

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 REQUEST

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
MUSHROOM, ARTICHOKE, ARUGULA, CARAMELIZED ONION, 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

SWEET POTATO-QUINOA HASH BROWN 8

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**