

SUPPER AT

SNACKS

HOUSEMADE SCALLION-CHIPOTLE CORNBREAD	9
CRAB-STUFFED DEVEILED EGGS	12
BLOODY MARY OYSTERS, PICKLED OKRA	12
BEEF TARTARE CORNETS, HAZELNUT, OSETRA CAVIAR	16
OYSTERS ROCKEFELLER, SPINACH & CHARTREUSE	12

APPETIZERS

MARINATED BEETS, GOAT FETA, SICILIAN PISTACHIO.....	22
FLORIDA AVOCADO, BIBB LETTUCE, BUTTERMILK RANCH, CITRUS	22
YELLOWFIN TUNA CARPACCIO, NUOC CHAM, AVOCADO, PEANUTS	24
CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP.....	24

SPECIALTIES

SMOKED RICOTTA AGNOLOTTI, TOMATO, BASIL	28
CREAMED CORN CAVATELLI, HABANERO, MANCHEGO.....	28
PAPPARDELLE, LAMB RAGU, FAVA BEANS, SOLO DI BRUNA.....	34
FLORIDA SNAPPER, LOCAL SHELLFISH, CIOPPINO BROTH	42
ORA KING SALMON, SUMMER SQUASH, TOMATO & CITRUS.....	36
AC'S FAMOUS FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	35
8 OZ WAGYU BURGER, GRILLED ONION, SECRET SAUCE	22

STEAKS & CHOPS

14 OZ SMOKED PORK CHOP, MUSTARD JUS	45
8 OZ FILET OF BEEF, GREEN PEPPERCORN SAUCE.....	55
12 OZ PRIME NY STRIPLOIN, SPRING ONION BUTTER.....	62
32 OZ DRY-AGED BONE-IN PRIME RIB CHOP.....	155

SUMMER
RESTAURANT WEEK
THREE-COURSE MENU \$60

MARINATED BEETS, GOAT FETA, SICILIAN PISTACHIO YELLOWFIN TUNA CARPACCIO, NUOC CHAM, AVOCADO, PEANUTS CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP SMOKED RICOTTA AGNOLOTTI, TOMATO, BASIL ORA KING SALMON, SUMMER SQUASH, TOMATO & CITRUS 8 OZ WAGYU BURGER, GRILLED ONION, SECRET SAUCE WARM CHOCOLATE CHIP COOKIES, AMAGANSETT SEA SALT CLASSIC CHOCOLATE PUDDING, CANDIED PEANUT CARAMEL PEACH COBBLER, VANILLA ICE CREAM

FROM THE
OYSTER ROOM

BAD BOY ~ NOVA SCOTIA	4.5
ISLAND CREEK ~ MASSACHUSETTS	4.5
JOHNS RIVER ~ MAINE	5
PEEKO ~ NEW YORK	5
SUMMERSTONE ~ WASHINGTON	5
WELLFLEET ~ MASSACHUSETTS	4

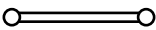
served with traditional accoutrements
& our housemade hot sauce

JUMBO SHRIMP COCKTAIL RED REMOULADE.....	25
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SNAPPER CEVICHE ROCOTO LECHE DE TIGRE, TRADITIONAL GARNISHES	22
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COCONUT LOBSTER SALAD THAI CURRY, SWEET & SOUR PEPPERS ...	29
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OSETRA CAVIAR WARM BRIOCHE, ACCOUTREMENTS.....	M/P
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THE
PRINCE PLATTER

oysters, jumbo shrimp,
lobster salad, ceviche

125

SIDES

CRISPY SALT & PEPPER FRIES	14
BROCCOLINI, ZESTY RANCH ONIONS.....	14
WHIPPED POTATOES, CULTURED BUTTER, HORSERADISH.....	15
FLOWERING CAULIFLOWER, ANCHOVY & CAPER.....	15
BLOOMSDALE SPINACH, ROASTED GARLIC	13
'CHEF'S GARDEN' LETTUCES, LEMON, PARMIGIANO	12

