



RAW & CHILLED BAR

SEAFOOD TOWERS* GF

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

THE GRAND SERVES 1–2 75 THE SEA SERVES 3–4 147 THE OCEAN SERVES 5–8 214

OYSTERS* GF

HALF DOZEN 21 FULL DOZEN 42

Served with strawberry vinaigrette, wine vinaigrette, and 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

BILLIONAIRE'S OYSTERS* 6 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

RAW BAR STARTERS

BEEF CARPACCIO* GF 21

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

BRANZINO CRUDO* 23

Branzino with fennel and sun-dried tomatoes, complemented by lemon emulsion, basil oil, honey-yuzu kosho, and caper powder

TUNA TARTARE* GF 22

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

BLACK CAVIAR

Paired with warm pancakes and silky cream mousse

ROYAL OSETRA 1 OZ 135 2 OZ 260

ROYAL IMPERIAL GOLD 1 OZ 225 2 OZ 540

VIP IMPERIAL CAVIAR & VODKA 618

3 oz of Premium Royal Imperial caviar served with handcrafted 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

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 OR MORE. SEPARATE CHECKS ARE NOT AVAILABLE FOR GROUPS OF 8 OR MORE.



SALADS

LOBSTER & SHRIMP SALAD 27

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 22

Shrimp, mussels, and calamari over crisp spring greens with basil-marinated tomatoes, tossed in a bright citrus-herb vinaigrette.

SOUPS

BOUILLABAISSE FRENCH SOUP 32

Half a 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, Blue crab meat, shrimp, Au gratin potatoes, and creamy coconut Tom Yum sauce, topped with fresh basil

MUSSELS 21

Mussels in white wine with parsley, garlic, butter, olive oil, chili, and Kalamata olives, garlic baguette

TIGER SHRIMP TEMPURA 18

Shrimp, tempura mix, vegetables, sweet wasabi sauce

VEGETABLE TEMPURA 15

Seasonal vegetables, tempura mix. Asian citrus sauce with sesame

FRIED CALAMARI 22

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 22

Garlic Buttered Snails with Fresh Herbs

MIXED CEVICHE GF 25

Octopus, shrimp, mussels, calamari, house-made tiger milk sauce, shallots, chives, citrus

CRAB CROQUETTES 28

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 28

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 wild-caught Ecuadorian colossal prawns, 4 tiger shrimp, 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

Homemade pasta, cooked in creamy cheese sauce, served in a whole wheel of Parmigiano Reggiano, topped with fresh truffles

TOMAHAWK SURF & TURF* GF 162

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 298

Our signature giant 7 lb whole lobster experience served with 4 wild-caught Ecuadorian colossal prawns, lobster risotto and accompanied by garlic butter and Chef's signature sauce. Crafted for celebrations, sharing, and unforgettable dining moments
Please allow approximately 40 minutes for preparation.

OCEAN & COAST

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, wild-caught Ecuadorian colossal prawn, 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

MEDITERRANEAN GRILLED BRANZINO GF 47

Deboned Mediterranean branzino, expertly grilled and served with sautéed seasonal vegetables, house tartar sauce, and a golden butter-caper finish.

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 potatoes, 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

PASTAS

SHRIMP AND LANGOUSTINE PASTA 40

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

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🌿 VEGETARIAN

🌶️ SPICY TOUCH

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STEAKS, CHOPS & GAME

- BEEF WELLINGTON* 69

8 oz filet, puff pastry, mushroom duxelles, mashed potato, mustard, demi-glace 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-glace sauce
- HERB LAMB CHOPS* GF 58

12 oz lamb chops, baby potatoes, pearl onion jam, chimichurri sauce
- TRUFFLE DUCK BREAST* GF 52

Medium-rare duck breast, creamy truffle risotto, honey-caramelized pear, savory pear-honey glaze, and freshly shaved truffle

VEGETARIAN

- SPICY VEGGIE LINGUINI ARRABBIATA 24 🌶️🌿

Linguine 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-ONS

- WILD-CAUGHT COLOSSAL PRAWNS 36
- 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 58
- LAMB CHOPS* 12 OZ 49
- 6 OZ LOBSTER TAIL 25
- JUMBO SHRIMP 23
- SCALLOPS* 34

SIDES

- SEAFOOD MASHED POTATOES 24
- TRUFFLE FRENCH FRIES 21 🌿
- SAUTÉED VEGETABLES 11 🌿
- 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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