

# OYSTER ON HALF SHELL

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Sold Individually

Served with champagne mignonette, classic cocktail sauce, horseradish, and jalapeño grapefruit granita.

*Make them grilled with herb butter +1 each*

*Make them Rockefeller +1.50 each*

## Sassy

Bold, briny - 4.50

*Cape Cod Bay, Massachusetts*

## Summer Love

Sweet, buttery, lightly mineral - 4.25

*Long Island Sound, New York*

## Savage Blonde

Crisp, salty, clean finish - 4.25

*New Brunswick, Canada*

## Beau Soleil

Light salinity, creamy texture - 4.50

*New Brunswick, Canada*

## Well Fleet

Clean, balanced, briny - 4.25

*Cape Cod Bay, Massachusetts*

## Pink Moon

Delicate, salty-sweet - 4.25

*Prince Edward Island, Canada*

# RAW BAR

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## Stone Crab Claws

Stone crab claws, served with fresh lemons, citrus-chives aioli, and melted butter

1 LB - 100

1 Each - 25

## Hamachi Crudo

Delicate slices of Hamachi with yuzu kosho, cucumber, orange segments, macha oil, serrano, watermelon radish, and microgreens - 27

## Jumbo Shrimp Cocktail

Four colossal tiger shrimp, chilled and served with house horseradish cocktail sauce -24

## Seabass Ceviche

White fish marinated in tiger's milk with serrano chili, pickled onion, avocado, and tortilla chips -25

## Salmon Sashimi

Thinly sliced raw salmon, served with yuzu soy sauce, avocado, serrano, and grilled green onion - 23

## Caviar Service

Osetra caviar (1.06oz) served portions of the blinis, crème fraîche, chopped hard-boiled eggs, and shallot - 150

## Tuna Tartare

Citrus-ponzu marinated tuna with creamy avocado, fresh chives, crispy wonton, serrano chicharrón, and micro cilantro - 24

## Octopus Carpaccio

Paper-thin octopus with Spanish chorizo crisps, lemon vinaigrette, paprika aioli, capers, and fresh arugula - 18



# STARTERS

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## Bread Service

House-made artisan sourdough and Japanese milk buns served with shallot ash butter - 8  
Caviar butter - 7

## Beef Tartare

Hand-cut prime tenderloin with egg cream, truffle oil, and crisp thousand-layer potato pave - 26

## Crab Cakes

Golden pan-seared crab cakes with yuzu aioli and micro arugula - 26

## Josper Grilled Scallops

Sweet scallops grilled over charcoal, finished with herb butter, and served on the half shell - 7 each

## Shrimp Nelson

Grilled tiger shrimp glazed with house chile aioli, fresh lime, and cilantro - 19

## Aguachile de Queso Fresco

Grilled queso fresco in black aguachile, with avocado, pickled onion, and crispy tortilla chips - 16

## Tenderloin Bites

Pat LaFrieda prime tenderloin, lightly breaded, with crème fraîche and Osetra caviar - 30

## Wild Mushroom Tiradito

Grilled wild mushrooms with fresh arugula and spicy piquín soy dressing - 18

## Duck Croquettes

Golden potato croquettes filled with slow-braised duck, paired with citrus aioli - 22

# SOUPS & GARDEN SELECTIONS

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## Lobster Bisque

Silky lobster bisque with cream, chive oil, and a puff pastry crown - 17

## Roasted Tomato Cream

Velvety roasted tomato soup with basil essence, sourdough croutons, crème fraîche, and extra virgin olive oil - 14

## French Onion Soup

Classic caramelized onion soup with rich beef broth, gratinéed cheese, and toasted bread - 12

## Noble Grilled Caesar Salad

Charred or fresh little gem lettuce with house Caesar dressing, sourdough croutons, and shaved Parmesan - 17

## Beet & Burrata Salad

Roasted beets with creamy burrata, pistachios, orange segments, spring greens, basil vinaigrette, and white balsamic reduction - 20

## Roasted Heirloom Tomato Salad

Ripe heirloom tomatoes with extra virgin olive oil and micro greens - 16

## Arugula & Avocado Salad

Wild arugula with avocado, heirloom tomatoes, cucumber, toasted pine nuts, shaved Parmesan, and lemon-truffle vinaigrette - 17

