



CHEESE TOWER

21 SMALL 42 LARGE
Embark on a culinary journey filled with an exquisite mix of premium cheeses, succulent berries, juicy grapes, crunchy nuts, flavorful jam, crackers, and sweet honey.

BLACK CAVIAR

Paired with warm pancakes and silky cream mousse
PREMIUM WHITE STURGEON 99 ROYAL OSETRA 135 ROYAL IMPERIAL GOLD 225
DIAMOND GOLDEN OSSETRA 285
VIP IMPERIAL CAVIAR & VODKA 618
Premium Royal Osetra caviar served with hand-crafted blinis, silky crème fraîche mousse, and traditional garnishes, paired with six ultra-chilled pours of top-tier vodka. Finished with luxury accents and presented in a striking, tableside ceremony.

SALADS

LOBSTER & SHRIMP SALAD 25
½ lobster tail, tender lobster meat, and shrimp served over spring mix with cherry tomatoes and marinated apple, finished with Chef's signature citrus-sweet glaze of teriyaki, soy, sweet chili, lime, honey mustard, and garlic.
GREEK SALAD GF 15
Tomato, cucumber, bell pepper, radish, onion, Kalamata olives, Feta cheese, mint, Citrus Vinaigrette
CAESAR SALAD* 14
Tender romaine, croutons, cherry tomatoes, quail eggs. Caesar dressing: egg yolk, capers, anchovies
CRAB SALAD 22
Blue crab, arugula, tobiko, butter-toasted panko, finished with a citrus yuzu emulsion

SOUPS

BOUILLABAISSE FRENCH SOUP 32 🌶️
Half of lobster tail, shrimp, mussels, fish, scallops, calamari, tomato, onion, garlic, celery
TOM KHA SOUP GF 24 🌶️
Shrimp, scallops, mussels, mushrooms, cherry tomatoes, lemongrass, lime, coconut milk, cilantro, served with rice

STARTERS

FRIED AVOCADO WITH CRAB AND SHRIMP 24
Panko breaded avocado, blue crab meat, shrimp, tomato, cucumber, chili aioli
KING'S GRATIN 41
Pulled King crab meat, shrimp, Au gratin potatoes, and creamy coconut Tom Yum sauce, topped with fresh basil
MUSSELS 19
Mussels in white wine with parsley, garlic, butter, olive oil, chili, and Kalamata olives, garlic baguette
TIGER SHRIMP TEMPURA 20
Shrimp, tempura mix, vegetables, sweet wasabi sauce
VEGETABLE TEMPURA 15
Seasonal vegetables, tempura mix, Asian citrus sauce with sesame
FRIED CALAMARI 19
Calamari, buttermilk, seasoned flour, chili aioli
IMPERIAL ICE CREAM 25
Ice cream made with champagne, cream, condensed milk, lemon zest, basil, and topped with black caviar and crawfish
BAKED OYSTERS 24
Fresh Oysters, baked to perfection with artichokes, spinach, lemon, cream, parmesan, mozzarella, and Panko crumbs
ESCARGOT GF 24
Garlic Buttered Snails with Fresh Herbs
MIXED CEVICHE GF 24 🌶️
Octopus, shrimp, mussels, calamari, house-made tiger milk sauce, shallots, chives, citrus
CRAB CROQUETTES 32
Jumbo lump crab, onion, garlic, mustard, bell pepper, breadcrumbs, chili aioli, parmesan cheese
CRUNCHY CUCUMBERS 14 🌿🌶️
Cucumber, Yuzu, pine nuts, sesame oil, soy sauce
HEIRLOOM TOMATOES GF 15 🌿
Seasonal heirloom tomatoes, olive oil, sea salt
COCKTAIL SHRIMP GF 23 🌶️
Jumbo Tiger shrimp, Chef's signature cocktail sauce, chili pepper
OCTOPUS CARPACCIO GF 23
Thin-sliced octopus, seaweed with sesame, lemon emulsion, Chef's aioli, Tobiko
BURRATA & HEIRLOOM TOMATOES GF 18
Creamy burrata, seasonal heirloom tomatoes, olive oil, sea salt
WAGYU GYOZA 24
Wagyu beef, gyoza wrappers, green onion, shallot, garlic, ginger, soy sauce, sesame, yuzu

GF GLUTEN FREE 🌿 VEGETARIAN 🌶️ SPICY TOUCH
*ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
WE WILL NOT GUARANTEE THE TASTE AND TEXTURE OF STEAKS ABOVE MEDIUM.
20% SERVICE CHARGE WILL BE ADDED TO GROUPS OF 6 AND MORE. SEPARATE CHECKS ARE NOT AVAILABLE FOR GROUPS OF 8 OR MORE.



CHEF'S SPECIAL

MEANT TO BE SHARED BY 2

SEA GRILL PLATTER GF 179

King crab 16 oz, 1 whole lobster, 4 tiger shrimp, 4 langoustines, garlic butter

SALT-BAKED BRANZINO GF 114

Whole large branzino, baked in salt. Served with sautéed vegetables and golden butter-caper sauce

PASTA ALLA RUOTA 102

Home-made pasta, cooked in cheesy creamy sauce, served in a whole wheel of Parmigiano Reggiano, topped with fresh truffles

TOMAHAWK SURF & TURF* GF 152

30 oz Prime Tomahawk, 1.5 lb whole lobster, baby potatoes, sautéed vegetables, pearl onions, cognac au poivre sauce, and chimichurri sauce

THE GRAND LOBSTER EXPERIENCE GF 391

Our signature giant 7 lb whole lobster experience served with lobster risotto and accompanied by a 1.5 lb whole lobster, hollandaise sauce, garlic butter, and Chef's signature sauce. Crafted for celebrations, sharing, and unforgettable dining moments

Please allow approximately 40 minutes for preparation.

