

APPETIZERS

51FIFTEEN CEVICHE* <i>Red snapper, shrimp, crab, avocado, pico de gallo, lime juice</i> <i>Allergens: Shellfish, Fish, Gluten</i>	\$32	BEEF EMPANADAS <i>Three empanadas stuffed with seasoned ground beef, served with creamy cilantro-jalapeño sauce</i> <i>Allergens: Gluten, Dairy, Egg</i>	\$18
BEEF CARPACCIO* <i>Arugula, artichokes, capers, Creole mustard aioli, crostini</i> <i>Allergens: Egg, Gluten, Dairy</i>	\$24	BUFFALO SHRIMP <i>Five shrimp, blue cheese dressing, arugula and daikon</i> <i>Allergens: Gluten, Dairy, Shellfish, Egg</i>	\$25
SMOKED BURRATA <i>Seasonal fruit, prosciutto, arugula, basil oil, aged balsamic</i> <i>Allergens: Dairy, Pork</i>	\$19	CALAMARI ZEN-CHINO <i>Hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce</i> <i>Allergens: Soy, Sesame, Gluten, Dairy, Shellfish</i>	\$23
MARYLAND CRAB CAKE** <i>Jumbo lump crab, with lemon Cajun lobster sauce</i> <i>Allergens: Shellfish, Egg, Gluten, Dairy</i>	\$28	TUNA POKE* ** <i>Ahi tuna, avocado, ginger vinaigrette, jasmine rice, Fresno pepper, furikake, mirin, micro cilantro</i> <i>Allergens: Fish, Soy, Sesame, Gluten</i>	\$25
YUZU JALAPEÑO HAMACHI CRUDO* ** <i>Thinly sliced sushi-grade hamachi with a bright yuzu-jalapeño dressing, togarashi, and crispy quinoa, finished with fresh citrus and a delicate herb-and-shallot salad</i> <i>Allergens: Fish, Soy, Sesame, Gluten</i>	\$28	MEATBALLS <i>Three meatballs, basil tomato sauce, Parmesan cheese and garlic bread</i> <i>Allergens: Gluten, Dairy, Egg</i>	\$20

SOUPS

LOBSTER BISQUE** <i>Allergens: Shellfish, Gluten, Dairy</i>	\$15	ROASTED POBLANO BISQUE <i>Allergens: Dairy, Gluten-Free</i>	\$13	SEASONAL SOUP	\$13
---	-------------	---	-------------	----------------------	-------------

SALADS

CAESAR SALAD <i>Romaine hearts, parmesan cheese, croutons</i> <i>Allergens: Fish, Dairy, Egg, Gluten</i>	\$10	SEAFOOD SALAD <i>Lobster, shrimp, crab, avocado, mixed greens, cucumber, citrus-herb vinaigrette</i> <i>Allergens: Shellfish, Fish, Gluten-Free</i>	\$46								
AVOCADO & CUCUMBER SALAD** <i>Sliced avocado, English cucumber, arugula, shaved ricotta, Pedro Ximénez sherry dressing</i> <i>Allergens: Dairy, Gluten-Free</i>	\$18	COBB SALAD <i>Grilled chicken, romaine hearts, green onion, crispy bacon, blue cheese crumbles, tomatoes, hard-boiled egg, avocado, blue cheese dressing</i> <i>Allergens: Dairy, Egg, Gluten-Free, Pork</i>	\$30								
SESAME RARE AHI TUNA SALAD* <i>Napa cabbage, daikon, julienned carrots, cucumber, cherry tomatoes, mixed greens, crispy rice noodles, chili oil vinaigrette</i> <i>Allergens: Sesame, Fish, Sov, Gluten</i>	\$26	SALAD ADD-ONS <table><tr><td>Grilled Chicken (7 oz)</td><td>\$12</td><td>Sautéed Shrimp (5)</td><td>\$20</td></tr><tr><td>Grilled Salmon (7 oz)</td><td>\$18</td><td>Crab Meat (2 oz)</td><td>\$15</td></tr></table>		Grilled Chicken (7 oz)	\$12	Sautéed Shrimp (5)	\$20	Grilled Salmon (7 oz)	\$18	Crab Meat (2 oz)	\$15
Grilled Chicken (7 oz)	\$12	Sautéed Shrimp (5)	\$20								
Grilled Salmon (7 oz)	\$18	Crab Meat (2 oz)	\$15								

