

## RAW BAR

OYSTERS kumamoto or kusshi, ½ doz	18
TIGER SHRIMP COCKTAIL gin cocktail sauce, lemon	22
SEAFOOD CEVICHE "LECHE DE TIGRE" octopus, snapper, shrimp, scallops, coconut milk citrus, cilantro, onion, yuzu, chili oil	19

## SUSHI ROLL & SASHIMI

SPICY TUNA ROLL yuzu guacamole, sriracha, puffed rice	13
YELLOWTAIL & JALAPENO grated ginger, avocado, soy glaze	14
SPICY-CRISPY ROCK SHRIMP chili-lime mayo, cucumber, sesame	15
KING SALMON fresh & smoked salmon, avocado, cucumber, daikon sprouts	14
AHI TUNA & SALMON POKE pickled ginger, asparagus, wasabi tobiko, hijiki	13
SPIDER-DRAGON ROLL bbq eel & soft-shell crab, avocado, horseradish-kalamanzi	17
COCONUT-MACADAMIA SHRIMP yuzu ginger-kewpi	15
SOBE VEGGIE yam, cucumber, avocado, yuzu, hoisin, shiso	12
CRUNCHY CURRIED LUMP CRAB mango, cilantro	16
NIGIRI & SASHIMI - 2 pieces per order ahi tuna 11, spicy tuna 8, yellowtail 9, king salmon 9, teriyaki eel 9, yellowfin toro 17	
WAGYU BEEF TARTARE WITH TRUFFLE crispy rice, soy, grated daikon, truffle aioli	19
YELLOWFIN TORO yuzu-dashi, nori salt, avocado, shiso	21
HAMACHI YUZU KOSHO thai chili, lime zest, chili powder, cilantro	17

## TO SHARE

SHORT RIB & PICKLED JALAPENO BAO BUN chimichurri & watercress	12
JAPANESE TUNA TAQUITOS mint-yuzu guacamole, sushi rice	11
CRISPY CALAMARI & ZUCCHINI jalapeno remoulade	14
CUBAN EMPANADITAS beef, chorizo, peppers, cumin, paprika	9

## STARTERS

SOY-WASABI AHI TUNA TARTARE smashed sweet peas, avocado, crispy shallots	18
CHARRED PORTUGUESE OCTOPUS cumin, cannellini bean salad, jicama, chipotle aioli	17
PRIME STEAK TARTARE whole grain mustard, caper berries	21
GRILLED ALASKAN KING CRAB poached in yuzu butter	24
THE BETSY CRABCAKE smoked piquillo-paprika, market greens	15

## SALADS

KALE CAESAR radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton	13
HEARTS OF PALM SALAD avocado, cucumber, lime jalapeno dressing	15
WATERMELON & HEIRLOOM TOMATO feta, mint, serrano peppers, pomegranate vinaigrette	14
LEMON POACHED LOBSTER SALAD crispy kale, mache, asparagus, grapefruit oil	28
BURRATA spicy arugula, romesco, grilled bread	15

## ENTRÉE

BLACK GARLIC CHARRED SHORT RIBS jalapeño chimichurri, grated horseradish	39
ROASTED FREE RANGE CHICKEN charred broccoli rabe, preserved lemon	26
GRILLED RED SNAPPER smashed fresh peas, lime-shitake ginger vinaigrette	30
ORA KING SALMON summer bean salad, cerignola olive, confit lemon aioli	28
SAUTEED DOVER SOLE meyer lemon butter broth	58

## STEAKS FROM THE GRILL

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

FILET MIGNON 10 OZ - 44
FILET MIGNON BONE IN 18 OZ - 55
NEW YORK STRIP 16 OZ - 57
RIB EYE BONE IN 22 OZ - 58
DELMONICO STEAK 14 OZ - 49
PORTERHOUSE (FOR TWO) 36 OZ - 95
CÔTE DE BOEUF (FOR TWO) 32 OZ - 115
WAGYU SKIRT STEAK 10 OZ - 55

## SAUCE

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"	12
HAND CUT PARMESAN FRIES, TRUFFLE AIOLI	11
STEAMED CHINESE GARLIC EGGPLANT	11
LOCAL HEIRLOOM TOMATO SALAD	12
BRUSSELS SPROUT, CIPOLLINI ONION, GUANCIALE	12
GREEN WILTED SPINACH	12
CUMIN ROASTED CARROTS, LIME, CRÈME FRAICHE	12

