

## SMALL PLATES / STARTERS

<b>CHARGRILLED OYSTERS*</b> .....	1/2 DOZEN 26
bread   optional butters: garlic, miso or shrimp butter	
<b>CRISPY CALAMARI</b> <i>n</i> .....	22
buttermilk batter   cabbage   peanuts   sweet soy   rémoulade	
<b>PASTRAMI-SMOKED SALMON LATKES*</b> <i>gf</i> .....	20
crispy potato cakes   crème fraîche   caviar	
<b>CRAB DUMPLINGS</b> .....	24
peekytoe crab   scallion broth   chili crisp	

## SOUPS & SALADS

<b>SHRIMP TORTILLA SOUP</b> .....	BOWL 18   CUP 12
shrimp   avocado   cotija cheese   tortilla strips   cilantro   grilled lime	
<b>NEW ENGLAND-STYLE CLAM CHOWDER</b> .....	BOWL 18   CUP 12
fingerling potatoes   celery root   clams   lardon	
<b>SHRIMP LOUIE SALAD</b> .....	39
bibb lettuce   cherry tomatoes   avocado   eggs grilled gulf shrimp   crispy shallots   louie dressing	
<b>CAESAR SALAD</b> .....	18
romaine   shaved parmesan   caesar dressing   crouton add shrimp 18   chicken 10   salmon* 19   denver steak* 28	
<b>ARUGULA SALAD</b> .....	16
ricotta salata   lemon preserve dressing   crispy shallots add shrimp 18   chicken 10   salmon* 19   denver steak* 28	

## BETWEEN BREAD

served with fruit or french fries

<b>SMASH CHEESEBURGER*</b> .....	24
double patty   american cheese   bibb lettuce   tomato grilled onions   pickles   spicy aioli   brioche bun substitute the beyond burger <i>gf vg</i> 4 add applewood-smoked bacon 3	
<b>SURF &amp; TURF BURGER*</b> .....	37
double patty   onions   american cheese   butter lettuce maine lobster   dill lemon aioli   tomato   brioche bun	
<b>LOBSTER ROLL</b> .....	32
lobster salad   yuzu aioli   new england roll	

## DINNER

DAILY | 5:00PM - 10:00PM

## RAW BAR

<b>OYSTERS ON THE HALF SHELL*</b> <i>gf</i> .....	1/2 DOZEN 24   DOZEN 46
gulf, east coast or canadian oysters   mignonette   chipotle cocktail sauce   horseradish	
<b>TUNA TACOS*</b> .....	20
cucumber   wasabi aioli   seaweed salad   lime   wonton shells	
<b>TUNA CEVICHE TOSTADAS*</b> .....	20
avocado   salsa roja   red onion   fish chicharrón de pescado	
<b>CHILLED GULF SHRIMP COCKTAIL</b> <i>gf df</i> .....	26
chipotle cocktail sauce   horseradish	
<b>CEVICHE*</b> .....	23
texas redfish   serrano   avocado   leche de tigre   aguachile   cilantro   tortilla chips	
<b>SALMON BELLY CRUDO*</b> <i>gf</i> .....	24
pineapple gel   serrano   salmon roe   dill	
<b>CAVIAR SERVICE*</b> .....	95
egg   blinis   chives   sour cream   shallots   fermented honey	
<b>SEAFOOD PLATEAU*</b> .....	MP
gulf, east coast & canadian oysters   chilled shrimp   snow crab claws   ceviche	
<b>SEAFOOD TOWER*</b> .....	MP
gulf, east coast & canadian oysters chilled shrimp   snow crab claws   ceviche   lobster tail	

## BY SEA

<b>SCALLOPS*</b> <i>gf</i> .....	52
spring pea risotto   brown butter cream   trout roe	
<b>BUTTER-BASTED HALIBUT*</b> <i>gf</i> .....	48
saffron royale sauce   tarragon	
<b>CLAMS CASINO</b> .....	28
linguini   calabrese   oregano	
<b>TAMARIND BBQ OCTOPUS</b> <i>gf</i> .....	34
chorizo potatoes   zucchini   ginger-lime foam	
<b>BLACKENED REDFISH</b> <i>gf</i> .....	46
converse gristmill grits   sautéed spinach   roasted tomato	

Gluten- friendly bread available upon request.

