

# Entrees

**SOLE \$36**  
SCALLOP MOUSSELINE, CAVIAR SAUCE

**CRISPY CHICKEN \$26**  
ROASTED ROOTS, THYME JUS

**SAUTÉED SNAPPER \$29**  
LOBSTER MASH, TRUFFLE, LEMON BROWN-BUTTER

**HERB-ROASTED BRANZINO \$27**  
CREAMY VEGETABLE BASMATI

**SCALLOP & CAULIFLOWER \$32**  
PISTACHIO, TAMARIND BROWN-BUTTER

## BIG FISH

**CRISPY WHOLE SNAPPER \$72**  
PEPPERS, OYSTER MUSHROOM, CHILI, GARLIC

**2LB CANTONESE LOBSTER \$78**  
MAKE IT A SURF N' TURF \$35  
ADD SLICED NEW YORK STRIP STEAK

## Simply Cooked

**CHOICE OF SAUCE:** SPICY TOMATO, TAMARIND BROWN - BUTTER, LEMON-HERB OLIVE OIL OR RED WINE SAUCE

### FISH

**SALMON A LA PLANCHA \$26**

**SEARED TUNA \$32**

**GRILLED SHRIMP \$24**

**SOLE A LA PLANCHA \$24**

**GRILLED SWORDFISH \$30**

**2LB STEAMED LOBSTER \$74**

### MEAT

**FILET 10 OZ \$42**

**NEW YORK STRIP 11 OZ \$35**

## SIDES

**\$8 EACH / 3 FOR \$22 / 5 FOR \$35**

**RATATOUILLE**

**ROASTED ROOTS**

**'OLD BAY' FRIES**

**MUSHROOMS**

**SUGAR SNAP PEAS**

**CREAMY BASMATI**



*Please, No flash photography allowed!*

**A 20% GRATUITY WILL BE ADDED FOR ALL PARTIES OF 6 OR MORE**

**EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**