

- RAW -

YELLOWFIN TUNA

pickled chestnut mushrooms,
misonnaise, shiso, sesame 18

HAMACHI AGUACHILE

cilantro, avocado 22

JAPANESE KANPACHI

preserved lemon, cucumber, dill 21

ORA KING SALMON

white ponzu, red caviar, scallion,
black sesame 21

- & ROLL -

TUNA FUTOMAKI

tuna, avocado, cucumber,
sriracha kewpie, togarashi spice,
green onion 19

SHRIMP

shrimp tempura, avocado, tobiko,
green onion, sesame sauce 22

KING CRAB

king crab, sweet soy, spicy aioli,
cucumber, avocado 24

RAINBOW

chef's selection of sashimi,
avocado, cucumber 18

CATCH-A-PILLAR

eel, cucumber, avocado 22

KIMBAP

'morgan's kimbap', a5 wagyu,
yuzu, truffle 26

- OYSTERS -

HALF-SHELL

CHEF'S SELECTIONS

northern atlantic & pacific coast
classic mignonette, cocktail sauce,
horseradish, lemon,
barrel-fermented hot sauce,
cucumber ponzu spritz
MP

- CAVIAR -

**‘ALTIMA’ - relentless pursuit of paramount
quality from creation to culmination**

AMBER OSCIETRA

sustainably sourced sturgeon from caspian
waters, nourished by mt. hermon's snow
200/ 30g 600/ 100g

BELUGA HYBRID

hand-picked from bulgaria's
finest sturgeon farm on the vacha river
250/ 30g 800/ 100g

PURE BELUGA

purebred from caspian sturgeon,
sustainably farmed in the united states
750/ 30g

- BOUNTY TOWER -

**SHRIMP, OYSTERS, ½ MAINE LOBSTER,
KING CRAB LEGS, HALIBUT CEVICHE**
classic mignonette, cocktail sauce,
horseradish, lemon, drawn butter,
barrel-fermented hot sauce,
crackers, taro chips
85/ two 160/ four

**COLOSSAL SHRIMP
& KING CRAB COCKTAIL**
lemon aioli, cocktail sauce,
avocado 34

- APPETIZERS -

BREADS
rosemary focaccia, parker house rolls,
sorghum butter, olive oil, pesto 10

HOUSE SALAD
local lettuces, cucumber, radish,
fennel, toasted sunflower seeds,
parmesan, italian vinaigrette 14

BILL'S TOMATO SALAD
sliced local tomatoes, red onions,
buttermilk blue cheese dressing 14

STRAWBERRY SALAD
strawberries, local lettuces,
puffed quinoa, sheep's milk cheese,
champagne vinaigrette 19

DAVID'S MUSHROOMS
pan-roasted,
whole lemon vinaigrette,
potato 22

CHARRED OCTOPUS
tomato-pine nut sauce,
chickpea-herb salad 25

RHODE ISLAND CALAMARI FRITO
pickled peppers, tomato concasse,
lemon 22

EGG SALAD
caviar, crème fraîche, chives,
white bread 29

CLAMS & MUSSELS
marshall cove mussels, clams,
coconut curry broth 26

- IN THE BUN -

LOBSTER ROLL
served warm, butter-poached,
lemon mayonnaise 37

TUNA STEAK
avocado, asian marinade,
yuzu slaw, misonaisse 28

FILET MIGNON
sliced tenderloin, arugula,
brie cheese, truffle aioli,
shoestring potatoes 26

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

- THE SEAS -

TENNESSEE TROUT

bucksnort farm, bacon-wrapped,
bbq butter, 'baked beans' 58

JAPANESE HOKKAIDO SCALLOPS

sweet corn, chorizo, sunchokes 56

MAINE LOBSTER 2½ lb

broiled with maryland butter, pappardelle 90

BLACK GROUPE

potato, artichoke hearts, olives,
roasted peppers, lemon-butter sauce 74

SOUTH AMERICAN SWORDFISH

laker bakers, asparagus, beef jus 62

ATLANTIC HALIBUT

manhattan 'chowder', manilla clams 65

ICELANDIC COD 'FISH & CHIPS'

malted vinegar powder,
coleslaw, tartar sauce 52

ORA KING SALMON

crispy skin-on, lemon butter,
english peas, puffed rice 58

SEAFOOD STEW IN CLAY

alaskan king crab, marshall cove mussels,
clams, prawns, calamari, halibut,
tomato-saffron broth, tagliatelle 72

- ALLEN BROTHERS - CHICAGO

PRIME SHORT RIB 16oz

french carrots, celery root, jus 54

PETITE FILET MIGNON 8oz

the finest tenderloin cut available,
braised trumpets, grilled potatoes, shishito 57

JAPANESE A5 WAGYU FILET

experience the marbling & flavor of this
sought-after japanese beef 34/ 1oz (2oz min)

NEW YORK STRIP 14oz

classic steak-lover's steak with fine, silky texture
braised trumpets, grilled potatoes, shishito 72

COLORADO LAMB CHOPS

spanish sofrito 72/ three 120/ six

COWBOY RIBEYE 22oz

prime bone-in ribeye, braised trumpets,
grilled potatoes, shishito 80

- WHOLE FISH -

priced by pound

- ADDITIONS TO SHARE -

BROCCOLI charred, chermoula sauce,
toasted cashews 12

ASPARAGUS lemon butter sauce,
toasted almonds 12

POTATOES fried, sofrito,
salsa macha, peanut 12

'BAKED BEANS' 12

FRIES truffle aioli 12