Thank you for coming to our Restaurant - AC, Luke & Josh

Chef of the Kitchen: Levi Raines

LUNCH AT

COCKTAILS

HOUSE BLOODY MARY18

HOT TIN ROOF

VODKA, TURMERIC, GINGER, LEMON,
HONEY, CAYENNE 18

SUMMER THYME

NEVERSINK GIN, CUCUMBER,
ST. GERMAIN, THYME 19

OAXACAN SUNSET

TEQUILA, ILEGAL MEZCAL,
CASSIS, HIBISCUS GRENADINE, LIME18

LIFE COACH

CUCUMBER MEZCAL, APEROL,
DRY VERMOUTH, BITTERS19

ON REPEAT

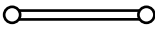
KINGS COUNTY GRAPEFRUIT & JALAPEÑO WHISKEY,
GIFFARD PAMPELMOUSSE,, MINT, LIME18

FORT COPPER

COPPERSEA 'EMPIRE' RYE, SWEET VERMOUTH,
FORTHAVE SPIRITS 'RED' APERITIVO20

BIG TROUBLE IN LITTLE TROMBA

TROMBA BLANCO & REPOSADO TEQUILA,
PINEAPPLE, BENEDICTINE.....23



FREE-SPIRITS
& PRESSED JUICE

FRESH-PRESSED GREEN JUICE

CUCUMBER, SPINACH, APPLE, MINT.....14

CHAMOMILE HIGHBALL

EVERLEAF FOREST APERITIF, CHAMOMILE,
VERJUS BLANC, HONEY & CLUB SODA15

FAUX DAISY

APLÓS 'ARISE', LIME, AGAVE,
ALL THE BITTER ORANGE BITTERS.....15

COBRA'S FANG

CALENO DARK & SPICY, GIN ISH, WILFRED'S
APERITIF, PASSION FRUIT, GINGER & LIME ...15

STARTERS

HOUSEMADE SCALLION-CHIPOTLE CORNBREAD 9

HALF DOZEN CHILLED WELLFLEET OYSTERS 24

JUMBO SHRIMP COCKTAIL, RED REMOULADE..... 25

FLORIDA AVOCADO, BIBB LETTUCE, BUTTERMILK RANCH, CITRUS 22

MARINATED BABY BEETS, GOAT FETA, SICILIAN PISTACHIO 22

YELLOWFIN TUNA CARPACCIO, NUOC CHAM, AVOCADO, PEANUTS..... 24

CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP..... 24

SANDWICHES

AVOCADO TOAST, JAMMY EGG SALAD, SUNFLOWER ROMESCO 25

MAINE LOBSTER ROLL, BÉARNAISE AIOLI, SHOESTRING FRIES..... 38

'GREEN LABEL' VEGGIE BURGER, MUSHROOM, SWISS CHEESE 21

HOUSE-SMOKED TURKEY SANDWICH, TOMATO, HERB MAYO 19

8 OZ WAGYU BURGER, GRILLED ONION, SECRET SAUCE..... 22

SPECIALTIES

SMOKED RICOTTA AGNOLOTTI, TOMATO, BASIL 28

CREAMED CORN CAVATELLI, HABANERO, MANCHEGO 28

GRILLED SHRIMP SALAD, MANDARIN, SPICED CASHEWS.....32

CITRUS GLAZED SALMON, GEM LETTUCE, TABOULEH, CUCUMBER YOGURT..... 34

AC'S FAMOUS HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, TONY'S SLAW 35

ON THE SIDE

CRISPY SALT & PEPPER FRENCH FRIES 14

BROCCOLINI, ZESTY RANCH ONIONS..... 14

BLOOMSDALE SPINACH, ROASTED GARLIC BUTTER, LEMON..... 13

'CHEF'S GARDEN' LETTUCES, LEMON, PARMIGIANO 12

SUMMER
RESTAURANT WEEK
TWO-COURSE MENU \$45

JUMBO SHRIMP COCKTAIL, RED REMOULADE

MARINATED BABY BEETS, GOAT FETA, SICILIAN PISTACHIO

CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP

.....

CREAMED CORN CAVATELLI, HABANERO, MANCHEGO

CITRUS GLAZED SALMON, GEM LETTUCE, TABOULEH, CUCUMBER YOGURT

AC'S FAMOUS FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW

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