

Chilled Seafood

OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,
Housemade Hot Sauce

HALF DOZEN...19 | DOZEN...38

THE GRILLE SEAFOOD TOWER

Oysters, King Crab Cocktail,
Shrimp Cocktail, Lobster Cocktail,
Kampachi Crudo

PETIT 65 | GRANDE 92 | ROYAL 145

KING CRAB COCKTAIL

Dijonnaise Sauce

HALF POUND...63 | ONE POUND...125

SHRIMP COCKTAIL

Cocktail Sauce, Lemon...19

KAMPACHI CRUDO

Asian Pear, Seranno Chili,
Aged Shoyu, Pink Peppercorn...21

MAINE LOBSTER COCKTAIL

Dijonnaise & Cocktail Sauces...28

Appetizers

POTATO SKINS & CAVIAR

Crème Fraîche...16

ROASTED OYSTERS

Double T Oysters, Yuzu Kosho Butter,
Blue Crab, Basil...16

GRILLED OCTOPUS

Red Wine Braised, Olives, Green Chiles,
Squid Ink White Bean Purée, ...28

PRIME RIBEYE CARPACCIO

Caper Aioli, 24-Month Aged Parmigiano,
Arugula...22

SEARED FOIE GRAS

Huckleberry Reduction, Dried Apricot
Compote, Candied Pecans...30

ROASTED BONE MARROW

Short Rib Marmalade, Pickled Onion,
Green Garlic Breadcrumbs...19

CRISPY ARTICHOKE HEARTS

Arugula, 24-Month Aged Parmigiano,
Garlic-Dill Sauce...16

BEEF TARTARE

Cured Egg Yolk, Pickled Mustard Seeds,
Charred Country Bread...26

TOP NECK CLAMS CASINO

Applewood Smoked Bacon, Saffron,
Jalapeño, Breadcrumbs...16

. CAVIAR SERVICE .

House Made Blini, Crème Fraîche, Chive, Red Onion, Egg White, Egg Yolk

GOLDEN OSETRA 210

SIBERIAN STURGEON 85

GOLDEN KALUGA 200

AMERICAN WHITE STURGEON 69

Salads

BURRATA SALAD

Roasted Beets, Asian Pear,
Candied Pecans...18

CAESAR SALAD

Baby Gem Lettuce, Manchego Cheese,
Lemon-Black Pepper Emulsion...16

BIBB LETTUCE SALAD

Hearts of Palm, Olives, Pomegranate,
Torn Herbs, Meyer Lemon Vinaigrette...15

WEDGE SALAD

Candied Nuskie Bacon, Pickled Onion,
Point Reyes Blue Cheese...16

Soups

LOBSTER BISQUE

Brandied Chantilly Cream, Chives...16

FRENCH ONION

Crouton, Gruyère, Parmigiano...14

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 8 or more guests.



Hand-Cut Steaks

STEAKS & CHOPS

6oz BLACK ANGUS FILET MIGNON	42
10oz BLACK ANGUS FILET MIGNON	62
16oz PRIME STRIP	68
18oz DRY-AGED PRIME COWBOY RIBEYE	94
14oz DRY-AGED BISON RIBEYE	68
16oz PRIME BONE-IN DELMONICO	89
AUSTRALIAN RACK OF LAMB	59
14oz BERKSHIRE PORK CHOP	38
16oz MILK FED VEAL CHOP	59

JAPANESE A5 WAGYU
3oz Minimum | 36 PER OZ

STEAKS FOR TWO

34oz DA PORTERHOUSE	162
36oz WAGYU TOMAHAWK	210

. ADD-ONS .

KING CRAB...22
KING CRAB OSCAR...26
HALF LOBSTER...26
TRUFFLE BUTTER...12
FOIE GRAS ROSSINI...26
SHRIMP SCAMPI...19
4 PEPPERCORN CRUSTED...6

. SAUCES .

BORDELAISE...4
AU POIVRE...4
BÉARNAISE...4
CHIMICHURRI...4
TIGER SAUCE...4

Entrées

**LONG ISLAND DUCK
THREE WAYS**
Dry-Aged Breast, Foie Gras, Confit,
Citrus Marmalade, Duck Glace.....39

ROASTED CHICKEN
Roasted Breast, Grilled Leg & Thigh,
Lemongrass Broth, Grilled Bok Choy,
Shiso, Chiles.....36

BRAISED BEEF SHORT RIB
Red Wine Glaze, Roasted Root
Vegetables...37

DOVER SOLE
Almond Brown Butter, Wild Caught
from Holland.....72

GLORY BAY SALMON
Sake Glazed Salmon, Pea Tendril,
Shaved Carrot & Hearts of Palm Salad,
Yuzu Dashi...38

MARYLAND CRAB CAKE
Celery Root Slaw, Chili Remoulade,
French Fries
SINGLE...30 | DOUBLE...60

STEAMED LIVE LOBSTER
MARKET PRICE

Pastas

POMODORO GNOCCHI
Ricotta, Pomodoro Sauce, Basil.....19

SHORT RIB AGNOLOTTI
Black Trumpet Mushrooms,
Farmers Cheese, Parsnip Chip...19

LOBSTER TAGLIATELLE
Black Truffle, Caramelized Onion,
Lemon, Basil, Dill, Lobster Butter...39



Sides

CHARRED SHISHITO PEPPERS . . 12	ROASTED MUSHROOMS 12
CREAMED SPINACH 12	POMMES PURÉE 12
GRILLED ASPARAGUS 12	CORN PUDDING 12

. MACARONI & CHEESE .

-12-

LOBSTER +24 | KING CRAB +16 | BACON +8 | BLACK TRUFFLE +MKT

MACARONI & CHEESE TRIO...48

