

\*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. GF - Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

## raw bar

- daily fresh oysters\* GF mp  
cucumber mignonette - champagne mignonette  
or "Ocean 44" style
- maine lobster cocktail GF mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- colossal shrimp cocktail GF 10 (ea)  
house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail GF 37  
whole leg - de-shelled - atomic horseradish  
house-made cocktail sauce - creamy mustard

- iced alaskan king crab legs GF mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- pacific yellowtail hamachi\* 25  
heart of palm - tapenade - white soy
- hawaiian poke\* 34  
ahi or yellowtail - cucumber - thai chili - togarashi
- jumbo alaskan  
king crab claws GF 24 (ea)  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard

## appetizers

- crispy shrimp 18 / 25  
sweet thai chili - garlic aioli
- chicken fried lobster tails 42  
crispy - chesapeake bay seasoning - green chili aioli
- crispy shrimp deviled eggs 19  
deviled eggs - parmesan - crispy shrimp
- new england clam chowder 16  
butter poached little neck clams - chardonnay  
hardwood bacon - three cheese semolina toast
- wagyu beef tartare\* 33  
deviled egg mousse - grilled soft bread
- prime steakhouse meatballs 12 / 16  
prime beef + pork - family recipe

- maine lobster escargot 31  
chick lobster - truffle mornay sauce - caviar
- sautéed shrimp vince 28  
chardonnay - garlic butter - parmesan herb toast
- fried deviled eggs 8 / 12  
panko - farm fresh egg - sriracha aioli
- rhode island calamari & shrimp 21  
cherry peppers - buttermilk - seasoned flour
- new england lobster rolls 34  
maine lobster - butter poached  
grilled new england roll
- heirloom tomato & king crab GF 44  
fresh avocado - basil puree

## wood roasted shellfish

- little neck clams 29  
wood oven baked - shallots - chardonnay  
local schreiner's linguisa sausage
- prince edward  
island mussels 29  
wood oven baked - shallots - chardonnay  
goat cheese crème fraîche

- oysters au gratin 28  
parmesan - romano - garlic  
mild smoked chili - chipotle
- rockefeller style oysters 28  
spinach - artichoke - smoked garlic
- wood roasted spanish octopus 29  
yukon gold potato - tinkerbell peppers  
crispy capers

## salads

- chopped GF 14  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan
- caesar 16  
poached farm fresh egg  
crisp romaine warm croutons
- heirloom tomato & burrata GF 24  
prosecco vinaigrette - pickled onion

- steak knife BLT wedge GF 16  
baby iceberg head - shaft's blue cheese (CA)  
crispy bacon - grape tomato
- superfood GF 16  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - prosecco fig dressing
- maine lobster + shrimp GF 26  
butter lettuce - calamari  
savory fresh herb dressing



## fresh fish + seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon\* GF 10oz 42
- fresh basil+herb rubbed arctic char\* GF 14oz 42
- chilean sea bass\* GF 10oz 54
- crispy branzino fillet 10oz 51
- pepper crusted big eye tuna\* 10oz 53
- new bedford sea scallops\* GF 10oz 49
- linguini and clams 12oz 42

## lobster + crab

- whole king crab cluster GF (limited availability) mp
- maryland style crab cakes 10oz 49
- new england lobster bake 2lbs 89
- butter poached maine lobster tails GF 20oz 96
- twin whole live maine lobsters GF (1.25lb ea) (limited availability) mp

## steak 44

responsibly farmed, wet aged 28 days, hand cut in-house by our master butcher

### small

- ny strip\* GF 12oz 53
- grass fed ny strip\* GF 12oz 53
- petite filet mignon\* GF 8oz 57
- bone-in filet mignon\* GF 12oz 68
- steak farina (our bone-in filet with an egg) 12oz 69
- westholme australian wagyu filet\* GF 8oz (limited availability) mp
- tomahawk berkshire pork chops\* GF 20oz 47

### regular

- ny strip\* GF 16oz 67
- filet mignon\* GF 12oz 68
- bone-in kc strip\* GF 18oz 69
- bone-in ribeye\* GF 22oz 73
- 45 day dry aged bone-in ribeye\* GF 22oz 89
- bone-in filet mignon\* GF 18oz 78
- westholme australian wagyu filet\* GF 12oz (limited availability) mp

### on top

- truffle butter GF 8 - crispy shrimp 10 - black truffle sautéed maine lobster GF 46 - crab cake "oscar" 19
- butter poached alaskan king crab GF 42 - black truffle green peppercorn 4 - sautéed blue cheese GF 6
- fresh chopped tomato herb gremolata GF 5 - chardonnay butter with shallots + fresh mint GF 4

## potatoes & . . .

- truffled & salted crispy fries GF 11  
maldon seasalt - white truffle oil - shaved parmesan
- buttermilk whipped potatoes GF 11  
idaho potatoes - crème fraîche - chives
- french black truffle short rib mac 27  
gruyère - gouda - parmesan - roasted mushrooms - port reduction
- chive + cream cheese stuffed hashbrown GF 14  
sea salt - bacon - chive cream cheese - sour cream
- chef siegfried's au gratin potatoes GF 18  
caramelized onion - gouda - mozzarella
- atlantic white shrimp risotto GF 34  
parmesan cheese - fresh herbs - browned butter
- new bedford sea scallop gnocchi 25  
browned butter - bread crumbs - parmesan - scallop mousse - truffle
- loaded baked potato GF 14  
wisconsin cheddar - bacon - chives - sour cream
- praline sweet potato 13  
whipped - vanilla bean - mascarpone - candied pecans - streusel crisp



**SUSTAINABILITY:** (noun)  
avoidance of the depletion of natural resources in order to maintain an ecological balance.

## vegetables

- sautéed sweet corn GF 11  
cilantro - chopped parsley
- corn crème brûlée 15  
sweet corn - cream - turbinado sugar
- crispy onion strings 10  
thin sliced - sea salt - malt vinegar
- roasted brussels sprouts GF 15  
sea salt - hardwood smoked bacon - get these!
- shishito peppers GF 10  
smoked sea salt - olive oil - shaved parmesan
- creamed spinach & artichoke 13  
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms GF 15  
seasonal variety - garlic - parsley - thyme
- wood oven roasted cauliflower GF 17  
purple + gold + green varieties - shaved truffle noir cheese
- broccoli, spinach or asparagus GF 14  
sautéed - olive oil - sea salt - shaved parmesan