

ICE BAR

OYSTERS

SIX/DOZEN

CHEBOOKTOOK (CA)

18/32

PECONIC GOLD (LI)

18/32

MONTAUK PEARLS (MTK)

18/32

OYSTER SELECTION (4 EACH)

32

LITTLE NECK CLAMS

12/24

JUMBO SHRIMP COCKTAIL (5)

22

KING CRAB PLATTER (7 LEGS)

125

CAVIAR, AMERICAN STURGEON

85

CAVIAR, OSETRA

115

SEAFOOD TOWERS

TUNA TARTARE

JUMBO SHRIMP

OYSTERS

LITTLENECKS

KING CRAB LEGS

LOBSTER TAIL

SERVES TWO - 125

SERVES FOUR - 250

SERVED WITH CRUSHED ICE, LEMON, COCKTAIL AND MIGNONETTE SAUCES
ONE OZ. CAVIAR PORTIONS ARE SERVED WITH TRADITIONAL ACCOMPANIMENTS

SUMMER SALAD

20

HEIRLOOM TOMATOES, ARUGULA PESTO, BURRATA, OIL, SALT

LAMB KOFTA

22

MIDDLE EASTERN SPICED LAMB WITH LEMON YOGURT
DIPPING SAUCE, CUCUMBER + RED ONION SALAD.

MUSHROOM ALBONDIGAS

22

VEGGIE MEATBALLS, GUAJILLO TOMATO SAUCE, WITH SPINACH

OYSTERS SAINT CHARLES

24

BUTTERMILK FRIED OYSTERS, CREAMED SPINACH, + LEMON AIOLI.

GRILLED FLATBREADS

- PROSCIUTTO, STILTON CREAM, FIGS, + BASIL. 24
- FRESH CLAMS, MOZZARELLA, THICK BACON, + PARSLEY. 24
- CHARRED TOMATOES, ARTICHOKE HEARTS, OLIVES, + FETA. 24

TUNA TARTARE

26

AVOCADO, CUCUMBER, SCALLION, + RICE CRACKERS

DIPS + SPREADS

32

BEET HUMMUS, PIMENTÓN POTTED SHRIMP, + CAPONATA +
HOT HONEY WHIPPED FETA, WITH PITA + CHILLED VEGGIES

CHARCUTERIE FOR TWO

32

A PRIME SELECTION OF MEATS AND CHEESES (3 OF EACH)

LEMONCCINE

32

HOMEMADE FETTUCCINE, LEMON, GARLIC, MINT,
FRESH MAINE LOBSTER MEAT, SERVED WITH RICOTTA GARNISH.

A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-
BOORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.