



RAW BAR

- Oysters of the Day ^{GF} *Classic Mignonette, Berry Mignonette, or Basil Seeds & Kalamansi Juice* 4.5ea
- Crispy Rice ^{GF} *Choice of: Hawaiian Tuna, Spicy King Salmon, Truffle Wagyu Steak Tartare* 18
- Shrimp Ceviche ^{GF} *Passion Fruit Leche de Tigre, Habanero, Thai Basil, Finger Lime* 23
- Tuna Tartare *Yellowfin Tuna, Grilled Avocado, Furikake, Red Shiso, Yuzu Ponzu* 22
- Wagyu Steak Roll ^{GF} *Filet Mignon Tartare, Black Truffles, Black Garlic, Asparagus* 32

SIGNATURE SEAFOOD TOWERS		
The Petite	The Grand	The Deluxe
Serves 1-2	Serves 3-4	Serves 5-6
<i>Wild Shrimp, Oysters, Snow Crab Claws, Clams</i>	<i>Wild Shrimp, Oysters, Snow Crab Claws, Clams, Scallops, Mussels</i>	<i>Wild Shrimp, Oysters, Lobster, Snow Crab Claws, Clams, Mussels, Hamachi Sashimi, Spicy Salmon "Roll"</i>
55	95	195

TO SHARE

- Truffle Caesar Salad *Baby Gems, Romaine Hearts, Baby Kale, Charcoal Crouton* 26
- Heirloom Baby Carrots ^{GF} *Labne, Carrot Puree, Gremolata, Za'atar, Black Sesame* 17
- Brussel Sprouts *Hazelnuts, 30 Year Aged Balsamic, Brown Butter* 17
- Burrata di Puglia *Grapefruit, Kumquat, Peas, Fava Beans, Wild Asparagus, Crispy Speck, Mint* 23
- Greek Style Octopus *Santorini Fava, Oven Dried Tomatoes, Hazelnuts, Capers Berries* 25
- Black Mussels *Creamy Clam Chowder, Chimichurri, Crilled Garlic Sourdough Bread* 28
- Buratta Pizzetta *San Marzano, Goat Horn Pepper, Pine Nuts, Thai Basil, Roasted Garlic Oil* 25
- Truffle Pizzetta *Wild Mushrooms, Fontina, Buffalo Mozzarella, Porcini Black Truffle Tartufata Sauce* 38

HAND MADE PASTAS

- Truffle Cacio Pepe *Spaghetti, Black Peppercorn, Black Truffle, Pecorino, Parmesan* 39
- Short Rib Cavatelli *Braised Short Rib, Cherry Tomato, Red Wine Reduction, Gremolata, Parmesan* 38
- Linguine & Clams *Fresh Linguine, Manila Clams, White Wine, Trout Roe* 39

MAINS

- Cauliflower Steak ^{VG} *Yellow Curry, Hemp Seed "Risotto", Black Currant, Pumpkin Seed, Basil Salad* 31
- Mary's Chicken *Spinach Purée, Jerusalem Artichoke, Meyer Lemon Caper Beurre Blanc* 42
- Diver Scallops *Ricotta Agnolotti, Braised Celery Root Casserole, Black Sesame, Baby Turnips* 45
- Mediterranean Branzino ^{GF} *Roasted Fennel, Campari Tomatoes, Turmeric Couscous* 42
- Ora King Salmon *Sumac, Baby Leek 3 Ways, Shiitake, Forbidden Rice* 46
- Umami Steak ^{GF} *USDA Prime Flat Iron, Truffle Potato Cloud, Portobello Mushroom, Umami Sauce* 44
- Center Cut Filet Mignon *Herbs, Yorkshire Pudding* 62

LARGE FORMAT

- Catch of The Day ^{GF} *Sustainable, Wild Caught* MP
- Chef's Prime Cut *USDA Prime, Roasted Garlic, Herbs* MP

SIDES

- Farmer's Market Roasted Vegetables | ^{GF} 15
- Green Asparagus ^{GF} 15
- Skinny Fries w/ Herbs & Parmesan 15
- Lobster Truffle Macaroni & Cheese 25

We support local organic & sustainable farming whenever available. GF = Gluten Free | VG = Vegan

**Consuming raw or undercooked foods can increase risk of food borne illness. | Please inform your server of any allergies. | A 20% service charge is added to parties of 6 or more.*