

Chilled Seafood

OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,  
Housemade Hot Sauce

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

THE GRILLE SEAFOOD TOWER

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

PETIT 68 | GRANDE 96 | ROYAL 150

KING CRAB COCKTAIL

Dijonnaise Sauce

HALF POUND...75 | ONE POUND...150

SHRIMP COCKTAIL

Cocktail Sauce, Lemon...19

TUNA CRUDO

Corn Salad, Citrus Shoyu,  
Fresno Chili...24

MAINE LOBSTER COCKTAIL

Dijonnaise, Cocktail Sauce...28

Appetizers

POTATO SKINS & CAVIAR

Horseradish Crème Fraîche...22

FRIED LOBSTER TAIL

Thai Slaw, Fresno Chili,  
Spicy Peanuts...35

ROASTED BONE MARROW

Caramelized Onion Marmalade,  
Herbed Breadcrumbs, Horseradish,  
Dijon, Country Bread...19

PRIME RIBEYE CARPACCIO

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

SEARED FOIE GRAS

Roasted Mango, Pink Peppercorn,  
Basil, Vanilla Brioche...31

CHARRED OCTOPUS

Shishito Peppers, Lemon,  
Herbs, Barbecue Rub...29

CRISPY ARTICHOKE HEARTS

Arugula, Garlic-Dill Sauce,  
24-Month Aged Parmigiano...19

BEEF TARTARE

Cured Egg Yolk, Pickled Mustard Seeds,  
Charred Country Bread...26

PRAWN SCAMPI

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

OYSTERS AVERY

Double T Oysters, Crab,  
Red Pepper Tabasco Butter,  
Herbed Breadcrumbs, Scallions,  
Crispy Serrano Ham...24

CRISPY ARANCINI

Risotto, Fresh Mozzarella,  
Pomodoro Sauce ...19

CITRUS SHRIMP & MANGO

Cucumber, Red Onion,  
Avocado, Cilantro, Lime,  
Corn Tostada...25

Salads CHICKEN +9 | PRAWNS +18 | SALMON +12 | LOBSTER +26

BIBB SALAD

Rainbow Carrots, Cucumber,  
Red Onion, Radish, Fine Herbs,  
Meyer Lemon Vinaigrette...16

CAESAR SALAD

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

WEDGE SALAD

Candied Nueske's Bacon, Pickled Onion,  
Point Reyes Blue Cheese...17

MAINE LOBSTER COBB

Baby Gem & Lolla Rossa Lettuces, Carrot,  
Avocado, Roasted Corn, Six-Minute Egg,  
Olives, Champagne Vinaigrette...42

BURRATA & TOMATO SALAD

Heirloom Tomatoes, Red Onion, Basil Oil,  
Red Wine Vinegar, Garlic Crostini... 18

TENDERLOIN STEAK SALAD

Cherry Tomato, Roasted Peppers,  
Aged Cheddar, Cipollini Onion...34

WATERMELON & FETA SALAD

Cucumber, Kalamata Olives,  
Honey Lime Vinaigrette...18

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      | 47 |
| 10oz BLACK ANGUS FILET MIGNON     | 69 |
| 16oz PRIME STRIP                  | 75 |
| 18oz DRY-AGED PRIME COWBOY RIBEYE | 94 |
| 12oz DRY-AGED BISON RIBEYE        | 74 |
| 16oz PRIME BONE-IN DELMONICO      | 89 |
| AUSTRALIAN RACK OF LAMB           | 59 |
| 14oz IBERICO PORK CHOP            | 62 |

JAPANESE A5 WAGYU

3 oz Minimum | 36 PER OZ

STEAKS FOR TWO

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

. ADD-ONS .

|                      |    |
|----------------------|----|
| KING CRAB            | 25 |
| KING CRAB OSCAR      | 30 |
| 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 |

Sandwiches

FRONTIER BISON BURGER

Truffle Tremor Goat Cheese,  
Red Wine Whole Grain Mustard,  
Caramelized Onions...22

DRY-AGED ANGUS BURGER

Roseda Farms Beef, Lettuce, Tomato,  
Red Onion, Pickles, Burger Sauce...23

CRAB CAKE SANDWICH

Lettuce, Tomato, Remoulade...34

OG GRILLED CHEESE

Triple Cream, Provolone,  
Sweet Onion Marmalade, Sourdough...18

BEEF TENDERLOIN SANDWICH

Marinated Tenderloin, Baby Gem  
Lettuce, Red Onion, Horseradish  
Crème Fraîche, Ciabatta...30

GRILLED CHICKEN

Herb Marinated Chicken Breast,  
Fontina Cheese, Pickled Red Onion,  
Arugula, Ciabatta...19

OREGON GRILLE BLT

Nueske's Bacon, Tomato, Gem Lettuce,  
Herb Aioli, Toasted Sourdough...19

STEAMED LIVE LOBSTER

MARKET PRICE

Entrées

ROASTED HALF CHICKEN

Cherry Barbecue Sauce, New Potatoes,  
Green Beans...38

JAIL ISLAND SALMON

Charred Zucchini, Red Pepper  
Romesco, Delmarva Salad...38

BROILED TUNA STEAK

Charred Tomato Vinaigrette,  
Frisée Salad, Capers...45

MARYLAND CRAB CAKE

French Fries, Coleslaw

SINGLE...34 | DOUBLE...68

CRAB & CHIVE OMELETTE

Jumbo Lump Crab,  
Side Caesar Salad...24



Sides

|                            |    |                          |    |
|----------------------------|----|--------------------------|----|
| CREAMED SPINACH            | 15 | CORN PUDDING             | 15 |
| GRILLED ASPARAGUS          | 15 | SPICY CHARRED BROCCOLINI | 15 |
| ROASTED MUSHROOMS          | 15 | ROASTED GREEN BEANS      | 15 |
| BLISTERED SHISHITO PEPPERS | 15 | LOADED POTATO GRATIN     | 15 |

. MACARONI & CHEESE .

-15-

LOBSTER +25 | KING CRAB +18 | BACON +8 | TRUFFLE +MKT

MACARONI & CHEESE TRIO...50

