



## Appetizers

### Oysters on the Half Shell\* GF \$5 each

Shallot mignonette, horseradish, grilled lemon

### Citrus Conch Fritter\* \$18

Arugula, chipotle aioli, smoked sea salt

### Coconut Curry Mussels\* GF ALT \$22

Red curry broth, pickled peppers, mint, basil, cilantro, toasted peanuts, grilled brioche

GF Alternative: No brioche

### Caesar Salad GF ALT \$16

Romaine hearts, burrata-stuffed croutons, white anchovy, pecorino

GF Alternative: No croutons

### Roasted Beet Salad GF ALT \$18

Arugula, sliced radish, confited baby tomato, crispy goat cheese, aged balsamic, citrus vinaigrette

GF Alternative: Regular goat cheese

Add Shrimp \$9.50 Add Tuna \$15 Add Steak \$17

## Entrées

### Grilled Caribbean Lobster Tail (10 oz)\* GF \$65

Seasonal vegetables, pineapple salsa, New Zealand drawn butter, grilled lemon

### Steak Frites\* GF ALT \$57

Charred hanger steak, broccolini, mushrooms, pickled Fresno peppers, chimichurri, house-made shoestring fries

GF Alternative: Note fries cooked in shared fryer

### Crispy Whole Snapper\* \$55

Ratatouille, confited baby tomatoes, coconut rice and beans, romesco, crispy basil

### Grilled Swordfish\* GF \$45

Coconut rice, roasted baby carrots, charred broccolini, red curry broth, peach compote

### Chicken Milanese\* \$31

Heirloom baby tomatoes, sliced radish, grilled red onion, crispy capers, pecorino, charred lemon, aged balsamic

### Curry Cauliflower Steak GF \$29

Grilled trumpet mushrooms, roasted baby carrots, confited tomatoes, citrus baby potatoes, peperonata, romesco

## Hot Stone Experience

Premium proteins served sizzling on a tabletop hot stone, allowing you to sear each bite to your preferred temperature for an interactive dining experience.

### 10oz Prime Ribeye\* GF \$65

Horseradish, romesco, roasted garlic, roasted mushrooms

### Sesame-Crusted Ahi Tuna\* GF ALT \$52

Cucumber salad, pickled shimeji mushrooms, pickled ginger, soy

GF Alternative: Sub soy for tamari

## Sides

### Garlic Roasted Potatoes GF \$9

### Charred Broccolini GF \$11

With romesco and pickled Fresno peppers

### Sweet Potato Fries GF \$7

### Lobster Tail\* GF \$55

Add a 10oz lobster tail to any menu item. Pairs great with our salads or a steak!

## Desserts

### Cheese Board \$21

Brûléed brioche French toast, Humboldt Fog, pecorino, gorgonzola, honeycomb, berry compote, candied walnuts

### Molten Chocolate Cake GF ALT \$15

Graham cracker chocolate crumble, fresh berries, coconut gelato

GF Alternative: No graham cracker

### Coconut Gelato GF \$9

Candied almonds, berry compote, lime zest

GF = Gluten-Free GF ALT = Can be made Gluten-Free upon request

Please note: Our fryer is shared and contains flour.

#### Reminder Statement

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

#### Disclosure Statement

RAW  
UNDERCOOKED

COOKED TO ORDER  
GRILLED TO ORDER