

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 27
ALASKAN KING CRAB, MAINE LOBSTER, SHRIMP
SCALLOP, MANGO, BLOOD ORANGE PONZU

TORO TARTARE 39
CAVIAR, WASABI SOY

SIGNATURE COLD

TRUFFLE SASHIMI 33
TUNA, HAMACHI, CHILI PONZU
CAVIAR, BLACK TRUFFLE PURÉE

SESAME SEARED KING SALMON 25
YUZU SOY, HOT SESAME OLIVE OIL
TOASTED SESAME SEEDS, GINGER, CHIVES

TARTARE TRIO 31
SALMON, HAMACHI, TUNA, TOBIKO
WASABI CREME FRAICHE

SALMON BELLY CARPACCIO 26
WATERCRESS,
SWEET & SOUR ONION, YUZU

ROLLED

MRC ROLL 20
SEARED TUNA, SHRIMP
PONZU BROWN BUTTER

HELLFIRE ROLL 20
SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

CATCH ROLL 20
CRAB, SALMON, MISO-HONEY

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

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

LOBSTER AVOCADO ROLL 24
KING CRAB, CUCUMBER, MANGO SALSA

SWEETS

ACAI BOWL 14
BLUEBERRY, BANANA, HONEY GRANOLA,
TOASTED COCONUT (DF)

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

FRUIT PLATE 17
SEASONAL FRESH FRUIT &
WHIPPED MASCARPONE

THE ANYTIME WAFFLE TOWER 17
MAPLE, MILK CHOCOLATE & RASPBERRY ICE CREAM,
CHOCOLATE GANACHE, RASPBERRY JAM, TOASTED ALMONDS (GF)

EGGS

ALL EGGS ARE ORGANIC

SHAKSHUKA 24
BAKED EGG, GROUND TURKEY, CRISPY ARTICHOKE
SPICED MEDITERRANEAN RAGU, FETA CHEESE, CHALLAH BREAD

BEET-CURED SALMON BENEDICT 20
SCOTTISH SALMON, POACHED EGGS, HOLLANDAISE
TOASTED ENGLISH MUFFIN

STEAK AND EGGS 31
6OZ CHARRED NY STRIP STEAK, 2 SUNNY-SIDE UP EGGS

EGG WHITE OMELETTE 19
EGG WHITE OMELETTE, TURKEY BACON, 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 22
BABY SPINACH, CRISPY SHIITAKE, 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 25
SEARED SCOTTISH SALMON, MARKET VEGGIES, FALAFEL, FETA, SUNNY-SIDE EGG
TOASTED SESAME SEEDS, SUMAC VINAIGRETTE

BABY GEM CAESAR SALAD 21
SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS
LEMON PARMESAN VINAIGRETTE
(VEGAN UPON REQUEST)

BREADS & SPREADS

SMASHED ORGANIC AVOCADO TOAST 21
POMEGRANATE, ALMOND, PICKLED CHILI, HEIRLOOM TOMATO
MEDIUM BOILED EGG, RADISH, SOURDOUGH BREAD
(VEGAN UPON REQUEST)

CROQUE MADAME 19
HAM, GRUYERE, BECHAMEL, FRIED EGG

EGG WHITE & CHICKEN BURRITO 23
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 22
PLANT-BASED PROTEIN PATTY, ICEBERG LETTUCE, TOMATO, RED ONION
HOUSE PICKLES, VEGAN 1000 ISLAND DRESSING, SESAME BRIOCHE (V, DF)

CHICK N' EGG SANDWICH 21
ORGANIC CRISPY CHICKEN, CARAMELIZED ONIONS, PICKLES
ARUGULA, HERB MAYO, SUNNY-SIDE UP EGG

ROAST BEEF FRENCH DIP 21
WHOLE GRAIN MUSTARD, AGED SWISS, CARAMELIZED ONIONS
PICKLE SPEAR, ROSEMARY FOCACCIA ROLL

THE CLASSIC BURGER 26
7OZ CLASSIC BEEF BURGER BLEND, AMERICAN CHEESE, PICKLES
RED ONIONS, MUSTARD MAYO

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

HOT

CRISPY SHRIMP 27
SPICY MAYO, TOBIKO

CRUNCHY RICE CAKES 21/28
TUNA TARTARE, WASABI TOBIKO

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

GRILLED SPANISH OCTOPUS 23
CRISPY POTATOS, SOFRITO, GARLIC AIOLI

LOBSTER MAC & CHEESE 28
MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED PARMESAN

MUSHROOM SPAGHETTI 25
WILD MUSHROOM, SNOW PEAS, TOMATO, PARMESAN
(VEGAN UPON REQUEST)

Simply Cooked

*SEARED AUSTRALIAN YELLOWFIN TUNA 38 (GF)

SALMON A LA PLANCHA 34 (GF)

*GRILLED MAHI MAHI 33

HEAD-ON GRILLED SHRIMP 34

*GRILLED CAROLINA SWORDFISH 35

*WILD CAUGHT

CHOICE OF SAUCE

YUZU MUSTARD SEED VINAIGRETTE (V, GF, DF)

KABAYAKI BUTTER • LEMON CAPER • KALE PESTO (GF)

JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

TAMARIND BROWN BUTTER

SIDES

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

APPLE SMOKED BACON 9

PARMESAN-TRUFFLE FRIES 16
VEGAN TRUFFLE AIOLI

CORPORATE CHEF: HILARY AMBROSE JR. | EXECUTIVE CHEF: PAUL CASTRO
SUSHI CHEF: SOLOMON HALIM

HOUSEMADE CHICKEN SAUSAGE 9

CHARRED BROCCOLINI 14 (V, GF)

BRUNCH PRIX FIXE

COMPLIMENTARY BOTTLE OF CHAMPAGNE

Appetizers: SELECT 1 FOR THE TABLE

CRISPY SHRIMP
SPICY MAYO, TOBIKO

SALMON BELLY CARPACCIO
WATERCRESS, SWEET & SOUR ONION, YUZU

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

Entrees: SELECT 2 FOR THE TABLE

CROQUE MADAME
HAM, GRUYERE, BECHAMEL, FRIED EGG

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

SIMPLY COOKED
Choice of: SALMON, MAHI-MAHI,
OR SWORDFISH

Sides: SELECT 1 FOR THE TABLE

APPLE SMOKED BACON
SMOKED CHICKEN SAUSAGE LINK

Dessert: FOR THE TABLE

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**

*\$85
for two people*