

A P P E T I Z E R S

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

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

SEASONAL SOUP VG V	9	CAESAR SALAD <i>croutons, romano parmesan</i>	10
POBLANO SOUP GF	9	AVOCADO & CUCUMBER SALAD GF	14
LOBSTER BISQUE	10	<i>sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry</i>	
		LACINATO KALE & ENDIVE SALAD	12
		<i>caramelized red onions, candied walnuts, feta cheese, berries, sumac Calamansi Vinaigrette</i>	

E N T R É E S A L A D S

STEAK SALAD GF	33
<i>8oz Angus New York steak, romaine heart, red onion, cherry tomato, English cucumber, crispy bacon, avocado, ricotta cheese, tossed with balsamic vinaigrette dressing</i>	
SEAFOOD SALAD GF	46
<i>lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette</i>	
CHOPPED SALAD WITH GRILLED CHICKEN	23
<i>mixed greens, brussels sprouts, oranges, cucumber, avocado, pickled onions, shaved ricotta, champagne vinaigrette</i>	
GRILLED SALMON SALAD	27
<i>orzo, cucumbers, tomatoes, feta cheese, arugula, white caper vinaigrette dressing</i>	
COBB SALAD GF	30
<i>grilled chicken, romaine hearts, green onion, crispy bacon, blue cheese crumble, tomatoes, hard boil egg, avocado, house dressing</i>	
SESAME RARE AHI TUNA SALAD R GF	26
<i>Napa cabbage, daikon, julienne carrots, cucumber, cherry tomatoes, mixed greens, crispy rice noodles & citrus sesame dressing</i>	

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.

SANDWICHES

LUNCH MENU

SLOW ROAST PRIME RIB FRENCH DIP <i>traditional ciabatta bread, horseradish aioli, au jus, fries</i>	19
BLTA <i>add fried egg \$ 2</i> <i>sourdough bread, smoked applewood bacon, lettuce, tomato, mayo, avocado and fries</i>	16
PAN SEARED CAJUN RED SNAPPER <i>focaccia bread, shredded lettuce, sliced tomatoes, cilantro lime aioli</i>	29
BLACKENED CHICKEN CHICAGO WRAP <i>whole wheat tortilla, mixed greens, mozzarella cheese, avocado, tomato, chipotle aioli, fries</i>	18
MARINATED GRILLED VEGETABLES CLUB SANDWICH <i>ciabatta bread, mixed greens, guacamole spread, chipotle lime aioli</i>	16
51FIFTEEN AKAUSHI BURGER <i>Texas Heart Brand Akaushi, homemade brioche bread, lettuce, tomato, onion, pickles, applewood smoked bacon, cheddar cheese, mayonnaise, chipotle aioli</i>	19
LOBSTER SANDWICH <i>4oz lobster meat, homemade brioche bun, dill aioli, avocado, and homemade potato chips</i>	29

PASTA & ENTRÉES

SHRIMP RISOTTO GF <i>saffron risotto with sautéed spinach</i>	34
SEAFOOD LINGUINE <i>shrimp, scallops, red snapper, fresh basil, brandy lobster cream sauce</i>	34
SHORT BIF RAVIOLI <i>short rib, wild mushroom parmesan cheese stuffed ravioli, brussel sprout, spinach, with citrus au jus</i>	33
FISH A LA PLANCHA <i>seared salmon, green pea mousse, seasonal risotto</i>	34
SEAFOOD FRIED RICE <i>lobster meat, shrimp, egg, peas, carrots, bean sprout, green onion, red pepper</i>	39
FRESH RED SNAPPER FILET GF <i>pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil</i>	37

SURF & TURF <i>8oz filet mignon, grilled lobster tail and herb butter, served with mashed potatoes and asparagus</i>	85
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NEW ZEALAND LAMB CHOP GF <i>pearl onions, balsamic honey reduction sauce</i>	48
ANGUS FILET MIGNON 8oz GF herb butter	48
ANGUS RIBEYE STEAK 16oz GF herb butter	48
TENDERLOIN STEAK TIPS <i>garlic mashed potatoes, au jus</i>	34

SIDES

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