

ON ICE

OYSTERS BY THE 1/2 DOZEN*

cucumber seaweed mignonette 21

GULF SHRIMP COCKTAIL

meyer lemon cocktail sauce 21

CEVICHE*

locally sourced seafood

florida citrus, sorghum 28

CHILLED KING CRAB

house thousand island 58

RAW

TUNA & FOIE*

big eye tuna, brioche, foie gras,

georgia olive oil, sea salt, chives 31

HAMACHI CRUDO*

avocado, florida grapefruit, white soy,

sriracha, micro cilantro 24

PASSMORE RANCH CAVIAR*

15g reserve caviar 155

KNIFE STEAK TARTARE*

tenderloin, cornichons, capers

quail egg, turkish lavash 26

SALADS

KNIFE WEDGE

dill ranch, blue cheese, nueske bacon 16

CAESAR*

baby romaine, parmesan, anchovy
gremolata, croutons 16

HEIRLOOM TOMATO SALAD

burrata, farm fresh herbs, pesto, EVOO 24

GARDEN SALAD

beet, opal basil, lettuce vinegar 17

SWEETS & DELIGHTS

GRAND CRU CHOCOLATE 15

dark chocolate mousse, fresh raspberry
cream,

ganache, chocolate crunch, bergamot cloud

THE APPLE 15

caramel mousse apple, apple chutney,
almond chocolate crunch, sablé breton,
apple cloulis, lychee sorbet

CARAMEL DULCEY 15

dulcey mousse, yuzu creméux, hazelnut
crunch, caramel popcorn,

bourbon caramel ice cream

CARROT CAKE 15

spiced carrot cake, brown butter cream

cheese frosting, orange ginger panna cotta,

cinnamon vanilla ice cream

SIGNATURE COCKTAILS

BOTANICAL SPRITZ 20

ketel one vodka, st. germaine, mint,
cucumber

LAELIA PALOMA 21

codigo rosa tequila, giffard pamplemousse,
grapefruit soda

C's THE DAY 18

grey goose vodka, passion fruit, vanilla,
sparkling wine

COFFEE IS FOR CLOSERS 16

stoli vodka, coffee liqueur, espresso, vanilla

STRAWBERRY FIELDS 20

bulleit rye, aperol, sweet vermouth

strawberry balsamic shrub, orange bitters

SEARED CITRUS OLD FASHIONED 21

knob creek straight bourbon,

seared orange cordial

JIMMY SEARS 22

monkey 47 gin, cocchi americano,

dry vermouth, raspberry liqueur

MOCKTAILS

GRAPEFRUIT 14

grapefruit, lime, agave, fever tree soda

POMEGRANATE 14

pomegranate, citrus, fever tree soda

CRAFT BEER

IVANHOE PARK TOBOGGAN BLONDE ALE 9.5

SUNCREEK BREWERY SUN SQUISHY IPA 9.5

LIGHTLY COOKED

DIVER SCALLOPS*

celery root, herbal sea broth, truffle 55

KING CRAB "SCAMPI"

parsley, yuzu espuma 48

PASTA

PAPPARDELLE BOLOGNESE

pancetta, beef, veal, lamb, tomato, parmesan 31

UNI CACIO E PEPE

bottarga, furikake, marasaki bucatini 34

POTATO GNOCCHI

seasonal mushroom "cream", fennel,

truffle, confit potatoes 28

FROM THE OVEN

WHOLE CHICKEN

panzanella salad, sherry vinegar jus dressing 65

-free range

WHOLE FISH

nuoc cham butter emulsion MP

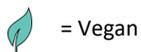
-sourced by Kelly seafood

RACK OF LAMB*

garlic herb breadcrumbs, dijon

-half rack 85

-full rack 155



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

*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 these products fully cooked.

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

FROM THE PAN

WAGYU FLAT IRON*

8 ounce 60

FILET MIGNON*

10 ounce 70

FROM THE BROILER

44 FARMS BONE-IN NEW YORK STRIP *

32 ounce Unaged 110

32 ounce Dry-Aged

30 DAY 125

120 DAY 150

44 FARMS BONE-IN RIBEYE *

32 ounce Dry-Aged

45 DAY 185

90 DAY 195

120 DAY 205

WHOLE MAINE LOBSTER

gruyere mornay, verjus,

fennel pollen breadcrumbs 92

SIDES

CULTIVATED MUSHROOMS 19

KIMCHI CREAMED SPINACH 17

JOHNNY MAC & CHEESE 16

POTATO PURÉE 15

SEASONAL VEGETABLE 18

TEMPURA ONION RINGS 15

ESPELETTE FRITES 14