

Lunch

Spring 2013

RAW BAR OYSTERS

Beau Soleil – Canada

Salt Pond – Conn

6 - \$19 | 12 - \$38

CAVIAR

**Organically grown,
farm-raised
Pacific Sturgeon**
\$115/oz.

CRUDO

Geoduck, chili oil
& pink Himalayan salt \$18

Hawaiian big-eye tuna, Japanese
cucumber, oyster crema
& crispy artichokes \$16

Live diver scallop, burgundy truffle,
Ligurian olive oil & lava salt \$19

Cuttlefish, hearts of palm, yuzu,
jalapeño vinaigrette
& pink peppercorn \$17

Day boat scallop ceviche
& dried sweet corn \$18

Sashimi **octopus** Ponzu, chili oil and
Thai basil

Yellow Tail, compressed watermelon,
and pistachio

Pacific Uni, squid ink vinaigrette
& shiso \$18

Sampling of **three crudos** \$28
(Spiny Lobster not available on crudo
Sampler)

SIMPLE FISH

Arctic Char	\$32
Maya Prawns	\$35
Diver Scallops	\$36
Halibut	\$36
Atlantic swordfish	\$38

All fish served with seasonal
vegetable & pommes purée

Choice of Sauce:

Starters

“Rick Moonen’s” **CLAM CHOWDER** \$12

Flavors of Gazpacho, & **tuna** tartar \$ 16

Brick and Basil fried **Prawn** with basil pesto \$17

Smoked sturgeon Head cheese \$18

Crab Gratin “dip” with crisp corn tortillas \$19

Crispy PORK BELLY & Diver Scallop, “surf and turf” blood orange fluid gel, pomegranate,
breakfast radish & shiso \$18

Grilled braised octopus, avocado , chorizo and celery hearts \$17

Raw

Layers of thinly pounded **BIG EYE TUNA**, **foie gras**, toasted baguette, shaved chives
& extra virgin olive oil in the style of Eric Ripert \$24

BIG EYE TUNA sashimi, blood orange, pomegranate, ponzu & togarashi \$17

HAMACHI tartare

Taylor Bay SCALLOPS, tomato water, Uni, mustard oil & sea beans \$18

“**SURF & TURF**” Nantucket **Scallop tartar**, **Texas Kobe**, caviar & pomme soufflé \$22

Salads

Kent Pirkle’s TOMATOES, celery hearts, picholine olives & caper berries \$16

KING CRAB Cobb salad \$30

Orange dusted **LOBSTER &** olive oil poached artichokes \$24

Tandoori hamachi, heirloom tomatoes cucumber yogurt and dill \$19

Sandwiches

“**Knuckle**” Sandwich \$19

Swordfish club \$18

Fried **OYSTER** Po’boy, Chipotle tartar sauce \$16

Tempura soft shell crab, BLT \$18

Specials

Jumbo lump crab, potato GNOCCHI & black truffle essence

Lobster & summer truffle lasagna, with salsa verde

Roasted **MAYA PRAWNS**, kimchee pancake, crispy baby **shrimp** & kimchee butter

Seafood “Ramen”