

APPETIZERS

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| <b>51FIFTEEN CEVICHE*</b><br>Red snapper, shrimp, crab, avocado, pico de gallo, lime juice<br>Allergens: Shellfish, Fish, Gluten                                                                               | \$32 | <b>SMOKED BURRATA</b><br>Seasonal fruit, prosciutto, arugula, basil oil, aged balsamic<br>Allergens: Dairy, Pork                                                    | \$19 |
| <b>BEEF CARPACCIO*</b><br>Arugula, artichokes, capers, Creole mustard aioli, crostini<br>Allergens: Egg, Gluten, Dairy                                                                                         | \$24 | <b>MARYLAND CRAB CAKE**</b><br>Jumbo lump crab, with lemon Cajun lobster sauce<br>Allergens: Shellfish, Egg, Gluten, Dairy                                          | \$28 |
| <b>BEEF EMPANADAS</b><br>Three empanadas stuffed with seasoned ground beef, served with creamy cilantro-jalapeño sauce<br>Allergens: Gluten, Dairy, Egg                                                        | \$18 | <b>TUNA POKE* **</b><br>Ahi tuna, avocado, ginger vinaigrette, jasmine rice, Fresno pepper, furikake, mirin, micro cilantro<br>Allergens: Fish, Soy, Sesame, Gluten | \$25 |
| <b>CALAMARI ZEN-CHINO</b><br>Hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce<br>Allergens: Soy, Sesame, Gluten, Dairy, Shellfish | \$23 | <b>MEATBALLS</b><br>Three meatballs, basil tomato sauce, Parmesan cheese and garlic bread<br>Allergens: Gluten, Dairy, Egg                                          | \$20 |

SOUPS

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

|                                                                                                                                                                                                          |       |                                                                                                                                                                                                                                          |       |                        |       |                    |       |                       |       |                  |       |
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| <b>CAESAR SALAD</b><br>Romaine hearts, parmesan cheese, croutons<br>Allergens: Fish, Dairy, Egg, Gluten                                                                                                  | \$10  | <b>CHOPPED SALAD WITH GRILLED CHICKEN**</b><br>Mixed greens, Brussels sprouts, oranges, cucumber, avocado, pickled onions, shaved ricotta, champagne vinaigrette<br>Allergens: Dairy, Gluten-Free                                        | \$23  |                        |       |                    |       |                       |       |                  |       |
| <b>AVOCADO &amp; CUCUMBER SALAD**</b><br>Sliced avocado, English cucumber, arugula, shaved ricotta, Pedro Ximénez sherry dressing<br>Allergens: Dairy, Gluten-Free                                       | \$18  | <b>SESAME RARE AHI TUNA SALAD*</b><br>Napa cabbage, daikon, julienned carrots, cucumber, cherry tomatoes, mixed greens, crispy rice noodles, chili oil vinaigrette<br>Allergens: Sesame, Fish, Soy, Gluten                               | \$26  |                        |       |                    |       |                       |       |                  |       |
| <b>STEAK SALAD**</b><br>New York strip, romaine hearts, red onion, cherry tomatoes, English cucumber, crispy bacon, avocado, ricotta cheese, balsamic vinaigrette<br>Allergens: Dairy, Gluten-Free, Pork | \$34  | <b>COBB SALAD</b><br>Grilled chicken, romaine hearts, green onion, crispy bacon, blue cheese crumbles, tomatoes, hard-boiled egg, avocado, blue cheese dressing<br>Allergens: Dairy, Egg, Gluten-Free, Pork                              | \$30  |                        |       |                    |       |                       |       |                  |       |
| <b>SEAFOOD SALAD</b><br>Lobster, shrimp, crab, avocado, mixed greens, cucumber, citrus-herb vinaigrette<br>Allergens: Shellfish, Fish, Gluten-Free                                                       | \$46  | <div>SALAD ADD-ONS</div> <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 |                        |       |                    |       |                       |       |                  |       |
| <b>GRILLED SALMON SALAD</b><br>Orzo, cucumbers, tomatoes, feta cheese, arugula, caper vinaigrette<br>Allergens: Fish, Dairy, Gluten                                                                      | \$27  |                                                                                                                                                                                                                                          |       |                        |       |                    |       |                       |       |                  |       |

