

Chilled Seafood

OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,
Housemade Hot Sauce

HALF DOZEN...23 | DOZEN...44

THE GRILLE SEAFOOD TOWER

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

PETIT 70 | GRANDE 98 | ROYAL 152

KING CRAB COCKTAIL

Dijonnaise Sauce

HALF POUND...65 | ONE POUND...127

SHRIMP COCKTAIL

Cocktail Sauce, Lemon...21

HAMACHI CRUDO

Asian Pear, Serrano Chili, Red Onion,
Aged Shoyu...25

MAINE LOBSTER COCKTAIL

Dijonnaise & Cocktail Sauces...30

Appetizers

POTATO SKINS & CAVIAR

Horseradish Crème Fraîche...26

BEEF TARTARE

Cured Egg Yolk, Pickled Mustard Seeds,
Charred Country Bread...30

PRAWN SCAMPI

Cherry Tomatoes, White Wine Butter,
Country Bread...36

CRISPY ARTICHOKE HEARTS

Arugula, Garlic-Dill Sauce
24-Month Aged Parmigiano...23

GRILLED OCTOPUS

Arugula Pesto, Castelvatrano Olive,
Piquillo Pepper, Frisee ...33

OYSTERS AVERY

Double T Oysters, Crab, Scallion,
Red Pepper Tabasco Butter,
Herb Breadcrumbs,
Crispy Surryano...28

SEARED FOIE GRAS

Citrus Marmalade, Vanilla Brioche,
Toasted Pistachio...35

. 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

BEET & ARUGULA SALAD

Golden Beets, Shaved Carrot, Goat-Gouda,
Pomegranate Seeds, Cider Vinaigrette,
Candied Pecans...19

WEDGE SALAD

Candied Nuskie's Bacon, Pickled Onion,
Point Reyes Blue Cheese...19

CAESAR SALAD

Baby Gem Lettuce, Classic Caesar
Dressing, Parmigiano Reggiano,
Garlic Croutons...20

Soups

LOBSTER & CORN CHOWDER

Bacon, Red Pepper, Herbs...19

FRENCH ONION

Crouton, Gruyère,
Parmigiano...17

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	53
10oz BLACK ANGUS FILET MIGNON	75
16oz PRIME STRIP	81
18oz DRY-AGED PRIME COWBOY RIBEYE	100
14oz DRY-AGED BISON RIBEYE	80
16oz PRIME BONE-IN DELMONICO	95
AUSTRALIAN RACK OF LAMB	65
14oz IBERICO PORK CHOP	67

JAPANESE A5 WAGYU
3oz Minimum | 36 PER OZ

STEAKS FOR TWO

34oz DRY-AGED PORTERHOUSE	176
36oz WAGYU TOMAHAWK	226

. 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 & CONFIT**
Pan Braised Lacinato Kale,
Blistered Grapes, 50 Year Sherry..43

BROILED SWORDFISH
Braised leeks, Maitake Mushroom,
Pickled Mustard Seed,
Citrus-Herb Vinaigrette...48

STEAK & LOBSTER
6oz Filet, Half Lobster,
Brown Butter...75

DOVER SOLE
Almond Brown Butter...72

MARYLAND CRAB CAKE
Coleslaw, French Fries
SINGLE...34 | DOUBLE...68

LOBSTER TAGLIATELLE
Truffle, Caramelized Onion, Lemon,
Basil, Dill, Lobster Butter...50

BRAISED SHORT RIB
Brown Butter Parsnip Puree,
Chanterelle Mushroom, Cipolini Onion,
Carrot...48

STEAMED LIVE LOBSTER
MARKET PRICE



Sides

CREAMED SPINACH 17	POMMES PURÉE 17
GRILLED ASPARAGUS 17	CORN PUDDING 17
ROASTED MUSHROOMS 17	CHARRED BROCCOLINI 17
POTATO GRATIN 17	ROASTED BRUSSELS SPROUTS . . . 17

. MACARONI & CHEESE .

-17-

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

MACARONI & CHEESE TRIO...52

