

\*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. GF - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

## raw bar

- daily fresh oysters\* <sup>GF</sup> mp  
cucumber mignonette - champagne mignonette
- maine lobster cocktail <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- colossal shrimp cocktail <sup>GF</sup> 11 ea  
house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail <sup>GF</sup> 46  
house-made cocktail sauce  
atomic horseradish - creamy mustard
- iced alaskan king crab legs <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard

## caviar

- pure osetra sturgeon  
our caviar is sustainably and ethically raised in poland + italy
- caviar cones 75 / 150  
2 pcs or 4 pcs - siberian osetra  
horseradish crème fraîche - gold leaf
- sasanian siberian osetra 150  
medium dark pearls - crisp - nutty  
fresh blinis - traditional accompaniments
- sasanian royal osetra 250  
large amber pearls - nutty - velvet texture  
fresh blinis - traditional accompaniments
- sasanian imperial osetra 350  
large golden pearl - buttery, salty - hazelnut  
fresh blinis - traditional accompaniments

## crudo

- pacific yellowtail hamachi\* 36  
crispy shallot - yuzu ponzu  
chive - heart of palm
- torched scallops\* 46  
yuzu ponzu - truffle crème - siberian osetra caviar

## wood roasted

- little neck clams 31  
wood oven baked - shallots - chardonnay  
caramelized leeks + fennel
- rockefeller style oysters 31  
spinach - artichoke - smoked garlic
- saltspring island mussels 31  
wood oven baked - shallots - chardonnay  
caramelized leeks + fennel
- wood roasted shellfish tower 125  
maine lobster - king crab - scallops  
mussels - clams - chardonnay  
roasted tomato garlic butter
- wood roasted spanish octopus 32  
saffron aioli - fingerling potatoes  
crumbled iberian pork - chive oil

## appetizers

- prime steakhouse meatballs 14 / 18  
prime beef + pork - family recipe
- crispy shrimp deviled eggs 21  
deviled eggs - parmesan - crispy shrimp
- maine lobster escargot 34  
chick lobster - truffle mornay sauce - caviar
- heirloom tomato + king crab <sup>GF</sup> 46  
fresh avocado - basil purée
- rhode island calamari + shrimp 24  
cherry peppers - buttermilk - seasoned flour
- chicken fried lobster tails 48  
crispy - chesapeake bay seasoning - green chili aioli
- chef's cut hanging bacon 29  
truffle honey - togarashi - minnesota farms
- new england clam chowder 17  
butter poached little neck clams - chardonnay  
hardwood bacon - three cheese semolina toast
- crispy shrimp 28  
sweet thai chili - garlic aioli
- wagyu beef tartare\* 38  
deviled egg mousse - grilled soft bread
- sautéed shrimp vince 44  
chardonnay - garlic butter - parmesan herb toast
- new england lobster rolls 38  
maine lobster - butter poached - grilled roll

## salads

- steak knife BLT wedge <sup>GF</sup> 18  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato
- superfood <sup>GF</sup> 17  
baby lettuce - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing
- maine lobster + shrimp <sup>GF</sup> 32  
butter lettuce - calamari - fresh herb bacon dressing
- chopped napa <sup>GF</sup> 16  
heirloom cherry tomatoes - radicchio  
white balsamic vinaigrette - toasted sesame seeds
- heirloom tomato + burrata <sup>GF</sup> 28  
prosecco vinaigrette - pickled onion
- caesar\* 18  
poached farm fresh egg - crisp romaine - warm croutons



## fresh fish + seafood

- our fresh fish is responsibly sourced from sustainable fisheries when available
- shetland island salmon\* <sup>GF</sup> 10oz 46
  - fresh basil + herb rubbed arctic char\* <sup>GF</sup> 14oz 46
  - chilean sea bass\* <sup>GF</sup> 10oz 62
  - mediterranean branzino 10oz 57
  - pepper crusted big eye tuna\* 10oz 58
  - new bedford sea scallops\* <sup>GF</sup> 10oz 57

## lobster + crab

- whole jumbo alaskan king crab legs <sup>GF</sup> limited availability mp
- maryland style crab cakes 10oz 56
- butter poached maine lobster tails <sup>GF</sup> 20oz 96

## steak 48

- responsibly farmed, wet aged 28 days, hand cut in-house by our master butcher
- ### small
- ny strip\* <sup>GF</sup> 12oz 59
  - grass fed ny strip\* <sup>GF</sup> 12oz 59
  - petite filet mignon\* <sup>GF</sup> 8oz 62
  - bone-in filet mignon\* <sup>GF</sup> 12oz 76
  - steak farina\* our bone-in filet with an egg 12oz 77
  - australian tajima wagyu filet\* <sup>GF</sup> 8oz limited availability mp
  - A5 kobe wine fed\* <sup>GF</sup> hikami farm 3oz available in 3oz portions 120

### regular

- ny strip\* <sup>GF</sup> 16oz 73
- filet mignon\* <sup>GF</sup> 12oz 76
- bone-in kc strip\* <sup>GF</sup> 18oz 77
- bone-in ribeye\* <sup>GF</sup> 22oz 79
- bone-in filet mignon\* <sup>GF</sup> 18oz 89
- 45 day dry aged bone-in ribeye\* <sup>GF</sup> 22oz 99
- australian tajima wagyu filet\* <sup>GF</sup> 12oz limited availability mp
- kosher ribeye\* <sup>GF</sup> 22oz 125
- bone-in wagyu tomahawk\* <sup>GF</sup> snake river farms 46oz 285

## more than steak

- bone-in iberico pork chops\* <sup>GF</sup> 14oz 57
- australian heritage whole rack of lamb\* 24oz limited availability mp

## craveable sides

- boursin cheese whipped potatoes <sup>GF</sup> 14  
yukon + russets - classic fine herb garlic boursin - sweet cream
- truffled + salted crispy fries 15  
white truffle oil - shaved parmesan - local goat cheese buttermilk  
or sea salt malt vinegar
- loaded baked potato <sup>GF</sup> 15  
wisconsin cheddar - bacon lardon - chives - sour cream
- chef hugo's au gratin potatoes <sup>GF</sup> 21  
caramelized onion - gouda - mozzarella
- shells + cheese 17  
boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized
- king crab + shrimp + shells + cheese 48  
boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized
- corn crème brûlée 18  
sweet corn - cream - turbinado sugar
- wood oven roasted cauliflower <sup>GF</sup> 18  
carmelized - smoked basil aioli - aged pecorino
- roasted brussels sprouts <sup>GF</sup> 17  
sea salt - bacon lardon - get these!
- sautéed sweet corn <sup>GF</sup> 14  
cilantro - chopped parsley
- blistered shishito peppers 14  
smoked lemon essence - roasted garlic - sea salt
- creamed spinach + artichoke 16  
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms <sup>GF</sup> 17  
seasonal variety - garlic - parsley - thyme
- broccoli, spinach or asparagus <sup>GF</sup> 16  
sautéed - sea salt - shaved parmesan



**[ SUSTAINABILITY: (noun)**  
avoidance of the depletion of natural resources in order to maintain an ecological balance.

## enhancements

- truffle butter <sup>GF</sup> 9 - crispy shrimp 12
- black truffle sautéed maine lobster <sup>GF</sup> 54  
crab cake "oscar" 23
- butter poached alaskan king crab <sup>GF</sup> 49
- black truffle green peppercorn 4 - sautéed blue cheese <sup>GF</sup> 8
- fresh chopped herbs + tomatoes + evoo <sup>GF</sup> 6
- chardonnay butter with shallots + fresh mint <sup>GF</sup> 6