

APPETIZERS

KING CRAB & JUMBO LUMP CRAB CAKE - 23

with Beurre Blanc, Sundried Tomato, and Arugula

CALAMARI - 18

with Fried Cherry Peppers, Garlic Aioli, Marinara, and Roasted Yellow Tomato Sauce

SEAFOOD MARTINI - 22

Jumbo Shrimp & Crab, Napa Cabbage Slaw, Sriracha Mayo, and Wonton Crisp

SALUMI & CHEESE - 28

Olives, Fried Long Hots, and Grilled Bread

OYSTERS - 18

Choice of Grilled or Rockefeller

TUNA POKE - 19

Diced Tuna with Chipotle Dressing, Avocado, Shaved Jalapeno, Tomato, and Wonton Crisp

MUSSELS - 17

Fingerling Potato, Fennel, Celery, Tomato, and Manhattan Clam Broth

ANGRY SHRIMP & LOBSTER - 27

Shrimp & Lobster in Dom's Sinister Sauce served with Crostini

STEAK TIPS - 20

Blackened, served with Potato and Sriracha Aioli

SALADS

CAESAR SALAD - 13

Romaine, Caesar Dressing, Parmigiano & Grana Padano Cheese, and Toasted Crostini

ROASTED BEETS - 12

Garbanzo Beans, Feta Cheese and Cipollini Onion Vinaigrette

FULL OF LIFE SALAD - 15

Mixed Greens, Quinoa, Craisins, Blueberries, Roasted Almonds, Sunflower Seeds, Cherry Tomatoes, Mint, Feta Cheese, Fresh Lemon Juice, and EVOO

ICEBERG WEDGE - 15

Tomatoes, Carrots, Neuski Bacon, Gorgonzola Cheese, Ranch Dressing, and Fried Onion Strings

SHAVED FENNEL SALAD - 12

Heirloom Tomato, Arugula, Citrus Dressing, and EVOO

RAW BAR

SEAFOOD TOWER - 175

Seafood Martini, King Crab, Oysters, Clams, Lobster Tail, & Cocktail Shrimp

OYSTERS

3.50 each - East Coast or West Coast

SHRIMP COCKTAIL

6 each

CLAMS ON THE HALF

1.50 each

STEAKS

PRIME NY STRIP - 54

14 oz

CENTER CUT FILET - 42

10 oz

VEAL CHOP - 48

14 oz

PRIME RIBEYE - 60

16 oz

SAUCES: 3.50 each - Peppercorn, Yuzu, Sinister, Tuscan, Gorgonzola Neuski Butter

ENTRÉES

BLACKENED SWORDFISH - 33

Fusilli Pasta, Rapini Cream Pesto, Sunny Side Egg

TUNA - 38

Seared with Sesame Seeds & Szechuan Pepper, Wasabi Mashed, and Pickled Watermelon

BRANZINO - 34

Grilled, Fennel Artichoke, Roasted Tomato, Fine Herb Butter

SALMON - 34

Seared, Asian Vegetables, Teriyaki Glaze, and Crispy Wonton

KING CRAB - 39

Pappardelle Pasta, Zucchini Ribbons, Tomato, Basil, and Champagne Beurre Blanc

MAHI - 30

Almond Crusted, Sweet Corn, and Polenta Butter Rum Sauce

SCALLOPS - 39

Seared with Mescalum, Bacon, Green Apple, Ranch Dressing, Shoestring Potato, and Spicy Mustard Vinaigrette

SEARED CHICKEN BREAST - 33

Roasted Garlic, Caramelized Cipollini Onion, Long Hots, and Crispy Fingerlings

CLAMS AND LINGUINI - 29

Garlic White Wine Butter and Wilted Greens

GRILLED PORK CHOP - 36

Roasted Cipollini Onion, Mushrooms, Crispy Fingerlings, and Sautéed Greens

CHILEAN SEA BASS - 41

Miso Glaze, Sticky Rice, Blood Orange Drizzle, and Wilted Greens

SIDES

GRILLED ASPARAGUS - 11

with Beurre Blanc

CREAMED CORN - 11

Au Gratin

MASHED POTATO - 9

BRUSSELS SPROUTS - 11

Seared with Red Onion, Neuski Bacon, and Mustard Vinaigrette

BROCCOLI RABE - 10

with Sautéed Garlic, Crushed Red Pepper and EVOO

FINGERLING - 9

Tostones Truffle Oil and Garlic Parmesan Cheese