

DINNER



STARTERS

SOY-WASABI AHI TUNA TARTARE <i>smashed sweet peas, avocado, crispy shallots</i>	19
CHARRED PORTUGUESE OCTOPUS <i>cumin, cannellini bean salad, jicama, chipotle aioli</i>	18
PRIME STEAK TARTARE <i>whole grain mustard, caper berries</i>	21
GRILLED ALASKAN KING CRAB <i>poached in yuzu butter</i>	26
THE BETSY CRABCAKE <i>smoked piquillo-paprika, market greens</i>	15

TO SHARE

SHORT RIB BAO BUN <i>pickled jalapeno, chimichurri, watercress</i>	14
CRISPY MUSHROOM BAO BUN <i>hen of the woods, truffle aioli</i>	14
JAPANESE TUNA TAQUITOS <i>mint-yuzu guacamole, sushi rice</i>	12
CRISPY CALAMARI & ZUCCHINI <i>jalapeno remoulade</i>	15
FOIE GRAS EMPANADA <i>fig, almond, black trumpet vinaigrette, black truffle</i>	19

SALADS

CHOPPED VEGETABLE SALAD <i>baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing</i>	16
KALE CAESAR <i>radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton</i>	14
HEARTS OF PALM SALAD <i>avocado, cucumber, lime jalapeno dressing</i>	16
WATERMELON & HEIRLOOM TOMATO <i>feta, mint, serrano peppers, pomegranate vinaigrette</i>	15
LEMON POACHED LOBSTER SALAD <i>crispy kale, mache, asparagus, grapefruit oil</i>	29
BURRATA <i>spicy arugula, romesco, grilled bread</i>	16

ADD grilled chicken 6 / shrimp 12 / hanger steak 9 / seared tuna 10 / smoked salmon 9

ENTRÉES

BLACK GARLIC CHARRED SHORT RIBS <i>jalapeño chimichurri, grated horseradish</i>	39
ROASTED FREE RANGE CHICKEN <i>charred broccoli rabe, preserved lemon</i>	29
GRILLED LOCAL SNAPPER <i>smashed fresh peas, lime-shitake ginger vinaigrette</i>	36
ORA KING SALMON <i>summer bean salad, cerignola olive, confit lemon aioli</i>	34
PAN ROASTED BRANZINO <i>brown butter mushroom mojo, crispy garlic</i>	55
DOVER SOLE <i>grenobloise, grilled lemon</i>	59

STEAKS FROM THE GRILL

Our steaks are hand-selected U.S.D.A prime or certified black angus

FILET MIGNON 10 OZ	49
KANSAS CITY BONE IN STRIP 22 OZ	60
NEW YORK STRIP *prime 16 OZ	59
RIB EYE BONE IN 22 OZ	60
DELMONICO STEAK 14 OZ	49
PORTERHOUSE 36 OZ	99
CÔTE DE BOEUF *prime 32 OZ	115
WAGYU SKIRT STEAK 10 OZ	55
HANGER STEAK *prime 12 OZ	34

SAUCES

STEAK SAUCE • GREEN ONION-RANCH SHALLOT • RED WINE • ST. PETE'S BLUE • CAFÉ DE PARIS BEARNAISE • JALAPEÑO CHIMICHURRI • 7 PEPPERCORN-ARMAGNAC

MARKET SIDES

GRILLED ASPARAGUS, LEMON OIL	12
FRENCH BEANS, GARLIC - CHILI	12
POTATO GRATIN "SOUBISE"	11
HAND CUT PARMESAN FRIES, TRUFFLE AIOLI	12
HEN OF THE WOODS, PARSNIP CREMA	14
STEAMED CHINESE GARLIC EGGPLANT	12
LOCAL HEIRLOOM TOMATO SALAD	12
BRUSSELS SPROUT, CIPOLLINI ONION, GUANCIALE	12
GREEN WILTED SPINACH	12
CUMIN ROASTED CARROTS, LIME, CRÈME FRAICHE	12
BAKED POTATO	10

RAW BAR

SEAFOOD PLATTER <i>3 oysters, 3 clams, 2 tiger shrimp, 1 king crab leg, 2 taylor bay scallops</i>	47
OYSTERS <i>kumamoto or kusshi, ½ doz</i>	18
TIGER SHRIMP COCKTAIL <i>gin cocktail sauce, lemon</i>	24
SEAFOOD CEVICHE "LECHE DE TIGRE" <i>octopus, snapper, shrimp, scallops, coconut milk citrus, cilantro, onion, yuzu, chili oil</i>	18
RAW SPECIALTIES	
WAGYU BEEF TARTARE <i>crispy rice, soy, grated daikon, truffle aioli</i>	19
YELLOWFIN TORO <i>yuzu-dashi, nori salt, avocado, shiso</i>	21
HAMACHI YUZU KOSHO <i>thai chili, lime zest, chili powder, cilantro</i>	18

SUSHI ROLLS & SASHIMI

SPICY TUNA <i>yuzu guacamole, sriracha, puffed rice</i>	14
YELLOWTAIL & JALAPENO <i>grated ginger, avocado, soy glaze</i>	15
SPICY-CRISPY ROCK SHRIMP <i>chili-lime mayo, cucumber, sesame</i>	16
KING SALMON <i>fresh & smoked salmon, avocado, cucumber, daikon sprouts</i>	15
AHI TUNA & SALMON POKE <i>pickled ginger, asparagus, wasabi tobiko, hijiki</i>	14
COCONUT-MACADAMIA SHRIMP <i>yuzu ginger-kewpi</i>	16
SOBE VEGGIE <i>yam, cucumber, avocado, yuzu, hoisin, shiso</i>	13
CRUNCHY CURRIED LUMP CRAB <i>mango, cilantro</i>	17
NIGIRI & SASHIMI - 2 pieces per order <i>ahi tuna 11, spicy tuna 8, yellowtail 9, cobia 8 king salmon 9, teriyaki eel 9</i>	