*gf* Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts *df* Dairy-Free

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

Please notify us of any food allergy.

19% service charge will be added for parties of 6 or more.

## BY LAND

<b>MUSHROOM STEAK</b> .....	29
roasted tomatoes   avocado crema   chimichurri	
<b>ROASTED CORNISH HEN</b> <i>gf n</i> .....	34
herb pistou   pommes purée	
<b>FILET*</b> <i>gf</i> .....	68
pommes purée   asparagus   red wine jus	
<b>DENVER STEAK*</b> .....	50
mushroom butter   frites   broccolini   chimichurri	
<b>BRAISED LAMB SHANK</b> <i>gf n</i> .....	56
aromatic rice   charred green onions   pistachio whipped feta house-pickled vegetables	
<b>BONE-IN HALABI-SPICED PORK CHOP</b> .....	48
za'atar toum   roasted fingerlings   bell peppers onion   coriander chili butter	

## ACCOMPANIMENTS

<b>TRUFFLE PARMESAN FRIES</b> <i>gf</i> .....	18
<b>ROASTED FOREST MUSHROOMS</b> <i>gf</i> .....	14
<b>SAUTÉED SPINACH</b> .....	13
<b>CRISPY POTATOES</b> <i>gf</i> .....	14
<b>VEGETABLE OF THE DAY</b> .....	16

## ENHANCEMENTS

<b>2G OSETRA MALOSSOL CAVIAR*</b> .....	25
<b>TWO SCALLOPS*</b> .....	20
<b>THREE SHRIMP</b> .....	18
<b>LOBSTER TAIL</b> .....	MKT/EA



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## WINES

### SPARKLING

187ML | BTL

Lunetta Prosecco Brut, Veneto, ITA (187ml)	13
Chandon Sparkling Brut or Rosé, CA (187ml)	15   72
Moët & Chandon Impérial Brut or Rosé Champagne, FRA (187ml)	28   128
Veuve Clicquot Yellow Label Brut Champagne, FRA	215

### WHITE & ROSÉ

6OZ | 9OZ | BTL

Kendall-Jackson Vintner's Reserve Chardonnay, CA	11   16   48
Chateau Ste. Michelle Riesling Columbia Valley, WA	12   18   48
Wente Vineyards Estate Grown Chardonnay, Central Coast, CA	15   22   58
Orin Swift Mannequin Chardonnay, CA	22   31   86
Pine Ridge Chenin Blanc/Viognier, CA	13   19   52
Mohua Sauvignon Blanc, Marlborough, NZL	14   21   56
Merryvale Sauvignon Blanc, Napa Valley, CA	18   27   75
Decoy by Duckhorn Sauvignon Blanc, CA	13   19   52
Conundrum White Blend, CA	11   15   44
Zenato Pinot Grigio, delle Venezie, ITA	12   18   48
Santa Margherita Pinot Grigio, Valdadige, Veneto, ITA	16   24   64
Château d'Esclans Whispering Angel Rosé, Côtes de Provence, FRA	16   24   54
Rose Gold Rosé, Côtes de Provence, FRA	12   18   48

### RED

6OZ | 9OZ | BTL

Duckhorn Merlot, Napa Valley, CA	20   29   80
Catena Vista Flores Malbec, Mendoza, ARG	15   22   58
Joel Gott Red Blend, Columbia Valley, WA	15   22   58
Tribute Cabernet Sauvignon, CA	14   21   56
Liberty School Cabernet Sauvignon, Paso Robles, CA	12   18   48
Franciscan Estate Cornerstone Cabernet Sauvignon, CA	13   19   70
J. Lohr Pure Paso Proprietary Blend, Paso Robles, CA	20   29   80
The Prisoner Wine Company Unshackled Cabernet Sauvignon, CA	16   24   64
Daou Cabernet Sauvignon, Paso Robles, CA	18   27   75
Benziger Merlot, Sonoma County, CA	14   21   56
Belle Glos Balade Pinot Noir, Santa Barbara County, CA	18   27   75
Banfi Chianti Classico, Tuscany, ITA	14   21   56
Elouan Pinot Noir, OR	15   22   58
Meiomi Pinot Noir, CA	16   24   64

