

raw bar & seafood cocktails

shellfish sampler*

create your own shellfish platter

oysters on the half shell*

half dozen, red wine mignonette 21

chilled maine lobster cocktail

cocktail sauce 27

shrimp cocktail

jumbo | 21 • colossal | 28

crab cocktail

alaskan king | 29 • jumbo lump | 21

tuna tartare*

ahi tuna, lemon aioli 17

hamachi crudo*

yellowtail, avocado, chili pepper ponzu 18

petrossian caviar

royal ossetra imported ossetra sturgeon 1 oz. 125

royal kaluga imported huso sturgeon 1 oz. 210

served with blini, egg white, egg yolk, red onion, crème fraîche & chives

soups & salads

lobster bisque chives 18

caesar salad crisp romaine, parmesan, ciabatta croutons 13

the wedge iceberg, neuske bacon, point reyes bleu cheese 14

bibb salad haricot vert, fingerling potato, black truffle vinaigrette 15

chopped salad baby gem, crispy vegetables, olives, feta, herb vinaigrette 14

barclay prime cheesesteak*

wagyu ribeye, foie gras, onions, truffled cheese whiz on a fresh baked sesame roll 120

served with a ½ bottle of champagne

appetizers

wagyu beef carpaccio* aged parmesan, arugula, lemon 24

seared diver scallops* fried green tomato, maple-bacon jam 18

wagyu slider duo* two mini burgers, housemade brioche 16

sautéed foie gras* grapefruit marmalade, confit citrus, almond shortbread 25

mains

- ora king salmon*** baby carrots, vichyssoise **38**
jumbo lump crabcake lemon aioli **42**
branzino mediterranean sea bass, lemon butter **38**
chilean sea bass potato, sea bean, “new england clam chowder” **41**
wild dover sole french mache, lemon caper brown butter **62**
butter poached lobster served out of the shell, lemon **85**
roasted chicken swiss chard, horseradish jus **32**
rack of lamb* confit potato, niçoise olive, rosemary **46**

steaks

- filet mignon 8 oz.*** **45**
filet mignon 12 oz.* prime **62**
filet mignon 16 oz.* bone-in **65**
ny strip 14 oz.* prime 28 day dry-aged **51**
ny strip 20 oz.* bone-in prime 40 day dry-aged **63**
porterhouse 32 oz.* prime 35 day dry-aged **105**
ribeye 18 oz.* prime 28 day dry-aged **62**

wagyu selections

- filet mignon 8 oz.*** snake river farms, usa **84**
ny strip 10 oz.* a5 wagyu, japan **125**
ribeye 18 oz.* a5 wagyu, japan **195**

sides

- | | | |
|------------------------------------|---|---|
| tater tots 11 | truffle mac & cheese 18 | jumbo asparagus 13 |
| potato gratin 12 | grilled broccoli 12 | baked idaho potato 12 |
| shoestring onions 10 | whipped potatoes 11
truffle whipped 17 | roasted cauliflower 12 |
| creamed spinach 12 | | kennett square mushrooms 16 |

sauce au poivre • roquefort • bearnaise • house steak sauce • horseradish crème fraîche **4**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.