

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

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

PRIME RIBEYE CARPACCIO

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

Salads

CHICKEN +9 | SHRIMP +12 | SALMON +12 | LOBSTER +26

BURRATA SALAD

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

CAESAR SALAD

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

WEDGE SALAD

Candied Nuskies Bacon, Pickled On-
ion, Point Reyes Blue Cheese...16

BIBB LETTUCE SALAD

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

MAINE LOBSTER COBB

Baby Gem & Bibb Lettuces, Avocado,
Roasted Corn, Carrot, Six Minute Egg,
Olives, Champagne Vinaigrette...36

TENDERLOIN STEAK SALAD

Cherry Tomato, Roasted Peppers,
Aged Cheddar, Roasted Cipollini
Onion...28

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 DRY-AGED 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

Sandwiches

FRONTIER BISON BURGER
Truffle Tremor Goat Cheese,
Red Wine Whole Grain Mustard,
Caramelized Onions...22

GRILLED CHICKEN
Herb Marinated Chicken Breast,
Fontina Cheese, Pickled Red Onion,
Arugula, Country Bread...17

DRY-AGED ANGUS BURGER
Roseda Farms Beef, Lettuce,
Red Onion, Pickles, Burger Sauce...19

MAINE LOBSTER ROLL
Old Bay Aioli, Pickled Onion,
Celery...39

CRAB CAKE SANDWICH
Lettuce, Tomato, Remoulade...30

STEAMED LIVE LOBSTER
MARKET PRICE

Entrées

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

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



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

