



BRUNCH

Saturday & Sunday • 12PM – 3PM

Oysters are half price from noon to one. Everything after that is your own fault.

OYSTERS

4 each • half price noon to one
Add a caviar bump to any oyster — \$9

SIX VARIETIES ON ROTATION

House mignonette, cocktail sauce, lemon.

THE FULL LINEUP 48

Two of each — twelve oysters, the whole board.

DRESSED OYSTERS 6 EACH

Watermelon granita • aguachile verde • ibérico.

OYSTER SHOOTERS

ASK YOUR SERVER

Rotating brunch shooters, built fresh — one gulp,
chewing optional

SEAFOOD TOWER

SMALL \$65

Six oysters, five shrimp, three clams, shrimp dip •
mignonette, cocktail sauce, lemon.

LARGE \$145

Twelve oysters, ten shrimp, six clams, king crab
cluster, shrimp dip, tuna dip.

CAVIAR SERVICE \$58 • \$98 • \$148

Paddlefish, Kaviari Baeri Royal Siberian,
Kaviari Osetra Prestige.

*The full kitchen and raw bar menus are available
all through brunch.*

BUILD YOUR OWN MIMOSA

Each bottle comes with a bottle of juice — orange, blood orange,
or passion fruit. Additional juice 6

DUC DE CHAGNY BRUT BLANC DE BLANCS — 28
Burgundy, France.

GRATIEN & MEYER CRÉMANT — 38
Burgundy, France.

ALBRECHT BRUT ROSÉ CRÉMANT — 38
Alsace, France.

LAURENT-PERRIER BRUT LA CUVÉE — 84
Champagne, France.

MOËT & CHANDON IMPÉRIAL BRUT — 134
Épernay, France.

DOM PÉRIGNON — 678
Épernay, France — for a very good Sunday.

BY THE GLASS

The Mimosa • Sparkling, your choice of juice

MINI CHANDON BRUT SPRITZ — 22
Your own 187ml bottle, built into a spritz.

THE BLOODY MARY — 14
Tito's, house mix, olive, lime, celery salt rim.

THE MICHELADA — 9
Modelo, house mix, lime, Tajín rim.

APEROL SPRITZ — 15
Aperol, crémant, soda, orange.

FROZEN CAFÉ — 14
Reyka, espresso, Carolans Irish cream.

CARAJILLO — 14
Licor 43, espresso.

ESPRESSO — 3
Single shot. No judgment.

TABLESIDE MARTINI \$24 • \$28 • \$32

Tito's or Hendrick's: \$24 • Belvedere, Grey Goose or Gin No. 3: \$28 • Monkey 47: \$32

