

**SEAFOOD TOWER** SMALL **99** / LARGE **159**  
CHEF'S SELECTION OF LOBSTER, KING CRAB, SHRIMP  
OYSTERS, CLAMS, MUSSELS, CEVICHE (GF)

**OYSTER SHOOTERS 12/30** (1PC/3PCS)  
TEQUILA CUCUMBER OR SPICY BLOODY MARY  
**OYSTERS MP** 1/2 DZ OR DOZEN- ASK SERVER FOR DAILY SELECTION (GF)  
**JUMBO SHRIMP 24/3PCS** (GF)

**CATCH CEVICHE 25**  
ALASKAN KING CRAB, MAINE LOBSTER, SHRIMP  
SCALLOP, MANGO, BLOOD ORANGE PONZU

**TORO TARTARE 39**  
CAVIAR, WASABI SOY

**SIGNATURE COLD**

**TRUFFLE SASHIMI 31**  
TUNA, HAMACHI, CHILI PONZU  
CAVIAR, BLACK TRUFFLE PURÉE

**SESAME SEARED KING SALMON 24**  
YUZU SOY, HOT SESAME OLIVE OIL  
TOASTED SESAME SEEDS, GINGER, CHIVES

**TARTARE TRIO 30**  
SALMON, HAMACHI, TUNA, TOBIKO  
WASABI CREME FRAICHE

**SALMON BELLY CARPACCIO 25**  
WATERCRESS,  
SWEET & SOUR ONION, YUZU

**ROLLED**

**MRC ROLL 18**  
SEARED TUNA, SHRIMP  
PONZU BROWN BUTTER

**CATCH ROLL 19**  
CRAB, SALMON, MISO-HONEY

**VEGETABLE KING ROLL 17**  
KING OYSTER MUSHROOM, CASHEW, SPICY MISO (V)  
(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

**HELLFIRE ROLL 19**  
SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON

**LOBSTER AVOCADO ROLL 23**  
KING CRAB, CUCUMBER, MANGO SALSA

**SWEETS**

**ACAI BOWL 12**  
BLUEBERRY, BANANA, HONEY GRANOLA,  
TOASTED COCONUT (DF)

**FRUIT PLATE 15**  
SEASONAL FRESH FRUIT &  
WHIPPED MASCARPONE

**CINNAMON ROLL PANCAKES 19**  
BROWN SUGAR-CINNAMON SWIRL, CANDIED ALMOND  
CREAM CHEESE FROSTING

**THE ANYTIME WAFFLE TOWER 15**  
MAPLE, MILK CHOCOLATE & RASPBERRY ICE CREAM,  
CHOCOLATE GANACHE, RASPBERRY JAM, TOASTED ALMONDS (GF)

**EGGS**

\*ALL EGGS ARE ORGANIC\*

**SHAKSHUKA 23**  
BAKED EGG, GROUND TURKEY, CRISPY ARTICHOKE  
SPICED MEDITERRANEAN RAGU, FETA CHEESE, CHALLAH BREAD

**BEET-CURED SALMON BENEDICT 19**  
SCOTTISH SALMON, POACHED EGGS, HOLLANDAISE  
TOASTED ENGLISH MUFFIN

**STEAK AND EGGS 29**  
6OZ CHARRED NY STRIP SKIRT STEAK, 2 SUNNY-SIDE UP EGGS  
BACON CRUMBLE

**EGG WHITE OMELETTE 17**  
EGG WHITE OMELETTE, TURKEY BACON, MUSHROOM, ARTICHOKE  
ARUGULA, CARAMELIZED ONIONS, GOAT CHEESE

**GRAINS & GREENS**

**TUNA POKE BOWL 24**  
AVOCADO, TOMATO, SOUR APPLE, PINEAPPLE, YUZU-CHILI, BROWN RICE  
CRISPY TARO (DF)

**SPINACH ARTICHOKE SALAD 21**  
BABY SPINACH, CRISPY SHITAKE, DRY RED MISO, CRISPY LEEK, PARMESAN,  
TRUFFLE-YUZU VINAIGRETTE

**COCONUT KALE CHICKEN SALAD 24**  
POACHED ORGANIC CHICKEN, HEIRLOOM TOMATO, ROASTED SWEET POTATO  
QUINOA, AVOCADO, SHALLOT VINAIGRETTE (GF, DF)

**FARRO SALMON HEALTH BOWL 24**  
SEARED SCOTTISH SALMON, MARKET VEGGIES, FALAFEL, FETA, SUNNY-SIDE EGG  
TOASTED SESAME SEEDS, SUMAC VINAIGRETTE

**BABY GEM CAESAR SALAD 19**  
SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS  
LEMON PARMESAN VINAIGRETTE  
(VEGAN UPON REQUEST)

**BREADS & SPREADS**

**SMASHED ORGANIC AVOCADO TOAST 19**  
POMEGRANATE SEED, TOASTED ALMOND, ROASTED TOMATO  
POACHED ORGANIC EGG, TOASTED SEVEN GRAIN  
(VEGAN UPON REQUEST)

