

STARTERS

PECONIC GOLD OYSTERS*
(Price Per ½ Dozen)
Mignonette 30
Dill, Apple & Lemon 33

FOCCACIA 15
Zagara Oils, Balsamic & Parmesan

APPLE & SCALLOP ROSE* 32
Lemon, Aromatic Herbs, Fancy
Peasant Olive Oil

SALTED BLACK SEABASS
TARTARE* 38
Caviar, Horseradish Cream, Dill Oil

TUNA TARTARE* 32
Watermelon, Sesame & Lime

TOMATO SALAD 22
Shallot, Basil, Oregano and
Tomato Water

BABY GEM SALAD 21
House Dressing, Pickled Shallot,
Fresh Herbs

SIDES

CARROTS 26
Smoked Yogurt, Pickled Carrots

TRIPLE COOKED CHIPS 16
Hand Cut

SIDE GREEN SALAD 16
Mixed Leaf, House Dressing, Herbs

ASPARAGUS 18
House Dressing, Almond

PASTA

LEMON RISOTTO 36
Tomato Jam, Pine Nuts
Add Grilled Tiger Prawn 24

ZUCCHINI LINGUINI 32
Zucchini, Basil, Parmesan

LOBSTER LINGUINI 58
Candy Ginger, Aromatics, Cilantro

SHARED

TIGER PRAWN &
CHORIZO PASTA 58/110
Rigatoni, Spicy Tomato, Herbs

LAMB RACK* 78/150
Herb Crusted, Pea,
Rosemary Sauce

MAINS

POACHED HALIBUT 58
Acqua Pazza (Crazy Water), Citrus
& Herb Salad

NEW YORK STRIP 12OZ* 85
Beetroot, Chive, Pumpkin Seeds

CHICKEN 2 WAYS 48
Breast, Half Moon Raviolo,
Oregano, Wild Mushroom

WHOLE BRANZINO MP
Buttered Potatoes, Mixed Leaf Salad



BUBBLES

SCHRAMSBERG 22
Blanc de Blancs 2022

TAITTINGER CUVÉE 35
Prestige Brut

VEUVE CLICQUOT 45
Vintage Brut

CRISP COASTAL WHITES

BENANTI ETNA BIANCO 25
Sicily, Italy, 2024

PAZO TORRE PENELAS ALBARIÑO 19
Galicia, Spain, 2024

PIGHIN COLLIO PINOT GRIGIO 21
Friuli, Italy 2024

Chiccioli Toscana Pirocanto 25
Tuscany, Italy 2023

DOMAINE DELAPORTE SANCERRE 31
Loire Valley, France, 2025

PRESTIGE CHARDONNAY

GRGICH HILLS ESTATE CHARDONNAY 37
California, United States 2022

DUMOL CHARDONNAY 38
California, United States 2023

DOMAINE LEFLAIVE MACON-VERZE 48
Burgundy, France 2024

FRANK FAMILY CHARDONNAY 19
Napa, California 2022

FAMILLE DESCOMBE PETIT CHABLIS 24
Burgundy, France 2023

ROSE

FEUDO MONTONI ‘ROSE DI ADELE’ 23
Sicily, Italy, 2025

MAISON AIX ROSE 22
Provence, France 2025

LIGHT ELEGANT REDS

DOMAINE FAIVELEY BOURGOGNE
PINOT NOIR 48
Burgundy, France 2023

FEUDO MONTONI ‘LAGNUSA’
NERO D’AVOLA 20
Sicily, Italy 2022

MICHELE CHIARLO BARBERA
D’ASTI NIZZA CIPRESSI 1.5L 19
Piedmont, Italy

ROCO THE STALKER PINOT NOIR 24
Oregon, United States 2021

FULL BODIED REDS

TENUTA SETTE CIELI ‘YANTRA’
SUPER TUSCAN 24
Tuscany, Italy 2024

PRIDE MOUNTAIN CABERNET SAUVIGNON 29
Piedmont, Italy 2021

MASOLINO SURRALUNGA BAROLO 37
Piedmont, Italy 2021

GIRARD PETITE SIRAH 26/100
California, United States 2022

Please inform your server of any food allergies or dietary restrictions before ordering. Although we make every effort to accommodate allergies, all menu items are prepared in shared kitchens, and we cannot guarantee that any item is completely free of allergens.

GOLDEN HOUR		HOUSE COCKTAILS	
SPANISH STEPS 19		ICE BOX VESPER 25	
Campari, Dry Vermouth, Thyme, Soda		Tito's Vodka, Old Tom Gin, Vermouth	
DOUBLE J 22		HARBOR SPRITZ 23	
Empress Gin, Lemon, Sugar, Egg White, Bitters, Edible Flower		Amante 1530, Lucci Lanbrusco, Soda	
WHITE LINEN 23		SEASIDE DAISY 23	
Gin, Elderflower, Cucumber, Lime, Sugar, Soda		Reposado Tequila, Lemon Lime Cordial, Soda	
SCOFFLAW 21		MOTHER PEARL 25	
Great Jones Rye, French Vermouth, House Grenadine, Fresh Lemon		Rye Whiskey, Walnut Liqueur, Carpano Antica, Honey, Lavender, Orange Essence, Cherry Pearl	
ALBRIGHT DAIQUIRI 23		THE BALBOA 23	
Smith & Cross Rum, Rhum Agricole, Fresh Lime		Gin, Cynar, Marigold Dry Vermouth, Cucumber, Orange Bitters	
CYNAR & SODA 15		SMOKIN SAL 20	
Artichoke Amaro, Fever Tree Soda		Mezcal, Bitter Bianco, Vermouth	
PORT OF ENTRY 19		THE FARAWAY MERMAID 23	
White Port, Fever Tree Tonic, Melon Bitters, Mint, Orange		Maestro Dobel Blanco Tequila, Jalapeno Infused Agave, Fresh Lime, Tajin	
HAVEN MULE 25		BEER	
Vodka, Honey Liquor, Fresh Ginger, Lime, Soda		BISSELL BROTHERS THE SUBSTANCE IPA - MAINE 6.6% 15	
CYNAR & SODA 15		BIRRIFICIO ITALIANO TIPO PILS - ITALY 5.2% 16	
Artichoke Amaro, Fever Tree Soda		OXBOW FARMHOUSE PALE ALE - MAINE - 6.0% 14	
PORT OF ENTRY 19		ZERO GRAVITY GREEN STATE LAGER - VERMONT 4.9% 12	
White Port, Fever Tree Tonic, Melon Bitters, Mint, Orange		BEST DAY BREWING NA HAZY IPA - CALIFORNIA 0% 13	
HAVEN MULE 25			
Vodka, Honey Liquor, Fresh Ginger, Lime, Soda			
FREE SPIRITED			
PHONY NEGRONI 15			
DRAGON FRUIT SPRITZ 14			

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.