WHITE BALSAMIC DRESSING	32

## STEAKS & CHOPS

BONE-IN DRY AGED RIB EYE <i>20 oz</i>	99
HOUSE MADE COFFEE GROUND RUB	

GRASS FED FILET MIGNON <i>8 oz</i> SILVER FERN FARMS, NEW ZEALAND CENTER CUT	56	BONE-IN PORK CHOP MILANESE BASIL PESTO, MARINATED TOMATO SALAD	41
PRIME NEW YORK <i>14 oz</i>	61	HERB ROASTED JIDORI CHICKEN BREAST	31
PRIME RIB EYE <i>16 oz</i>	65	BRAISED HOMESTYLE POT ROAST	34
NEW ZEALAND RACK OF LAMB	52	10 OZ BRAISED CHUCK, ROASTED CARROTS & ONIONS, FLAKEY PUFF PASTRY	

## STEAK TOPPERS & ADDITIONS

JUMBO LUMP CRAB CAKE	32	OSCAR STYLE	27
BROILED JUMBO LOBSTER TAIL	MKT	BONE MARROW BUTTER	19
PRAWN SCAMPI	25	DANISH BLUE CHEESE	15
JUMBO GRILLED SCALLOPS	32	SEAWEED BUTTER	13

## SIDES

TRUFFLE ROASTED PURPLE POTATOES	16	GRILLED ASPARAGUS	22
CRISPY PARMESAN PARSLEY FRIES	14	SAUTÉED WILD MUSHROOMS	17
AU GRATIN POTATOES	16	PANCETTA BRUSSEL SPROUTS	15
GARLIC MASHED POTATOES	14	SAFFRON ASPARAGUS RISOTTO	19
WHITE TRUFFLE MAC & CHEESE	16	SAUTÉED SPINACH	15
LOBSTER MAC & CHEESE	26	JASMINE RICE ALMONDINE	15

EXECUTIVE CHEF - JESUS MENDOZA

PLEASE ALLOW 30 MINUTES PREPARATION FOR OUR FAMOUS SOUFFLÉ