



RAW/ CHILLED BAR

SEAFOOD TOWERS* GF

Oysters, tiger shrimp, lobster tail, snow crab, conch tartare, mussels, whole lobster (sea and ocean only)

THE GRAND SERVED 1-2 75 THE SEA SERVED 3-4 147 THE OCEAN SERVED 5-8 214

OYSTERS* GF

HALF DOZEN 20 FULL DOZEN 40

Served with strawberry vinaigrette, a wine vinaigrette, and a horseradish on the side

EASTERN CANADA*

FIRM AND PLUMP—MILDLY BRINY WITH A CLEAN, SLIGHTLY SWEET FINISH

MID ATLANTIC*

BOLD AND BRINY—SHARPER FLAVOR WITH SUBTLE SEAWEED NOTES.

NORTH CAROLINA*

FRESH, BRIGHT, AND BALANCED—MILD SALINITY WITH A CLEAN, SLIGHTLY SWEET FINISH

CHEF'S SELECTION*

ROTATING PREMIUM OYSTERS—UNIQUE VARIETIES SELECTED WEEKLY FOR QUALITY AND FLAVOR

RAW BAR STARTERS

BILLIONAIRE'S OYSTERS* 4 pc 48

Fresh oysters topped with premium black caviar, served with ponzu and truffle yuzu, an ultra-luxury pairing crafted for a truly indulgent experience

BEEF CARPACCIO* GF 22

Delicate prime filet slices served with parmesan, mustard, kalamata aioli, arugula, pine nuts, olive oil, and balsamic drizzle

BRANZINO CRUDO* 23

Branzino, fennel, basil oil, lemon zest & juice, honey, yuzu kosho, sun-dried tomatoes, caper powder, olive oil

TUNA TARTARE* GF 18

Japanese Akami, cucumber, shallot, jalapeño, onion, daikon, Chef's dressing with olive and sesame oil, honey, yuzu, and Tabasco

JAPANESE YELLOWTAIL JALAPENO* 19

Thinly sliced yellowtail sashimi topped with fresh jalapeños, tobiko, and a drizzle of white truffle oil, finished with citrusy ponzu sauce for a bright, umami-rich bite

BLACK CAVIAR

Paired with warm pancakes and silky cream mousse

ROYAL OSETRA 135 ROYAL IMPERIAL GOLD 225

VIP IMPERIAL CAVIAR & VODKA 618

3 oz of Premium Royal Imperial 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.

LOUIS XIII PAIRING EXPERIENCE

IMPERIAL OSETRA CAVIAR ★★★★★

THE ULTIMATE PAIRING

A masterpiece of time, craftsmanship, and tradition.

Crafted exclusively from Grande Champagne and blended from up to 1,200 rare eaux-de-vie, some aged for over 100 years, Louis XIII is one of the world's most celebrated cognacs. Presented with our signature white-glove ceremony for an unforgettable tasting experience.

A pairing created for those who appreciate the rarest pleasures in life.

Served with: 30g Imperial Osetra Caviar, house-made blinis, crème fraîche Pairing Experience

1 oz Louis XIII (served in two glasses) & 30g Imperial Osetra Caviar — \$515

2 oz Louis XIII (served in two glasses) & 30g Imperial Osetra Caviar — \$795

Sommelier's Recommendation

Enjoy a small spoonful of caviar before each sip of Louis XIII to experience the perfect harmony of flavors and the full complexity of one of the world's finest cognacs.

LOUIS XIII BY THE POUR

Louis XIII

½ oz (15 ml) — \$185

1 oz (30 ml) — \$295

2 oz (60 ml) — \$590

 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.



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

SEA GRILL SALAD 24 🌶

Shrimp, mussels, calamari, spring mix, and balsamic-marinated tomatoes, tossed with a spicy white wine herb vinaigrette

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

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.

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

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 & TOMATOES GF 18

Creamy burrata, seasonal tomatoes, olive oil, sea salt

WAGYU GYOZA 24

Wagyu beef, gyoza wrappers, green onion, shallot, garlic, ginger, oyster sauce, soy sauce, sesame, yuzu

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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 67

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 59

8 oz Chilean sea bass, celery root puree, broccolini

SHRIMP STUFFED SALMON* 44

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

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PASTAS

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

SALMON PASTA 36
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

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