

**RAW BAR & COLD APPETIZERS**

<b>EAST COAST OYSTERS</b>	MKT	14oz
<b>ALASKAN KING CRAB</b>   ROASTED OR CHILLED!	MKT	18oz
<b>U6/8 BLACK TIGER SHRIMP COCKTAIL</b>   MANGO COCKTAIL SAUCE	12EA.	12oz
<b>PEPPER-CRUSTED BEEF CARPACCIO</b>	27	16oz
ARUGULA, PARMIGIANO REGGIANO, BALSAMIC GLAZE		20oz
<b>ÓRA KING SALMON CRUDO</b> "NEW ZEALAND"	26	8oz
PONZU INFUSED OLIVE OIL, RED ONIONS, DILL, TOBIKKO CAVIAR, LEMON ZEST		12oz
<b>YELLOWFIN TUNA CRUDO</b>   CAPPUCINO CAPERS, CHILI PEPPERS, LEMON ZEST, CITRUS VINAIGRETTE, MICRO GREENS	26	18oz
<b>DIVER SCALLOPS CRUDO</b>	25	
GREEN APPLE, CELERY STALK, DILL, CITRUS JUICE		
<b>ÓRA KING SALMON TARTARE</b>   AVOCADO, SPICY OIL, CROSTINI	26	
<b>BEEF TARTARE</b>   100% FILET MIGNON, QUAIL EGG, CROSTINI	27	
<b>CAVIAR</b>		
<b>OSCIETRA, ITALY</b>   <b>BELUGA, IRAN</b>	MKT	
10 GR   28 GR   50 GR		
<b>OYSTERS &amp; CAVIAR</b>		
(1DZ. OYSTERS & 10GR OSCIETRA CAVIAR)	125	

**OUR CLASSIC STEAK CUTS**

<b>DELMONICO</b>	74
<b>BONE-IN RIBEYE</b>	92
<b>STRIPLOIN</b>	67
<b>KANSAS (WING STEAK)</b>	78
<b>T-BONE</b>	95
<b>FILET MIGNON</b>	67
<b>FILET MIGNON</b>	95
<b>BONE-IN FILET MIGNON</b> *PRODUCT AVAILABILITY	125
<b>LARGE FORMAT STEAK CUTS</b>	
( Ideal for SHARING; Sliced and served on a board )	
<b>24oz COWBOY</b>	125
<b>40oz TOMAHAWK</b>	225
<b>32oz PORTERHOUSE</b>	175
<b>32oz KANSAS (BONE-IN STRIPLOIN)</b>	165
<b>32oz GREG'S CUT</b>   (PORTERHOUSE AND DRY-AGED BEEF TARTARE)	175
<b>STEAK ENHANCEMENTS</b>	
CANADIAN 6/7 LOBSTER TAIL	46
¼ LB. 6/8 SHRIMPS	24

**CHILLED OCEAN PLATTER**

<b>SMALL</b>	175
(1DZ. OYSTERS, 2 LOBSTER CLAWS, 2x½ LOBSTER TAILS, 4•6/8 SHRIMPS)	
<b>LARGE</b>	375
(1½ DZ. OYSTERS, 4 LOBSTER CLAWS, 4x½ LOBSTER TAILS, 12•6/8 SHRIMPS)	
CONDUCTIVE TO SHARING!	

**WAGYU... a cut above the rest!**

<b>AUSTRALIAN</b> , STRIPLOIN, WESTHOLM AACo	MKT
<b>JAPANESE A5</b> , STRIPLOIN, MIYAZAKI PREFECTURE	MKT
* PRODUCT AVAILABILITY	

**HOT APPETIZERS**

<b>MOROCCAN OCTOPUS</b>   RED ONIONS, CAPERS, OREGANO	36
<b>U10 SCALLOPS &amp; STEAK-CUT BACON</b>	30
CAULIFLOWER PURÉE, QUÉBEC MAPLE SYROP	
<b>YELLOWFIN TUNA TATAKI</b>	27
SESAME-CRUSTED, DAIKON, WAKAMÉ, WASABI AÏOLI, MISO-MIRIN SAUCE	
<b>LOBSTER &amp; SHORT RIB DUMPLINGS</b>	25
PORT-VEAL REDUCTON INFUSED WITH SESAME OIL & MISO-MIRIN SAUCE	
<b>GRILLED OR FRIED CALAMARI</b>	34
<b>OYSTERS ROCKEFELLER</b>	34
SPINACH, MUSHROOMS, SCALLIONS, PERNOD, MORNAY SAUCE	
<b>CRAB CAKES</b>   MUSTARD SEED SAUCE	32
<b>MINI BURGERS</b>   BLACK TRUFFLE DIJON, AGED CHEDDAR CHEESE	16
<b>ASIAN BEEF SPRING ROLLS</b>   MANGO-PLUM SAUCE, SESAME SEEDS	18
<b>RACK OF LAMB LOLLIPOPS</b>   TOMATO RELISH, FINE HERBS	30
<b>LOBSTER BISQUE</b>   CRÈME FRAICHE, LOBSTER, TRUFFLE OIL, CHIVES	21