SANDWICHES

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| <b>HEARSAY CHEESEBURGER</b> <br>Texas Wagyu patty with cheddar, bacon, lettuce, tomato, red onion, and chipotle aioli on a sourdough bun, served with rosemary parmesan fries<br>Allergens: Wheat, Dairy, Egg, Pork<br>"A signature favorite from our sister concept, Hearsay.<br>Now served at 51fifteen" | \$22 | <b>BLACKENED CHICKEN WRAP</b><br>Whole-wheat tortilla, mixed greens, mozzarella, avocado, tomato, chipotle aioli, served with fries<br>Allergens: Gluten, Dairy, Egg        | \$21 |
| <b>LOBSTER SANDWICH</b><br>Cold-water lobster, dill aioli, avocado, served with potato chips<br>Allergens: Shellfish, Egg, Gluten                                                                                                                                                                                                                                                             | \$35 | <b>BLTA</b><br>Sourdough bread, applewood-smoked bacon, lettuce, tomato, avocado, mayonnaise, served with fries<br>Add Fried Egg +\$2   Allergens: Gluten, Dairy, Egg, Pork | \$18 |

\*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.

LUNCH MENU

SANDWICHES

|                                                                                                                                                                      |             |                                                                                                                                                                                                                          |             |
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| <b>PAN-SEARED CAJUN RED SNAPPER SANDWICH</b><br><i>Focaccia bread, shredded lettuce, sliced tomatoes, cilantro-lime aioli</i><br><i>Allergens: Fish, Gluten, Egg</i> | <b>\$36</b> | <b>MARINATED GRILLED VEGETABLE SANDWICH</b><br><i>Marinated zucchini, squash, tomatoes, mushrooms, cucumbers, mixed greens, honey wheat toast, herb aioli, served with fries</i><br><i>Allergens: Gluten, Egg, Dairy</i> | <b>\$16</b> |
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SIGNATURE SEAFOOD

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

PASTA & SIGNATURES

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

FROM THE GRILL

|                                                                                                                                                                                                                                    |             |                                                                                                                                                                                                                                                                                                                                                                                              |
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| <b>8 oz PRIME FILET MIGNON</b><br><i>Pommes purée, topped with herb butter</i><br><i>Allergens: Dairy, Gluten-Free</i>                                                                                                             | <b>\$60</b> | <div><b>CHOICE OF SAUCE</b><br/><i>Chimichurri**</i><br/><i>Roasted Garlic &amp; Miso Butter**</i><br/><i>Brown Butter with Crispy Sage</i><br/><i>Brandy Peppercorn Sauce**</i></div> <div><b>PREMIUM ENHANCEMENTS</b><br/><i>Butter-Poached Cold-Water Lobster Tail 7 oz</i> <b>+\$40</b><br/><i>Jumbo Lump Crab Oscar</i> <b>+\$20</b><br/><i>Black Truffle Butter</i> <b>+\$10</b></div> |
| <b>16 oz PRIME RIBEYE</b><br><i>Topped with herb butter</i><br><i>Allergens: Dairy, Gluten-Free</i>                                                                                                                                | <b>\$60</b> |                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>NEW ZEALAND LAMB CHOPS</b><br><i>Smoked lamb chops, pearl onions, balsamic glaze</i><br><i>Allergens: Gluten-Free</i>                                                                                                           | <b>\$60</b> |                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>POLLO A LA BRASA**</b><br><i>Sous-vide chicken breast stuffed with roasted poblano, corn, Oaxaca and Chihuahua cheeses, crispy chicken skin, smoked poblano-aji amarillo sauce</i><br><i>Allergens: Dairy, Egg, Gluten-Free</i> | <b>\$38</b> |                                                                                                                                                                                                                                                                                                                                                                                              |
|                                                                                                                                                                                                                                    |             |                                                                                                                                                                                                                                                                                                                                                                                              |

SIDES

\$13 EACH

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

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