



# Mother's Day MENU



## Soup And Salad

**SALTWATER SALAD 18**  
little gems | oak lettuce | frisee pickle  
red onions | herbs | crostini bread

**CAESAR SALAD 18**  
little gems | anchovies capers dressing  
| parmesan tuile

**CLAM CHOWDER 22**  
new england style gf

## Appetizers

**6 DAILY FRESH OYSTERS 24**  
cucumber mignonette champagne  
mignonette spicy cocktail sauce gf

**CRAB CAKE 28**  
tarragon aioli | jalapeño | baby greens

**COLOSSAL SHRIMP COCKTAIL 27**  
spicy cocktail sauce | mustard aioli gf

**HAND CUT STEAK TARTARE 28**  
dijon mustard | capers | parsley | chives |  
quail egg |rice chips micro greens

**FRIED CALAMARI 25**  
garlic aioli & spicy marinara

**DUNGENESS CRAB COCKTAIL 27**  
crab meat | avocado | heirloom tomatoes

**BREAD BASKET 5**

## Pasta

**PACCHERI SEAFOOD RAGU 42**  
mix fish | cherry tomatoes | olives | pistacio

**LOBSTER RAVIOLI 42**  
creamy vodka sauce | touch of pesto

**LIVE MAINE LOBSTER PASTA 90**  
homemade fettuccine | spicy marinara | touch of cream

**MOET CHANDON & CAVIAR \$199**

**CHILLED TOWER \$99**  
for two: maine lobster | oysters | nz mussels | prawns | aguachile

## Fish

**STUFFED LOBSTER 110**  
whole main lobster stuffed with crab meat, spinach,  
bread crumbs & fresh herbs in a spicy chipotle aioli,  
served with mashed potatoes & grilled asparagus

**SALMON FILET 42**  
creamy ginger potatoes | radish yogurt sauce | tuile

**CHILEAN SEABASS FILET 56**  
miso broth | mushrooms |  
lobster dumpling bok choy | ponzu GF

**SCALLOPS 58**  
seared | peruvian potatoes | tomato confit | basil foam gf

## Meat

**JAPANESE MIYAZAKI WAGYU**  
36 per Oz. | 4 oz. minimum

**PETIT FILET MIGNON 8 OZ GF 58**

**NEW YORK SIRLOIN 16 OZ GF 54**

**TOMAHAWK 185**  
for two

## Additions

**AUSTRALIAN LOBSTER TAIL 35**

**TRUFFLES 18**

**1/2 MAINE LOBSTER 40**

## Sides

**ROASTED BRUSSELS SPROUTS 18**  
crispy bacon | caramelized onions |  
balsamic glaze GF

**GRILLED ASPARAGUS 22**  
vinaigrette | parmesan zabaione GF

**HAND CUT FRIES 18**

**WILD MUSHROOMS 18**  
smoked sea salt | shaved parmigiano GF

**BUTTER WHIPPED POTATOES 18**

# A Gift To All Moms

**6 Oyster + 1 glass of Champagne \$10**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.  
\$50 minimum spending, No Splitting, No Substitutions, Parties of 6 will automatically receive a 20% gratuity added to their bill. 3.75% surcharge will be added to all guest checks.





# Beer



## Cocktails

-  **DEFINITELY NOT A MAI TAI 17**  
White rum, lime juice, orgeat, coconut cream, spiced rum float, ginger foam
-  **NOT BERRY SOUR 18**  
Bourbon, lemon juice, creme de cassis, luxardo syrup, egg whites
-  **MINT CONDITION 19**  
Cucumber infused gin, lemon juice, elderflower liqueur, fernet branca menta, simple syrup, egg whites
-  **SOUR KISS 19**  
Vodka, lemon juice, pomegranate, egg whites, rose float
-  **OAXACAN SUNSET 18**  
Oaxacan sunset: mezcal, honey, lemon juice, chocolate bitters
-  **OYSTER SHOT 16**  
Vodka, homemade cocktail sauce, shucked oyster
-  **SMOKEY NEW FASHIONED 18**  
Bourbon, Luxardo cherry syrup, Angostura Bitters, Rosemary Smoke
-  **ITALIAN 75 18**  
Limoncello, aperol, lemon juice, gin, topped with prosecco
-  **HEAT WAVE 17**  
Tequila, pineapple, agave, jalapeno, lime juice, splash of sprite
-  **MIDNIGHT SUN 19**  
Vodka, fresh lime juice simple syrup, red wine float, ginger foam

### ON TAP

- STELLA ARTOIS - BELGIAN LAGER 5%** 10
- MODERN TIMES- SAN DIEGO HAZY IPA 6.5%** 10
- KONA BIG WAVE, GOLDEN ALE 4.4%** 10
- PIZZA PORT- CHRONIC AMBER 4.9%** 10
- STONE DELICIOUS - IPA 7.7%** 10

### BOTTLED

- BUDWEISER 4.2%** 6
- BUDLIGHT 4.2%** 6
- BLUE MOON 5.4%** 8
- MICHELOB ULTRA 4.2%** 7
- MODELO ESPECIAL 4.4%** 8
- PERONI 5.1%** 8

## The Grape

### BUBBLES

- Corte alla Flora, Prosecco, Italy 14
- Corte alla Flora Prosecco Rose Italy 14
- Moët & Chandon, Brut "Impérial" France, 187ml 27
- Moët & Chandon, Brut Rosé "Impérial" France, 187ml 28

### WHITES

- Sauvignon Blanc, Emmolo, Napa Valley, California 14
- Sauvignon Blanc, Oyster Bay New Zealand 16
- Pinot Grigio, Corte alla Flora, Italy 14
- Albariño, Bodegas Ramon Bilbao, Galicia, Spain 16
- Riesling, Thomas Schmitt, Mosel, Germany 14
- Rosé, Gris Blanc, Gérard Bertrand, France 16
- Chardonnay, Ferrari Carrano, Sonoma, California 16
- Chardonnay, Cake Bread, Napa Valley, California 25
- Chardonnay, Mer Soleil Silver, Monterey, California 19

### REDS

- Pinot Noir, "Heritage" Browne Family Vineyards, OR 16
- Pinot Noir, Sea and Sun, Monterey, California 21
- Merlot, Wente, Livermore Valley, California, CA 15
- Chianti Classico, Castello di Querceto, Tuscany, Italy 14
- Côtes du Rhône, Delas, "St. Esprit", Rhône, France 15
- Malbec, Nieto Senetiner, Mendoza, Argentina 14
- Cabernet Sauvignon, Bonanza, 2021, California 21
- Cabernet Sauvignon, Daou, Paso Robles 24

