

Raw Bar	ICE COLD BIVALVES	MP	BLUE FIN TUNA	28
	Seaweed Vinegar, Embered Cocktail		Burnt Onion Gelée, Black Truffle, Matcha	
	KANPACHI	22	CAPTAIN FRED'S STONE CRAB	30
	Whipped Tomato Ponzu, Shiso, Daikon		Teriyaki, Yuzu Holondaise	
	STEAK TARTARE	28		
	Write ingredient or description here			

Salads	CLASSIC SALAD	16	WEDGE SALAD	22
	Lettuces, Herbs, Viniagrette, Anchovies		Iceberg, Bacon, Black Truffle, Blue Cheese	
	KCOAL ROASTED BEETS	16		
	Pecan, Grilled Celery			

Tastings	GRILLED DUNGEONESS CRAB	32	GRILLED TROUT ROE	28
	Toasted Crab Butter, Egg Yolk, Littleneck Clams		Brown Butter, Cauliflower, Olive Oil Cracker	
	CLAMS CASINO	25	GOLDEN OSTERA	40
	Bacon, Noilly Prat, Fresno, Finger Lime		Gougere, Champagne, Sunchoke	

From the Robata					
WAGYU BEEF TONGUE (AU)		WAGYU SELECTION - 20z		BLUE FIN TUNA BELLY	
22		MP		16	
CARABINERO PRAWN		ARTICHOKE		MERGUEZ SAUSAGE	
25		16		32	

Meat & Fish	FILET - 8oz Wet-aged, Niman Ranch Prime, Black Angus	36	BEEF RIB AU POIVRE Niman Ranch Prime, Black Angus	55
	PICANHA - 12oz 2GR, Australian Wagyu	48	MURRAY RIVER COD Seaweed vierge, Gordal Olives, Judion Beans	40
	RIBEYE - 28oz Flannery Beef, Holstein	75	CHICKEN Choricery, Chicory, Thousand Island	35
	NY STRIP - 14oz 2GR, BMS9+ Australian Wagyu	105	AGED ROHAN DUOK Red grape, Turnip, Coffee, Foie Gras	48
	<div>Sauces</div> <div>HORSERADISH 4   BEARNAISE 4   CHIMICHURRI 4</div>			

Large Format	WHOLE GRILLED TURBOT	16	BONE IN RIBEYE - 34oz	16
	Lustau Fino Sherry		Vinaigrette, Natural Jus	
	TWO POUND LOBSTER	110		
	Vandouvan, Pomelo, Curry Leaf			

Vegetables	WHIPPED YUKON GOLD	14	GRILLED GREENS	14
	POMMES ANNA	16	GRILLED NEGI	16
	EGGPLANT	16	ONION TART	22
	CREAMED SPINACH	18	WOOD ROASTED MAITAKE	24

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.