

## 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

### ARANCINI

Risotto, Fresh Mozzarella,  
Pomodoro Sauce...19

### 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

## 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

### ROASTED SALMON

Brussels Sprouts, Compressed Apple, Guanciale, Mustard Cream Sauce . . . . . 40

### 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

## Sides

CREAMED SPINACH . . . . . 16

ROASTED MUSHROOMS . . . . . 16

POMMES PURÉE . . . . . 16

CORN PUDDING . . . . . 16

SPICY CHARRED BROCCOLINI . . 16

## MACARONI & CHEESE

-16-

LOBSTER +26 | KING CRAB +26

BACON +10 | TRUFFLE +MKT

MACARONI & CHEESE TRIO...52

A customary gratuity of 20%  
will be added to all checks

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.

