

## Chilled Seafood

### OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,  
Housemade Hot Sauce

HALF DOZEN...24 | DOZEN...48

### HAMACHI CRUDO

Ruby Red Grapefruit, Avocado,  
Citrus Ponzu, Fresno Chili...25

### SHRIMP COCKTAIL

Cocktail Sauce, Lemon...22

### MAINE LOBSTER COCKTAIL

Dijonnaise & Cocktail Sauces...30

### KING CRAB COCKTAIL

Dijonnaise Sauce

HALF LB...75 | ONE LB...150

## Appetizers

### POTATO SKINS & CAVIAR

Horseradish Crème Fraîche...25

### PRIME RIBEYE CARPACCIO

Caper Aioli, Arugula, Red Onion,  
24-Month Aged Parmigiano...26

### CRISPY ARTICHOKE HEARTS

Arugula, Garlic-Dill Sauce  
24-Month Aged Parmigiano...21

### OYSTERS AVERY

Double T Oysters, Crab, Scallion, Red  
Pepper Tabasco Butter, Herbed  
Breadcrumbs, Crispy Serrano Ham...26

### GRILLED OCTOPUS

Chorizo & Potato Hash, Fresno Chili,  
Cilantro Gremolata, Mandarin Orange ...32

### PRAWN SCAMPI

Cherry Tomatoes, White Wine Butter,  
Country Bread...35

### FRIED LOBSTER TAIL

Thai Slaw, Fresno Chili,  
Spicy Peanuts...38

### CAVIAR SERVICE

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

HUSO HUSO BELUGA . . . 400

KALUGA . . . . . 200

AMBER OSETRA. . . . . 110

SIBERIAN STURGEON . . 110

## THE GRILLE SEAFOOD TOWER

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

PETIT 72 | GRANDE 100 | ROYAL 154

## Soup & Salad

### BABY KALE SALAD

Honeycrisp Apple, Goat Cheese,  
Roasted Sweet Potato,  
Cauliflower, Candied Pecans,  
Pomegranate-Mustard Vinaigrette ...19

### CAESAR SALAD

Baby Gem Lettuce, Classic Caesar  
Dressing, Parmigiano Reggiano,  
Garlic Croutons...19

### WEDGE SALAD

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

### LOBSTER & CORN CHOWDER

Bacon, Red Pepper, Herbs...18

## Entrées

### MARYLAND CRAB CAKE

Coleslaw, French Fries. . . . . SINGLE...37 | DOUBLE...74

### LOBSTER TAGLIATELLE

Truffle, Caramelized Onion, Lemon, Basil, Dill, Lobster Butter . . . . . 52

### BROILED VENISON

Charred Kale, Anson Mills Cheddar Grits, Red Currant Demiglace . . . . . 48

### ROASTED HALF CHICKEN

Celery Root, Carrots, Beets, Black Trumpet Mushrooms, Chicken Jus . . . . . 42

### POMODORO GNOCCHI

Ricotta, Pomodoro Sauce, Basil . . . . . 30

## Hand-Cut Steaks

### STEAKS & CHOPS

10oz BLACK ANGUS FILET MIGNON . . . . . 72

16oz PRIME STRIP . . . . . 78

18oz DRY-AGED PRIME COWBOY RIBEYE . 97

12oz DRY-AGED BISON RIBEYE . . . . . 77

16oz PRIME BONE-IN DELMONICO. . . . . 92

AUSTRALIAN RACK OF LAMB . . . . . 62

14oz IBERICO PORK CHOP . . . . . 65

JAPANESE A5 WAGYU.. 3oz Minimum | 36 PER OZ

### STEAKS FOR TWO

34oz DRY-AGED PORTERHOUSE . . . . . 175

36oz WAGYU TOMAHAWK . . . . . 225

### ADD-ONS

KING CRAB...28

KING CRAB OSCAR...30

HALF LOBSTER...29

TRUFFLE BUTTER...14

4 PEPPERCORN CRUST...6

### SAUCES

BORDELAISE...5

AU POIVRE...5

BÉARNAISE...5

CHIMICHURRI...5

TIGER SAUCE...5

### MACARONI & CHEESE

-16-

LOBSTER +26 | KING CRAB +26

BACON +10 | TRUFFLE +MKT

MACARONI & CHEESE TRIO...52

## Sides

CREAMED SPINACH . . . . . 16

ROASTED MUSHROOMS . . . . . 16

POMMES PURÉE . . . . . 16

CORN PUDDING . . . . . 16

SPICY CHARRED BROCCOLINI . . . 16

A customary gratuity of 20% will be  
added to all parties of 6 or more guests.

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.

