

Chilled Seafood

OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,
Housemade Hot Sauce

HALF DOZEN...21 | DOZEN...42

THE GRILLE SEAFOOD TOWER

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

PETIT 68 | GRANDE 96 | ROYAL 150

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...23

MAINE LOBSTER COCKTAIL

Dijonnaise & Cocktail Sauces...28

Appetizers

POTATO SKINS & CAVIAR

Horseradish Crème Fraîche...19

OYSTERS ROCKEFELLER

Double T Oysters, Spinach, Gruyère,
Herbed Breadcrumbs...22

GRILLED OCTOPUS

Chorizo-Spice Iberian Octopus, Black
Bean Purée, Scallion, Crispy Chorizo,
Espelette Pepper ...29

PRIME RIBEYE CARPACCIO

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

SEARED FOIE GRAS

Candied Pecan, Stone Fruit
Mostarda, Macerated Stone Fruit,
Sherry, Vanilla Brioche...31

ROASTED BONE MARROW

Summer Mostarda, Pickled Onion,
Green Garlic Breadcrumbs, Country
Bread...19

CRISPY ARTICHOKE HEARTS

Arugula, 24-Month Aged Parmigiano,
Garlic-Dill Sauce...18

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

MARINATED FETA

Compressed Watermelon, Heirloom
Tomato, Mint & Citrus Vinaigrette, Herbs ...19

BIBB LETTUCE SALAD

Meyer Lemon Vinaigrette, Shaved
Rainbow Carrot, Cucumber, Candied
Pecans, Fresh Stone Fruit ...19

WEDGE SALAD

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

CAESAR SALAD

Baby Gem Lettuce, Classic Caesar
Dressing, Parmigiano Reggiano,
Garlic Croutons...17

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 6 or more guests.



Hand-Cut Steaks

STEAKS & CHOPS

6oz BLACK ANGUS FILET MIGNON	46
10oz BLACK ANGUS FILET MIGNON	65
16oz PRIME STRIP	75
18oz DRY-AGED PRIME COWBOY RIBEYE	94
14oz DRY-AGED BISON RIBEYE	74
16oz PRIME BONE-IN DELMONICO	89
AUSTRALIAN RACK OF LAMB	59
14oz IBERICO PORK CHOP	62

JAPANESE A5 WAGYU
3oz Minimum | 36 PER OZ

STEAKS FOR TWO

34oz DRY-AGED PORTERHOUSE	170
36oz WAGYU TOMAHAWK	220

. 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

CRESCENT FARMS DUCK BREAST
Duck Jus, Macerated Grapes, Hakurei Turnips, Purple Watercress...43

ROASTED HALF CHICKEN
Brined Chicken Breast and Thigh, Chilled French Potato Salad, Cherry "BBQ" Sauce...38

SEA SCALLOPS
Carolina Gold Rice, Sauce Romesco, Crispy Surryano Ham, Asparagus...44

NORTH ATLANTIC CANADIAN SALMON
Oven Roasted Salmon, Asparagus, Heirloom Beans, Leeks, Chimichurri...38

CHESAPEAKE ROCKFISH
Succotash, Summer Corn Sauce, Micro Basil...48

MARYLAND CRAB CAKE
Tomato & Cucumber Salad, Meyer Lemon- Herb Vinaigrette, French Fries
SINGLE...34 | DOUBLE...68

DOVER SOLE
Almond Brown Butter...72

Pastas

POMODORO GNOCCHI
Ricotta, Pomodoro Sauce, Basil...21

GOAT CHEESE AGNOLOTTI
Goat Cheese and Roasted Corn Agnolotti, Corn-Butter Sauce, Scallion Curls, Crispy Duck Confit, Espelette...22

LOBSTER TAGLIATELLE
Truffle, Caramelized Onion, Lemon, Basil, Dill, Lobster Butter...49

STEAMED LIVE LOBSTER
MARKET PRICE



Sides

CREAMED SPINACH 14	POMMES PURÉE 14
GRILLED ASPARAGUS 14	CORN PUDDING 14
ROASTED MUSHROOMS 14	CHARRED BROCCOLINI 14
POTATO GRATIN 14	

. MACARONI & CHEESE .

-14-

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

MACARONI & CHEESE TRIO...50

