

A P P E T I Z E R S

TEXAS AKAUSHI MEATBALLS <i>3 meatballs, basil tomato sauce, parmesan cheese, garlic bread</i>	18
51FIFTEEN CEVICHE <i>red snapper, shrimp, crab, pico de gallo, avocado, lime juice</i>	25
CALAMARI ZEN-CHINO <i>hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce</i>	23
WAGYU BEEF CARPACCIO R <i>arugula, artichoke, capers, Creole mustard aioli, crostini</i>	24
MARYLAND CRAB CAKE <i>jumbo lump crab with lemon Cajun lobster sauce</i>	26
TUNA POKE R <i>ahi tuna, avocado, ginger vinaigrette, jasmine rice, fresno pepper, furikake, micro cilantro</i>	23
BEEF EMPANADAS <i>3 beef empanadas, stuffed with ground beef served with creamy cilantro jalapeño sauce</i>	17
BUFFALO SHRIMP <i>5 shrimp mellow blue cheese crumbles, blue cheese dressing, arugula and daikon</i>	24
SMOKED BURRATA <i>pears, prosciutto, arugula, balsamic glazed</i>	15
CHARCUTERIE BOARD <i>assortment of artisan cheeses, cured meat, crunchy nuts, fresh berries, local honey</i>	24

S O U P S & S A L A D S

SEASONAL SOUP VG V	9
POBLANO SOUP GF	9
LOBSTER BISQUE	10
CAESAR SALAD GF <i>croutons, romano parmesan</i>	10
AVOCADO & CUCUMBER SALAD GF <i>sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry</i>	15
SEAFOOD SALAD GF <i>lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette</i>	46
LACINATO KALE & ENDIVE SALAD <i>caramelized red onions, candied walnuts, feta cheese, berries, sumac Calamanasi Vinaigrette</i>	12

GF - Gluten Free R - Raw Product

Split Plate Charge \$5 | 20% 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.



PASTA & FRESH SEAFOOD

DINNER MENU

SEAFOOD FRIED RICE	39
<i>lobster meat, shrimp, egg, peas, carrots, bean sprout, green onion, red pepper</i>	
SEAFOOD LINGUINE	34
<i>shrimp, scallops, red snapper, fresh basil, brandy lobster cream sauce</i>	
SHORT RIB RAVIOLI	33
<i>short rib, wild mushroom parmesan cheese stuffed ravioli, brussel sprout, spinach, with citrus au jus</i>	
FISH A LA PLANCHA GF	33
<i>seared salmon, green pea mousse, seasonal risotto</i>	
DIVER SEA SCALLOPS	38
<i>pan-seared with maldon sea salt and butter, served with caramelized sprouts and pancetta, beurre blanc sauce</i>	
FRESH RED SNAPPER FILET GF	37
<i>pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil</i>	
SMOKED CHILEAN SEA BASS	45
<i>celeriac puree, sautéed vegetables, red wine reduction</i>	
BLACKENED AHI TUNA STEAK R	37
<i>Peruvian red quinoa, cucumbers, cherry tomatoes, beets, mint with wasabi butter sauce</i>	
FRESH WHOLE BRANZINO GF	MARKET PRICE

SURF & TURF

8oz filet mignon, grilled lobster tail and herb butter, served with mashed potatoes and asparagus

85

STEAKS & CHOPS

ANGUS FILET MIGNON 8oz GF herb butter	48
ANGUS RIBEYE STEAK 16oz GF herb butter	48
BASTED BROWN BUTTER ANGUS RIBEYE STEAK 16oz	48
NEW ZEALAND LAMB CHOP GF pearl onions, balsamic honey reduction sauce	48
CHICKEN TIKKA MASALA	30
<i>char-grilled chicken with a rich and aromatic tomato-based curry sauce, white rice</i>	
VEAL OSSOBUCCO GF	45
<i>slow braised veal shank, asparagus, mascarpone cheese polenta</i>	
BRICK CHICKEN	35
<i>cast iron skillet half chicken, spinach mashed potatoes, lemon thyme au jus</i>	
TENDERLOIN STEAK TIPS	34
<i>garlic mashed potatoes, au jus</i>	

SIDES

ASPARAGUS GF	11
GRILLED ZUCCHINI, CARROTS, AND YELLOW SQUASH GF	11
GARLIC MASHED POTATOES	13
SWEET CARAMELIZED BRUSSELS SPROUTS, GARLIC, AGAVE	13
CHIPOTLE MAC & CHEESE	11
CREAM CORN	11
FRIED RICE GF	13