## ARTISAN COCKTAILS

**OSTRA MARGARITA** ..... 17  
 código 1530 blanco | cointreau | lime | agave | tamarindo

**EL DIABLO** ..... 15  
 corrido tequila | lime | giffard raspberry | ginger beer  
**make it a smoky devil: substitute with 400 conejos mezcal**

**SPICY PINEAPPLE MARGARITA** ..... 16  
 pineapple and jalapeño-infused ojo de agua blanco tequila  
 lime | cointreau | agave

**THE MONARCH** ..... 15  
 lalo tequila | lime | cointreau | agave | b'lure flower extract

**APEROL PALOMA** ..... 15  
 olmeca altos plata tequila | aperol | grapefruit | lime | agave  
 jarritos grapefruit soda

**TOO MATCHA SMOKE** ..... 16  
 blasfemus agave spirit | lime | pineapple juice | jalapeño | matcha

**MOKARA MARTINI** ..... 17  
 absolut citron vodka | st-germain elderflower liqueur | lemon  
 green tea | cucumber syrup

**PASSION OF THE PEAR** ..... 16  
 tito's handmade vodka | lemon | spiced pear  
 passion fruit purée | passoã passion fruit liqueur

**SOUTH TEXAS OLD FASHIONED** ..... 18  
 tx whiskey bourbon | st-germain elderflower liqueur  
 angostura & orange bitters | jalapeño

**PEACHY KEEN** ..... 16  
 jameson whiskey | peach purée | guava syrup  
 lemon | agave | campo viejo

**SA PAINKILLER** ..... 16  
 brugal 1888 rum | tepache | cream of coconut | nutmeg | orange juice

**EMPRESS 75** ..... 15  
 empress 1908 gin | lemon | agave | sparkling wine

**LAVENDER LEMONADE** ..... 16  
 the botanist gin | caravella limoncello | lemon | lavender syrup

**ROSA COLORED GLASSES** ..... 16  
 código 1530 rosa tequila | ginger beer | lime | agave | watermelon

## AGAVE RITUALS

a curated selection of tequila and regional spirits served with traditional pairings

**CÓDIGO AÑEJO & DARK CHOCOLATE** ..... 42  
 código 1530 añejo tequila paired with locally crafted dark chocolate

**TEQUILA & TEPACHE** ..... 30  
 g4 reposado (premium additive-free tequila) served side by side with local tepache,  
 a traditional fermented pineapple beverage

**CHUPITA DE OSTRA\*** ..... 22  
 la pulga blanco tequila paired with a gulf oyster and jalapeño mignonette

**DESERT DOOR SOTOL FLIGHT** ..... 25  
 a tasting flight of desert door sotol  
*featuring desert door texas sotol, desert door pollinator texas sotol,  
 and desert door barrel aged texas sotol*

## SIGNATURE EXCLUSIVES

**1942 MARGARITA** ..... 60  
 don julio 1942 extra añejo tequila | grand marnier | agave | lime

**THE QUINTESSENTIAL** ..... 45  
 belvedere 10 vodka | dry vermouth | pinch of sea salt  
**add a kiss of caviar\* 20**

## ZERO-PROOF COCKTAILS

**N.A. GRONI** ..... 13  
 ritual zero proof gin | giffard aperitif syrup  
 non-alcoholic sweet vermouth | orange bitters | simple syrup

**PALOMITA** ..... 13  
 ritual zero proof tequila | grapefruit soda | lime | tajín | grapefruit

## DRAFT BEERS

featuring a rotating selection of local, craft & imports



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