**FRESH FISH MARKET!**

OUR FRESH FISH AND LOBSTERS VARY FROM 1.25 to 3.5 LBS		MKT
SERVED WITH GARLIC SAUTÉED SPINACH OR FRESH-CUT FRIES		
<b>LOBSTER</b>	<b>LOUP DE MER</b>	
<b>FAGRI (RED SEA BREAM)</b>	<b>AMERICAN RED SNAPPER</b>	
<b>BLACK BASS</b>	<b>POMPANO</b>	
<b>PORGY</b>	<b>STRIPED BASS</b>	

**GRILLED SEAFOOD PLATTER**

<b>SMALL</b>	125
(½ LB. CALAMARI, ¼LB. OCTOPUS, 2•6/8 SHRIMPS, 2 SCALLOPS & SAUTÉED SPINACH)	
<b>LARGE</b>	275
(1LB. CALAMARI, ½LB. OCTOPUS, 6•6/8 SHRIMPS, 6 SCALLOPS & SAUTÉED SPINACH)	
CONDUCTIVE TO SHARING!	

**CHEF SUGGESTIONS**

<b>16oz MILK-FED VEAL CHOP "QUÉBEC"</b>	74
MASCARPONE, LEMON-SAGE SAUCE, BUTTERED SPAGHETTI	
<b>RACK OF LAMB "AUSTRALIAN"</b>	72
HERB CRUSTED, GARLIC MASHED POTATOES, CIPOLLINI ONIONS, PORT-VEAL REDUCTION	
<b>SESAME-CRUSTED YELLOWFIN TUNA</b>	58
PANKO-CRUSTED RICE CAKE, DAIKON, WAKAMÉ, WASABI AÏOLI, MISO-MIRIN SAUCE, GINGER, GREEN ONIONS	
<b>CHILEAN SEA BASS</b>	76
CARAMELIZED GARLIC, WARM LENTIL-MUSHROOM SALAD	
<b>ÓRA KING SALMON</b>	52
CREAMLESS MINTED PEA COULIS, ASPARAGUS, LEMON ZEST, MICRO GREENS	
<b>CLASSIC LOBSTER RAVIOLI</b>	52
LOBSTER STUFFED RAVIOLI, LOBSTER BISQUE CREAM SAUCE, GREEN ONIONS, MADAGASCAR PEPPERCORNS, ½ CANADIAN LOBSTER TAIL	

**SALADS**

<b>ORGANIC MESLCUN GREENS</b>   HONEY & WHITE BALSAMIC VINAIGRETTE	15
<b>THE "ALIKI"</b>	21
SEASONAL TOMATOES, LEBANESE CUCUMBER, FRENCH ONIONS, KALAMATA OLIVES, GREEK BARREL FETA, MOUNTAIN GROWN OREGANO	
<b>CAESAR</b>	18
ROMAINE HEARTS, PARMIGIANO REGGIANO, PROSCIUTTO CHIP, GARLIC CROUTONS	
<b>ICEBERG WEDGE</b>	19
MAYTAG DRESSING, BLUE CHEESE CRUMBLE, CHERRY TOMATOES, PROSCIUTTO CHIP	
<b>ROASTED BEETS</b>   GOAT CHEESE, WALNUTS, WALNUT OIL	16
<b>MEDITERRANEAN</b>	16
HAND CHOPPED ROMAINE AND ICEBERG LETTUCE, LEBANESE CUCUMBER, DILL, GREEN ONIONS, OIL-VINEGAR VINAIGRETTE	
<b>BURRATA</b>   * PRODUCT AVAILABILITY	28
SEASONAL TOMATOES, FLEUR DE SEL, BASIL PESTO, BALSAMIC GLAZE, CROSTINI	

**SIDE ORDERS**

<b>( STARCH )</b>		<b>( VEGETABLES )</b>	
HAND-CUT FRIES	8	SAUTÉED SPINACH	10
PARMESAN TRUFFLE FRIES	12	CREAMED SPINACH	14
SWEET POTATO WEDGES	10	BROCCOLINI	10
GARLIC MASHED POTATOES	10	ASPARAGUS	13
BAKED POTATO	10	WILD MUSHROOMS	14
<b>"GG" LOADED BAKED POTATO</b>	15	VEGETABLE TOWER	18
<b>LOBSTER MASHED POTATO</b>	32	ROASTED BELL PEPPERS	12
		WARM LENTILS	10
		DILL PICKLES	6
		TRUFFLE MAC 'N CHEESE	21
		BRUSSEL SPROUTS, BACON & QUÉBEC MAPLE SYRUP	13
		HYME ROASTED BONE MARROW	16
<b>( SAUCES )</b>			
PEPPERCORN	7		
PORT-VEAL REDUCTION	7		
TRUFFLE BÉARNAISE	8		
CHIMICHURRI	6		

**"STEAK IS OUR LOVE LANGUAGE"**

\*PARTIES OF 6 OR MORE WILL HAVE GRATUITY OF 18% ADDED TO THE BILL  
TOWNE380™ is available for private events.