

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,
Hamachi Crudo

PETIT 65 | GRANDE 92 | ROYAL 145

KING CRAB COCKTAIL

Dijonnaise Sauce

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

SHRIMP COCKTAIL

Cocktail Sauce, Lemon...19

HAMACHI CRUDO

Asian Pear, Serrano Chili, Red Onion,
Aged Shoyu...21

MAINE LOBSTER COCKTAIL

Dijonnaise & Cocktail Sauces...28

Appetizers

POTATO SKINS & CAVIAR

Horseradish Crème Fraîche...16

OYSTERS ROCKEFELLER

Double T Oysters, Spinach, Gruyère,
Herbed Breadcrumbs...21

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

PRAWN SCAMPI

Cherry Tomatoes, White Wine Butter,
Country Bread...32

. 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

ROASTED BEETS & BURRATA

Arugula, Frisée, Candied Pistachio,
Winter Citrus, Honey Vinaigrette...18

WEDGE SALAD

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

BIBB LETTUCE SALAD

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

CAESAR SALAD

Baby Gem Lettuce, Classic Caesar
Dressing, Parmigiano Reggiano,
Garlic Croutons...16

Soups

LOBSTER & CORN CHOWDER

Bacon, Red Pepper, Herbs...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	72
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 IBERICO PORK CHOP	62
16oz MILK FED VEAL CHOP	78

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
PRAWN SCAMPI...9
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, Pressed Leg Confit, Foie Gras, Orange Mostarda-Duck Jus, Orange Supremes...39

PAN ROASTED CHICKEN

Crispy Chicken Confit, Savoy Cabbage, Maple Vinegar, Chicken Jus...36

BRAISED BEEF SHORT RIB

Brown Butter Squash Purée, Romanesco, Cipollini Onions, Red Wine Glaze ...37

DOVER SOLE

Almond Brown Butter...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

CHILEAN SEA BASS

Lemongrass Coconut Broth, Yuzu Marinated Cucumber Salad, Crispy Maitake Mushroom...48

Pastas

POMODORO GNOCCHI

Ricotta, Pomodoro Sauce, Basil...19

BUTTERNUT SQUASH AGNOLOTTI

Short Rib, Brown Butter, Candied Pecans, Ricotta Cheese, Aleppo Chili Oil ...19

LOBSTER TAGLIATELLE

Winter Truffle, Caramelized Onion, Lemon, Basil, Dill, Lobster Butter...46

STEAMED LIVE LOBSTER
MARKET PRICE

Sides

CREAMED SPINACH 12	POMMES PURÉE 12
GRILLED ASPARAGUS. 12	CORN PUDDING 12
ROASTED MUSHROOMS. 12	CHARRED BROCCOLINI 12
POTATO GRATIN. 12	

. MACARONI & CHEESE .

-12-

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

MACARONI & CHEESE TRIO...48

