

FIRST COURSE & SMALL PLATES

SHRIMP COCKTAIL g.f | \$19
Jumbo Shrimp, Cocktail Sauce *, Horseradish, Dijonnaise

BUFFALO STYLE CAULIFLOWER V | \$11
Fried Cauliflower, Hot Sauce, Point Reyes Blue Cheese Dip

SEAFOOD CREPES | \$19
Scallops, Shrimp and Lobster, Truffle Hollandaise
Lobster Sauce

ABALONE | M.P.
Dore Style with Crab and Chive Beurre Blanc

DIVER SCALLOPS & RISOTTO g.f | \$26
Asparagus and Spinach Risotto, Wild Mushrooms,
Beurre Blanc

LETTUCE WRAPS | \$15
Diced Chicken, Water Chestnuts, Shitakes, Szechuan
Sauce

ULTIMATE SHELL 19 ON ICE g.f | \$49
Australian Lobster, Tiger Prawns, King Crab, Blue Point
Oysters, Manila Clams

SOUP & SALAD

LOBSTER & CORN CHOWDER | \$14
Lobster, Corn, Potatoes, Bacon, Poblano Peppers

MIXED GREEN SALAD V g.f | \$12
Mesclun Greens, Baby Tomatoes, Avocado, Cucumbers,
Toasted Pecans, Honey Balsamic Vinaigrette

CAESAR SALAD V | \$13
Point Reyes Blue Cheese, Garlic Sourdough Croutons

ARTISANAL PIZZAS

PEPPERONI, SAUSAGE & WILD MUSHROOM | \$20
Mozzarella, Fontina, Tricolor Peppers, Mushrooms

SHRIMP SCAMPI | \$23
Scampi Style Shrimp, Sun-dried Tomato, Fontina, Parmesan

RAW 19

BLUE POINT OYSTERS g.f | \$21
Half Dozen, Cocktail Sauce*, Mignonette

PACIFIC OYSTERS g.f | \$24
Half Dozen, Cocktail Sauce*, Mignonette

OYSTER SAMPLER g.f | \$23
Three Pacific, Three Blue Points

AHI TUNA TARTARE | \$21
Creamy Avocado Puree, Wasabi Dressing,
Crispy Fried Shallots

FROM THE GRILL

all steaks and chops are wet aged for a minimum of 28 days

10oz FILET MIGNON g.f | \$51
Garlic Butter, Broccolini, Garni, Red Wine Demi*, Green
Peppercorn Sauce *. Add on Blue Cheese | \$5

16oz NEW YORK g.f | \$54
Roasted Garlic Bulb, Sautéed Mushroom Garni,
Red Wine Demi*, Green Peppercorn Sauce *
Add on Blue Cheese | \$5

14oz KUROBUTA PORK CHOP g.f | \$48
Topped with Caramelized Apple, Fennel Apple
Tomato Salad, Garni, Green Peppercorn Sauce *

20oz BONE-IN RIBEYE g.f | \$51
Coffee and Cocoa Rub, Garlic Mashed Potatoes,
Asparagus, Red Wine Demi*, Green Peppercorn Sauce *

19 SEAFOOD & FISH SPECIALTIES

AUSTRALIAN LOBSTER TAIL g.f | M.P.
10 OZ Tail, Roasted Potatoes, Asparagus

AHI TUNA | \$43
Chef's Daily Preparation

DOVER SOLE | \$59
Lemon Caper Beurre Blanc, Asparagus, Roasted Potatoes

19 SIGNATURE DISHES

CHILEAN SEA BASS g.f | \$45
Risotto Bianco, Baby Shrimp, Lobster Broth

SURF & TURF 19 | \$82
Petit Filet Mignon, Beef Short Ribs, Diver Scallop, Tiger
Prawn, Australian Lobster

ROASTED RACK OF LAMB | \$65
Olives, Israeli Couscous, Vegetable Mélange

ROSEMARY CHICKEN | \$38
Free Range Airline Breast, Mushroom Marsala Sauce,
Vegetable Risotto

ABALONE ENTREE | M.P.
Dore Style with Crab and Chive Beurre Blanc
Asparagus, Roasted Potatoes

ARTICHOKE & TOMATO GRATINE V g.f | \$34
Anson Mills Creamy Polenta, Mushroom Consommé

SIDES

STEAMED WHITE RICE V g.f | \$6

LOBSTER MASHED POTATOES g.f | \$11

VEGETABLES OF THE SEASON V g.f | \$9

GARLIC MASHED POTATOES V g.f | \$9

GARLIC FRENCH FRIES V | \$9

SAUTEED WILD MUSHROOMS | \$14

ASPARAGUS & HOLLANDAISE SAUCE V g.f | \$11

g.f. = Gluten Free V = Vegetarian

* Cocktail Sauce is not Gluten Free * Steak Sauces are not Gluten Free

*Please advise your server if you have any allergies or sensitivities and the kitchen will take extra precaution to prepare your meal.

Whenever available and affordable, we use:

- local & organic produce
- meat and poultry free of growth hormones and antibiotics
- sustainable wild and aquaculture-cultured fish/seafood products

Show your Total Reward card to receive \$3.00 discounted price off Dinner entrees.
If you are not a member, sign up for free at the Total Rewards Booth

"Tax not included" 18% gratuity added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.