FROM THE SEA

ROYAL CATCH TASTING* 59

6 oz lobster tail, tiger shrimp, scallop, Au gratin potato, served with white wine saffron velouté and topped with black caviar

LOBSTER RISOTTO WITH SCALLOPS* GF 64

Risotto with lobster meat, langoustines, jumbo scallops, topped with black caviar, spinach, and parmesan

GRAND BRODETTO 59

Octopus, ½ lobster tail, langoustine, shrimp, mussels, calamari in saffron tomato broth, finished with lemon

CHILEAN SEA BASS* GF 57

8 oz Chilean sea bass, celery root puree, broccolini

SHRIMP STUFFED SALMON* 42

10 oz Scottish Salmon, shrimp, asparagus, Cajun spice, teriyaki, sweet chili, served medium-well on a bed of parsley risotto

BRANZINO OFF THE GRILL GF 47

Expertly grilled whole fish, accompanied by sautéed seasonal vegetables, tartar sauce, and finished with a golden butter-caper drizzle.

GRILLED VERMILION SNAPPER GF 49

Grilled whole fish, delicately charred and paired with tender broccolini, rich garlic butter, and our signature tartar sauce.

HALIBUT À LA CHEF* GF 49

8 oz halibut filet, mashed potato, sautéed vegetables, Chef's sauce

KING CRAB LEGS GF 116

16 oz King crab leg, sautéed vegetables, garlic butter

LOBSTER ROYALE 51

Lobster tail, mixed seafood, mussels, shrimp, calamari, broccolini, spinach, cherry tomatoes in a rich shellfish cream

FROM THE LAND

BEEF WELLINGTON* 69

8 oz filet, puff pastry, mushroom duxelles, mashed potato, mustard, Demi glaze sauce, served medium rare

FILET WITH COGNAC AU POIVRE SAUCE* GF 62

8 oz filet mignon, shrimp, asparagus, mustard, cognac au poivre sauce

BEEF MEDALLIONS WITH MOREL* GF 58

6 oz filet mignon medallions, morel mushrooms, rosemary-infused baby potatoes, finished with a luscious cream demi-glaze sauce

HERB LAMB CHOPS* GF 53

12 oz lamb chops, baby potato, pearl pop onion jam, chimichurri sauce

GF GLUTEN FREE

 VEGETARIAN

 SPICY TOUCH

*ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
WE WILL NOT GUARANTEE THE TASTE AND TEXTURE OF STEAKS ABOVE MEDIUM.
20% SERVICE CHARGE WILL BE ADDED TO GROUPS OF 6 AND MORE. SEPARATE CHECKS ARE NOT AVAILABLE FOR GROUPS OF 8 OR MORE.



PASTAS

SHRIMP AND LANGOUSTINE PASTA 44
Shrimp, langoustine, spaghetti, cream, spinach, pesto sauce, and garlic

SALMON PASTA 35
Salmon, Rigatoni pasta, creamy lobster and shrimp sauce, spinach, parmesan, white wine, lemon zest, cherry tomatoes, and red caviar on top

FRUTTI DI MARE PASTA 49🔥
Lobster tail, shrimp, scallops, mussels, black squid ink pasta, red sauce, basil

VEGETERIAN

SPICY VEGGIE LINGUINI ARRABBIATA 24🌿🔥
Linguini pasta with garlic, chili pepper, sweet bell peppers, olive oil, Kalamata olives, rosemary, asparagus, broccolini, cherry tomatoes, and fresh basil with house-made tomato sauce infused with fresh herbs

SAUTÉED VEGETABLES GF 19🌿
Seasonal sautéed vegetables, balsamic glaze

CAULIFLOWER STEAK GF 26🌿
Grilled cauliflower steak served on top of sautéed vegetables

ADD ON

- SHRIMP STUFFED SALMON 10 OZ 28
- PRIME TOMAHAWK 30 OZ 120
- FRESH BLACK TRUFFLE 2 G 40
- WHOLE LOBSTER 1.5 LBS 60
- KING CRAB LEGS 16 OZ 105
- GARLIC SAUTÉ SHRIMP 17
- FILET MIGNON 8 OZ 45
- LAMB CHOPS* 12 OZ 41
- 6 OZ LOBSTER TAIL 25
- LANGOUSTINES 23
- JUMBO SHRIMP 23
- SCALLOPS* 30

SIDES

- SEAFOOD MASHED POTATO 24
- TRUFFLE FRENCH FRIES 16 🌿
- SAUTÉED VEGETABLES 11 🌿
- AU GRATIN POTATOES 14
- CAULIFLOWER STEAK 14 🌿
- MASHED POTATOES 11
- LOBSTER RISOTTO 43
- PARSLEY RISOTTO 16
- BABY POTATO 10 🌿
- GARLIC BREAD 5
- BROCCOLINI 10 🌿
- ASPARAGUS 11 🌿

SAUCES

- WHITE WINE SAFFRON VELOUTÉ 6
- GOLDEN BUTTER-CAPER SAUCE 5
- COGNAC AU POIVRE SAUCE 6
- CREAM DEMI-GLACE SAUCE 5
- TRUFFLE SPICY AIOLI 4
- GARLIC BUTTER 5