



Raw Bar & Ceviche

east & west coast oysters*	20
jumbo shrimp cocktail	18
jumbo lump crab cocktail	18
lobster & crab ceviche	18
local snapper tiradito*	15
hamachi crudo*	16
yellowfin tuna tartare*	17

Appetizers

big eye tuna tacos*	16
american wagyu sliders	16
crab cake	20
the wedge*	13
tomato & mozzarella	15
maine lobster bisque	14
french onion soup	12

Big Salads

steak 954 salad skirt steak	22
chopped salad grilled jumbo shrimp	21
caesar salad herb chicken	18
greek salad feta, red wine vinaigrette, hearts of romaine	13

Sandwiches

grilled chicken pancetta, fontina, sun-dried tomato aioli	14
dry aged burger aged cheddar, bacon, churchill sauce	16
beef short rib horseradish cream, pickled red onions, arugula	15
cheesesteak onions, cheese sauce	13
turkey club bacon, shredded lettuce, avocado	15

Steaks

14 OZ. PRIME 40 DAY DRY AGED NY STRIP	50
8 OZ. FILET MIGNON	43
12 OZ. FILET MIGNON	52
12 OZ. NY STRIP AU POIVRE	38
22 OZ. PRIME 40 DAY DRY AGED BONE-IN RIBEYE	57
20 OZ. PRIME 50 DAY DRY AGED BONE-IN NY STRIP	65
12 OZ. AMERICAN WAGYU SKIRT STEAK	55
8 OZ. AMERICAN WAGYU FILET MIGNON	65
14 OZ. AMERICAN WAGYU NY STRIP	75

Entrées

MISO BLACK COD
maitake mushrooms &
baby bok choy 29

ORGANIC SALMON
charred lemon relish & soft herbs 26

Sides

WHIPPED POTATOES 11

FRENCH FRIES 11

CREAMED SPINACH 11

ASPARAGUS 12

ROCK SHRIMP MAC & CHEESE 12

MUSHROOMS & ONIONS 12

*Consumer Information : There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness: especially if you have certain medical conditions. 01.08.18

