

## APPETIZERS

### NEW ENGLAND LOBSTER ROLL

toasted parker house roll, old bay drawn butter 15

### MARYLAND BLUE CRAB CAKES

green goddess dressing, piquillo pepper, watercress 23

### SHRIMP & GRITS

serrano ham, shellfish broth, jalapeno cream 16

### SEARED SCALLOP & HUDSON VALLEY FOIE GRAS\*

savory pain perdu, candied fennel, charred blackberry butter 24

### CHARRED OCTOPUS

heirloom tomato marmalade, sweet onion, potato crisps 22

### MICHAEL'S AHI TUNA TARTARE\*

asian pear, pine nut, chili oil, habanero peppers 24

### CRISPY FISH TOSTADAS

fire roasted salsa, avocado mousse, cabbage & cilantro slaw 17

## SOUPS & SALADS

### MICHAEL'S TOMATO SOUP

maine lobster grilled cheese, micro basil 16

### SHRIMP GUMBO

andouille sausage, carolina gold rice, crispy okra 17

### MIXED GREENS

white cheddar, shaved apple, spiced caramel corn 14

### AMERICAN FISH CAESAR

garden kale, olive croutons, smelt fries 15

### KING CRAB LOUIE

crab-stuffed avocado, baby lettuces, garlic chips 23

### HEIRLOOM TOMATO COCKTAIL

blue cheese stuffed olives, celery-lime aioli, vodka granite 16

### BACON, LETTUCE, TOMATO, AVOCADO

braised bacon, iceberg hearts, sweet 100's, whole grain crouton 15

## REGIONAL FAVORITES

SAN FRANCISCO CIOPPINO *spicy tomato & shellfish broth, dungeness crab toast 35*

PHYLLO-CRUSTED SOLE "FISH & CHIPS" *crisp fingerling potatoes, classic tartar sauce, malt vinegar 42*

CORNMEAL-CRUSTED RAINBOW TROUT *white beans with pulled st louis pork ribs, crumbled cornbread 38*

SALT-BAKED WHOLE RED SNAPPER FOR TWO *orange & chili glazed fennel, pearl pasta 46 per person*

MAINE LOBSTER POT PIE *baby vegetables, truffle cream MP*

GRILLED LION FISH *yukon gold potato chowder, steamed mussels, pork belly croutons 44*

ORGANIC "BRICK" CHICKEN BREAST *truffle mac & cheese, crispy onion rings 29*

MUSTARD-MARINATED BLACK COD *braised rainbow chard, baby root vegetables 45*

AMERICAN FISH SURF & TURF\* *6 oz. snake river farms waygu ribeye, salt-baked lobster tail, caviar potato MP*

## WOOD-GRILLED STEAKS\*

FILET MIGNON 8 oz. 48

PRIME FLAT IRON 8 oz. 38

COWBOY RIB EYE 18 oz. 59

SNAKE RIVER FARMS WAGYU RIB EYE 8 oz. 74

## ACCOMPANIMENTS

ADD ALASKAN KING CRAB

*steamed or grilled 40*

ADD MAINE LOBSTER TAIL

*steamed or grilled 29*

ADD HUDSON VALLEY FOIE GRAS

*cast iron-griddled 28*

## SIDES

12 EACH

BBQ WHITE BEANS

ROASTED MUSHROOMS

MALT VINEGAR FRIES

## WOOD-GRILLED SEAFOOD\*

KING SALMON 34

HAWAIIAN AHI TUNA 44

ALASKAN HALIBUT 38

BLACK GROUPEL 32

SEA SCALLOP & PRAWN 38

CRAWFISH HUSHPUPIES

LOBSTER-WHIPPED POTATOES

SAUTEED SPINACH

TRUFFLE MAC & CHEESE

LEMON BROCCOLINI

GREEN BEAN CASSEROLE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.