**CROQUE MADAME 19**  
HAM, GRUYERE, BECHAMEL, FRIED EGG

**EGG WHITE & PULLED CHICKEN BURRITO 22**  
ORGANIC CHICKEN, SCRAMBLED EGG WHITE, AVOCADO  
SPICY RANCH, SPINACH WRAP

**MUSHROOM TOAST 19**  
SAUTÉED MAITAKE MUSHROOM, RED ONION GLAZE, SCRAMBLED EGG  
ARUGULA, SHALLOT VINAIGRETTE,  
HOLLANDAISE SAUCE, GOAT CHEESE FOAM

**THE BEYOND BURGER 19**  
PLANT-BASED PROTEIN PATTY, ICEBERG LETTUCE, TOMATO, RED ONION  
HOUSE PICKLES, VEGAN 1000 ISLAND DRESSING, SESAME BRIOCHE (V, DF)

**CHICK N' EGG SANDWICH 19**  
ORGANIC CRISPY CHICKEN, CARAMELIZED ONIONS, PICKLES  
ARUGULA, HERB MAYO, SUNNY-SIDE UP EGG

**ROAST BEEF FRENCH DIP 19**  
ORGANIC GRASS-FED BLACK ANGUS BEEF, AGED SWISS  
HORSERADISH AIOLI, BRIOCHE

**THE CLASSIC BURGER 25**  
7OZ CLASSIC BEEF BURGER BLEND, AMERICAN CHEESE  
PICKLES, MUSTARD MAYO

**THE LOBSTER ROLL 28**  
MAINE LOBSTER SALAD, TOASTED BRIOCHE, ROOT VEGGIE CHIPS

**HOT**

**CRISPY SHRIMP 25**  
SPICY MAYO, TOBIKO

**CRUNCHY RICE CAKES 21/26**  
TUNA TARTARE, WASABI TOBIKO

**COD LETTUCE "WRAPS" 22/30**  
BOURBON-MISO, KATAIFI, SHITAKE MUSHROOM

**GRILLED SPANISH OCTOPUS 22**  
CRISPY POTATOS, SOFRITO, GARLIC AIOLI

**LOBSTER MAC & CHEESE 26**  
MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED PARMESAN

**MUSHROOM SPAGHETTI 23**  
WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN  
(VEGAN UPON REQUEST)

\*SEARED AUSTRALIAN YELLOWFIN TUNA 37 (GF)  
SALMON A LA PLANCHA 33 (GF)

\*GRILLED MAHI MAHI 32

GRILLED SHRIMP 34

\*GRILLED CAROLINA SWORDFISH 34

\*WILD CAUGHT

CHOICE OF SAUCE

YUZU MUSTARD SEED VINAIGRETTE (V, GF, DF)

KABAYAKI BUTTER + KALE PESTO (GF)

JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

TAMARIND BROWN BUTTER

Simply Cooked

**SIDES**

**CRISPY POTATO HASH 12**  
SUNNY-SIDE UP EGG, GARLIC AIOLI

**PARMESAN-TRUFFLE FRIES 15**  
VEGAN TRUFFLE AIOLI

**HOUSEMADE CHICKEN SAUSAGE 9**

**APPLE SMOKED BACON 9**

EXECUTIVE CHEF: HILARY AMBROSE JR. | SUSHI CHEF: SOLOMON HALIM

**CHARRED BROCCOLINI 13 (V, GF)**

**BRUNCH PRIX FIXE**

COMPLIMENTARY BOTTLE OF CHAMPAGNE

\$85  
for two people

**Appetizers: SELECT 1 FOR THE TABLE**

**Entrees: SELECT 2 FOR THE TABLE**

**Sides: SELECT 1 FOR THE TABLE**

**CRISPY SHRIMP**  
SPICY MAYO, TOBIKO

**CROQUE MADAME**  
HAM, GRUYERE, BECHAMEL, FRIED EGG

**APPLE SMOKED BACON**  
**SMOKED CHICKEN SAUSAGE LINK**

**SALMON BELLY CARPACCIO**  
WATERCRESS, SWEET & SOUR ONION, YUZU

**CINNAMON ROLL PANCAKES**  
BROWN SUGAR-CINNAMON SWIRL, CANDIED  
ALMOND, CREAM CHEESE FROSTING

**Dessert: FOR THE TABLE**

**ROASTED BEETS**  
TRI-COLORED BEETS, GOAT CHEESE FOAM,  
CANDIED WALNUTS, ARUGULA SALAD  
(VEGAN UPON REQUEST)

**SIMPLY COOKED**  
Choice of: SALMON, MAHI-MAHI, OR SWORDFISH  
ORANGE GLAZED CARROTS

**SEASONAL SORBETS**  
CITRUS SALAD, KATAIFI NEST  
**GREEN JUICE (+9)**  
KALE, CUCUMBER, LIME, GREEN APPLE,  
GINGER, WASABI, MINT

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED | \*\*PRICE DOES NOT INCLUDE TAX OR GRATUITY\*\*