

LET'S DO LUNCH

APPETIZERS

#1 Bigeye Tuna Tartare*

Kimchi Aioli, Seaweed Salad,
Chow-Chow, Sesame Seed Oil,
Crispy Wantons 24

Colossal Shrimp Cocktail*

Poached in Aromatic Courte Bouillon,
Fiery House Sauce
5 each | 48 platter of 10

Oysters on the Half Shell (Half Dozen)*

East Coast 22 | West Coast 25

Rhode Island Fried Calamari

Spicy Peppers, Piquillo Pepper Sauce 17

Oysters Rockefeller

Creamed Spinach, Bacon, Pernod,
Gruyere Gratin 22

Crispy Brussels Sprouts

White Balsamic Gastrique, Crispy Bacon,
Feta Cheese 16

SOUPS

Lobster Bisque

Butter Poached Lobster, Rich Broth,
Sherry Cream, Creme Fraiche
cup 8 | bowl 14

Classic French Onion Soup

Caramelized Onion, Hearty Broth,
Simple Toast, Cheese Gratin 15

SALADS

Heirloom Beet Salad

Arugula, Romaine, Citrus Supremes,
Mixed Color Beets, Brie Cheese Mousse,
Sugar Spiced Walnuts, Feta 15

Gem Wedge Salad

Baby Gem, Bacon Lardons,
Heirloom Tomatoes, Crispy Onions,
Mimi Smoked Bleu Cheese 15

Modern Chopped Salad

Romaine, Bacon, Cucumber, Olives,
Corn, Banana Peppers, Chickpeas,
Soppressata, Tomato, Onion,
Garlic Streusel 15

Classic Caesar Salad

Chopped Romaine, Parmesan,
White Anchovy, Garlic Streusel 12

*Ask your server about menu items cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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MAIN ACT

"Detroit Style" Cheesesteak*

Shaved Tenderloin, Zip Sauce, Spicy Peppers, Onion,
Mushroom, Provolone, Hoagie Roll 18

Lobster & Shrimp Roll

Dressed Lobster & Shrimp, Bib Lettuce,
Toasted New England Roll 28

Shrimp Tacos (2)

Cider Battered Shrimp, Candied Jalapeno, Kimchi,
Slaw, Mayo, Pomme Frites 16

Fried Green Tomato BLT

Crispy Bacon, Mixed Greens, Mozzarella, Pesto Mayo,
Hearty White Bread 16

HEADLINER

American Wagyu Burger*

6oz. Black Hawk Farms, Brandy Red Wine Onion, Port Salut,
Brioche Bun, Pomme Frites 19

Grilled Chicken Breast

Salad of Arugula, Pinenuts, and Cherry Tomato,
Olive Oil 18

Saffron Mussels

Mascarpone Cream, Noilly Prat, Leeks, Bitters, Flat Leaf Parsley,
Grilled Sourdough 18

Seared Salmon

Sauce Vierge, Calabrian Chili 24