SIGNATURE SEAFOOD

STEAMED COLD-WATER LOBSTER TAIL** <i>12 oz cold-water lobster tail, beurre blanc, warm drawn butter, Chef's fried rice</i> <i>Allergens: Shellfish, Dairy, Egg, Soy, Sesame, Gluten</i>	\$85	FRESH RED SNAPPER FILET** <i>Pan-seared red snapper, sweet corn and edamame risotto, truffle oil and lemon butter</i> <i>Allergens: Fish, Dairy, Gluten-Free</i>	\$48
CASHEW & PANKO-CRUSTED CHILEAN SEA BASS <i>Warm chili garlic emulsion, wok-fired broccoli, scallion jasmine fried rice</i> <i>Allergens: Fish, Gluten, Dairy, Tree Nuts, Soy, Egg</i>	\$52	FISH À LA PLANCHA** <i>Seared salmon, green pea mousse, seasonal risotto and beurre blanc sauce</i> <i>Allergens: Fish, Dairy</i>	\$34

*Raw Product | **Contains Alcohol

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.

DINNER MENU

SIGNATURE SEAFOOD

DIVER SEA SCALLOPS** Mushroom risotto, pancetta, lemon butter sauce Allergens: Dairy, Pork, Shellfish, Gluten-Free	\$48	FRESH WHOLE BRANZINO** Rosemary-roasted potatoes, asparagus, grilled vegetable medley, and lemon beurre blanc sauce Allergens: Dairy, Fish, Gluten-Free	MARKET PRICE
---	------	--	--------------

PASTA & SIGNATURES

CRISPY GYOZA RAVIOLI** Pork and shrimp gyoza ravioli, brown butter dashi beurre blanc, yuzu kosho crema pearls, crispy garlic, lime zest Allergens: Gluten, Dairy, Shellfish, Pork, Sesame	\$34	KOREAN SHORT RIB FRIED RICE** Slow-braised Korean short rib, wok-fired jasmine rice, egg, kimchi, roasted mushrooms, scallions, sesame, and soy-gochujang glaze, microgreens Allergens: Soy, Sesame, Egg, Shellfish, Gluten	\$40
SEAFOOD LINGUINE** Shrimp, Scallop, Snapper, basil, lobster brandy cream sauce Allergens: Gluten, Dairy, Shellfish, Fish	\$38	SHRIMP RISOTTO** Shrimp, saffron risotto, sautéed spinach, and lemon butter sauce Allergens: Shellfish, Dairy, Gluten-Free	\$38
SHORT RIB & MUSHROOM RAVIOLI** Wild mushroom and parmesan ravioli, braised short rib, Brussels sprouts, spinach, citrus au jus, lemon butter sauce Allergens: Gluten, Dairy	\$42	SEAFOOD FRIED RICE Lobster, shrimp, egg, peas, carrots, bean sprouts, green onion, roasted red peppers Allergens: Shellfish, Egg, Soy, Sesame, Gluten	\$39

FROM THE GRILL

POLLO A LA BRASA** Sous-vide chicken breast stuffed with roasted poblano, corn, Oaxaca and Chihuahua cheeses, crispy chicken skin, smoked poblano-ají amarillo sauce Allergens: Dairy, Egg, Gluten-Free	\$38
SURF & TURF** 8 oz prime filet mignon, 7 oz steamed lobster tail, herb butter, lemon butter, served with pommes puree and asparagus Allergens: Dairy, Shellfish	\$85
8 oz PRIME FILET MIGNON Pommes purée, topped with herb butter Allergens: Dairy, Gluten-Free	\$60
16 oz PRIME RIBEYE Topped with herb butter Allergens: Dairy, Gluten-Free	\$60
NEW ZEALAND LAMB CHOPS Smoked lamb chops, pearl onions, balsamic glaze Allergens: Gluten-Free	\$60

CHOICE OF SAUCE	
Chimichurri**	
Roasted Garlic & Miso Butter**	
Brown Butter with Crispy Sage	
Brandy Peppercorn Sauce**	
PREMIUM ENHANCEMENTS	
Butter-Poached Cold-Water Lobster Tail 7 oz	+\$40
Jumbo Lump Crab Oscar	+\$20
Black Truffle Butter	+\$10

SIDES
\$13 EACH

Pommes Purée (Dairy, Gluten-Free)	Roasted Brussels Sprouts** (Gluten)
Truffle Parmesan Fries (Dairy, Gluten)	Grilled Asparagus (Dairy, Gluten-Free)
Chipotle Mac & Cheese (Dairy, Gluten)	Seasonal Mushrooms (Dairy)
Creamed Corn (Dairy, Gluten-Free)	Fried Rice (Egg, Soy, Sesame, Gluten)

*Raw Product | **Contains Alcohol
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.