

RAW BAR

Seasonal Oysters 15

Six Oysters À la Mignonette or Rockefeller

New Zealand Green Lipped Mussels 12

Steamed in Herbed Garlic & White-Wine Cream Sauce, French Style Country Bread

Wild Caught U-10 Shrimp Cocktail 14

Four Chilled U-10 Shrimp with House-Made Traditional Cocktail Sauce

Key West Jonah Crab Claws 12

Lightly cracked Jonah Stone Crab Claws with Remolade

Certified Natural Meyers Beef Tartar 10

Cognac, Capers, Cornichans, Dijon Mustard with White Truffle Cream and Crostini

Seared Duck Carpaccio 11

Grape Seed Oil, Pistachios, Fleur de Sal, Arugula Salad with Aged Balsamic Vinegar

SMALL PLATES

Pekin Duck Confit Bruschetta 14

Spiced Kumquat Compote, Foie Gras Demi Glace

Maryland Blue Crab Cake 11

Lump Blue Crab with Tarragon Aioli

Edamame & Chickpea Falafel Satay 9

Crème Fraiche Cucumber Dill Sauce, Tomato, Cucumber, Confit Garlic Cloves

Langoustine Stuffed Crimini Mushrooms 12

Coconut Milk and Lobster Roe Béchamel Sauce

Seared Foie Gras 15

Diced Aspic, Arugula Dressed in a Walnut Oil Vinaigrette and Toasted Brioche