

ON ICE

SELECTION OF OYSTERS BY THE ½ DOZEN*

key lime mignonette 21

CAPE CANAVERAL SHRIMP COCKTAIL*

meyer lemon cocktail sauce 21

ALASKAN KING CRAB OUT OF THE SHELL*

thousand island 28

CHILLED MAINE LOBSTER*

selection of sauces 38

RAW

POUNDED BIG EYE TUNA*

crisp baguette, foie gras torchon,
ligurian olive oil, sea salt, chives 31

HAMACHI CRUDO*

hass avocado, florida pink grapefruit,
sriracha, baby cilantro 24

PASSMORE RANCH CAVIAR (1 OZ)*

sturgeon chicharrones, yogurt,
spanish olive oil MP

KNIFE STEAK TARTARE*

cornichons, capers, quail egg, turkish lavash 26

SALADS

KNIFE WEDGE

dill ranch, blue cheese, kurobuta bacon 16

HEIRLOOM TOMATO

hot house cucumber, herb vinaigrette 17

CLASSIC CAESAR

baby romaine, parmesan, croutons 16

GARDEN SALAD

opal basil, red wine shallot vinaigrette 17

LIGHTLY COOKED

LIVE DIVER SCALLOP*

lemon shallot brown butter, wild mushroom dashi, shaved black truffle 29

MAINE LOBSTER*

out of the shell in the style of shanghai 58

ALASKAN KING CRAB*

deconstructed scampi, garlic froth 32

SMOKED STURGEON HEAD CHEESE*

dill cream, sturgeon roe 38

JUMBO LUMP CRAB GRAVY*

crispy okra, carolina gold rice 36

PASTA

RISOTTO*

king crab, uni, garden arugula 34

PAPPARDELLE BOLOGNESE*

pancetta, parmesan, beef, veal, lamb, tomato 25

BUCATINI*

little neck clams, roasted garlic, olive oil 27

FROM THE PAN

44 FARMS FILET *

8 ounce 57 | 10 ounce 65

44 FARMS FLAT IRON*

14 ounce 42

FROM THE OVEN

WHOLE FREE RANGE CHICKEN*

panzanella salad, sherry vinegar jus dressing 52

WHOLE FISH*

thai salad, lemon grass vinaigrette MP
sourced by local anglers

RACK OF DOMESTIC LAMB*

garlic, herbs, dijon, breadcrumbs 78

FROM THE BROILER

44 FARMS BONE-IN RIBEYE *

32 ounces 112

44 FARMS DRY AGED BONE-IN RIBEYE *

32 ounces

45 DAY buttery 130

60 DAY buttery and nutty 146

90 DAY further developed rich earthiness 158

150 DAY intense earthiness with sweet notes 200

240 DAY once in a lifetime 250

HEART BRAND DRY AGED AKAUSHI BONE-IN RIBEYE *

32 ounces

45 DAY 155

60 DAY 175

DRY AGED 44 FARMS BONE-IN NEW YORK STRIP *

32 ounces

45 DAY 118

60 DAY 132

SIDES

FINANCIER FRENCH FRIES 27

POTATO PURÉE 15

SELECTION OF WILD MUSHROOMS 19

JOHNNY MAC & CHEESE 16

KIMCHI CREAMED SPINACH 17

CHARRED CAULIFLOWER 16

TEMPURA ONION RINGS 15

AVOCADO FRIES 18

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

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Parties of 6 or more will be subject to 20% gratuity

SIGNATURE COCKTAILS

AN AFFAIR TO REMEMBER

jansz rosé, angostura amaro gellée 18

THE HIGHLAND 2.0

mastiha, red wine glacé, house ginger beer, lemon 16

AMERICANO NATIONALE

strawberry-basil infused dolin rouge, sparkling water 16

LAELIA

codigo rosa tequila, giffard pamplemousse,
q grapefruit, citric acid, agave 20

PRINCE OF WALES

cask & crew whiskey, maraschino liqueur,
jansz rosé, pineapple, aquafaba 18

INTO OBSCURITY

grey goose vodka, pierre ferrand dry curaçao,
ancho reyes chile liqueur, pomegranate,
aloe vera, orange oil 18

YES WHEY

pineapple whip washed st. benevolence
clarin rum, lime 17

MEMBERS' CLUB

old st. pete gin, raspberry-beet cordial,
lemon, egg white 16

SEARED CITRUS OLD FASHIONED

the ritz-carlton barrel-select 1792 full-proof bourbon,
seared orange cordial 20

LA VARENNE

spring 44 vodka, whisper creek wild blossom
and radish brine 16

MAÎTRE'D MANHATTAN

tallow washed smooth ambler contradiction
whiskey, dolin dry, gonzales byass vermouth,
house truffle bitters 22

BEER

DRAFT BEER

IVANHOE PARK TOBOGGAN BLONDE ALE 8

SUNCREEK BREWERY SUN SQUISHY IPA 8

BOTTLE BEER

WICKED WEED BOMBADILE SOUR 15

TOMOKA OCEANSIDE WHITE IPA 8

HIDDEN SPRINGS PALE ALE 8

SAILFISH LAGER 8