## Spicy Wedge Salad

Baby iceberg lettuce with heirloom tomatoes, red onion, Spanish chorizo, chives, and dill-gorgonzola dressing - 16



# OCEAN'S SELECTION

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## Whole Mediterranean Branzino

Grilled or baked in salt with asparagus, roasted Peruvian potatoes, and lemon butter - 74

## Whole Maine Lobster

Grilled or baked with lemon-herb butter - (Market Price by weight)

## Chilean Sea Bass (9oz)

Pan-seared with morel mushroom sauce, risotto, and charred broccolini - 54

## Maine Lobster Roll

Fresh lobster with lemon-parsley mayo on house-baked bread, with butter lettuce, tomato, and fries - 42

## Red Snapper (9oz)

Pan-seared Gulf snapper with spicy romesco, creamy polenta, and roasted Brussels sprouts - 34

## Pan-Seared King Salmon (10oz)

Crispy skin, avocado chimichurri, roasted Peruvian potatoes, and charred broccolini - 39

## Maine Lobster Linguini

Fresh linguini with lobster, cherry tomatoes, and creamy lobster sauce - 52

## Octopus

Ancho-marinated, grilled whole octopus with zesty broccolini and smoked paprika butter - 39

# ADDITIONAL SELECTIONS

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## Airline Chicken

Grilled breast with roasted red pepper sauce, serrano mashed potatoes, and roasted Brussels sprouts - 30

## 1000 Layer Short Rib Lasagna

Fresh pasta layered with short rib Bolognese, guanciale cream sauce, and Parmesan shavings - 36

## Confit Cabrito Block

Garlic cream, grilled green onions, and Modelo Negra reduction - 54

## Old Style Bacon Burger

Pat LaFrieda patty, lettuce, tomato, grilled onion, aged cheddar, and thick bacon on house-made bread, served with fries - 23

## Noble Hamburger (8oz)

Pat LaFrieda patty with truffle aioli, Havarti, arugula, tomato, and crispy onions on house-made bread, served with fries - 28

## Spicy Rigatoni al Mezcal

Crispy chicken cutlet with creamy Calabrian chile-mezcal sauce and Parmesan shavings - 25



# BUTCHER'S SELECTION

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Our steaks are exclusively sourced from Pat LaFrieda, masterfully seared over the Jospier Grill to enhance their natural flavor.

## Prime Filet Mignon (7oz)

With tomato and mushroom demi-glace, grilled asparagus, and mashed potatoes - 70

## Prime New York Strip (12oz)

With frites and Diane's peppercorn sauce - 60

## Prime Ribeye (14oz)

Finished with cilantro-lime butter and zesty broccolini - 70

## Prime Hanger Steak (10oz)

With frites and peppercorn sauce - 56

## Braised Short Rib

16-hour braised prime short rib with wild mushrooms and butter mashed potatoes - 48

28-Day Wet-Aged Prime Filet Mignon (10oz) - 110

30-Day Dry-Aged Bone-In Ribeye (20oz) - 118

30-Day Dry-Aged Ribeye (16oz) - 98

30-Day Dry-Aged NY Strip (14oz) - 82

60-Day Dry-Aged Porterhouse (36oz) - 225

40-Day Dry-Aged Tomahawk Ribeye (40oz) - 290

## *Braised Short Rib*

## Grilled Lamb Lollipops

Colorado lamb chops with piquin-lime salsa, asparagus, and roasted fingerling potatoes - 60

## Signature Sauces

Avocado chimichurri - Peppercorn sauce - Red wine glacé - Mushroom & heirloom tomato demi - Piquin citrus salsa

# ACCOMPANIMENTS

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Mac & Cheese - 16

Lobster +12 / Crab +10 / Pancetta +6

Thousand-Layer Duck Fat & Truffle Potatoes - 16

Grilled Asparagus with Lemon - 14

Charred Broccolini - 14

Parmesan Risotto - 12

Roasted Brussels Sprouts with Pancetta & Balsamic - 14

Wild Mushroom Risotto - 16

Stuffed Morel Mushroom with Herb-Lobster Mousseline - 6

Butter Mashed Potatoes - 12

Sautéed Wild Mushrooms - 14

