



## SMALLER + SHAREABLE

FILET MIGNON DEVEILED EGGS\* - 19  
*Filet Mignon Tartar, Fresh Herbs,  
Special Sauce, Cured Egg Yolk (GF no leeks)*

FRIED CHICKEN BAO BUN - 15  
*Bean Sprout Salad*

HERBED RICOTTA CHEESE - 13  
*EVOO, Grilled Pita*

MUSSELS PUTTANESCA - 22  
*Capers, Tomatoes, Olives, Chorizo, Skinny Fries (GF)*

SPICY TUNA LETTUCE WRAPS\* - 19  
*Gochujang Vinaigrette, Avocado, Wontons (DF)*

LOBSTER TOSTADAS - 22  
*Old Bay Mayo, Avo Crema, Queso Fresco, Caviar*

SESAME CHICKEN BITES - 15  
*Glass Noodles, Cucumber Salad,  
Thai Peanut Sauce, Japanese BBQ Glaze (DF)*

ROCK SHRIMP GUACAMOLE - 21  
*Ripe Avocado, Red Tortilla Chips (DF)*

CORN & CHEDDAR FRITTERS - 16  
*Spicy Tomato Jelly*

OAK SMOKED PORK BELLY - 19  
*Banana Relish, Curry Cream (GF)*

BAKED OYSTERS - 20  
*Spinach, Chorizo, Leek Vermouth Cream*

SHRIMP LUMPIA - 16  
*Thai Basil Salad, Red Chili Sauce (DF)*

PAPPAS & PULPO - 22  
*Charred Octopus, Warm Shrimp Potato Salad,  
Cilantro Pistou*

DRY-AGED BEEF CARPACCIO\* - 28  
*Fried Capers, Parmesan, Roasted Tomato Basil Salad*

## ON THE SIDE

French Fries - 12

*Regular | Vinegar + \$2 | Truffle + \$3*

Moroccan Rice (GF/DF) - 15

Three Cheese Potatoes Au Gratin (GF) - 16

Thyme Potatoes (GF) - 15

Soba Noodles (GF) - 15

Roasted Turmeric Cauliflower (GF/DF) - 15

Roasted Bourbon Butter Carrots (GF) - 15

Asian Green Beans (DF) - 16

Scallion Pancakes (DF) - 15

Steakhouse Fried Rice (DF) - 19

**GF = Gluten-Free**  
**DF = Dairy-Free**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please let us know if you have any food allergies or special dietary needs.

## OYSTERS + CAVIAR + BUBBLES

LOCAL MV OYSTERS\* (*Rotating Selection*)  
*\$3.95 each | Min 6 per order | Kimchee Purée | Champagne Mignonette | Cocktail Sauce*

CAVIAR SERVICE\* - 120  
*30 Grams Ossetra Caviar, Blinis, Crème Fraîche, Chives*

CAVIAR & PJ\* - 200  
*Ossetra Caviar Service, Bottle of Perrier-Jouët*

SALTY BUBBLES\* - 130  
*Dozen Local Oysters, Bottle of Perrier-Jouët*

THE EXPERIENCE\* - 250  
*Ossetra Caviar Service, Dozen Local Oysters, Bottle of Perrier-Jouët*

## SALADS + SOUPS

HOUSE CAESAR - 16  
*Hearts of Romaine, White Anchovies,  
Fried Parmesan Crouton*

BIBB & BLUE - 22  
*Bibb Lettuce, Cherry Tomatoes,  
Gorgonzola Cheese, Bacon Lardons (GF)*

STRAWBERRY FIELDS - 19  
*Arugula, Cashews, Goat Cheese,  
Orange-Honey Vin (GF)*

ARCADIA GREEN SALAD - 15  
*Radish, Red Onion, Cherry Tomatoes,  
EVOO, Balsamic Vinegar (GF/DF)*

WARM SPINACH SALAD - 19  
*Bacon Vinaigrette, Red Onion,  
Cherry Tomato, Hard Boiled Egg (GF/DF)*

CHOWDER - 13  
*Bacon, Scallions (GF)*

BOURBON LOBSTER  
BISQUE - 14  
*Lobster Creme Fraiche,  
Fresh Parsley*

## SALAD ADD-ONS

6oz Marinated Chicken - 14

4oz Salmon - 14

3 Grilled Shrimp - 22

Lobster C&K Meat - 28

## COMPOSED ENTRÉES

LAMB RAGOUT RIGATONI - 37  
*Harissa Pomodoro, Parmesan Reggiano*

PAPPARDELLE BOURGUIGNON - 38  
*Dry-Aged Steak Tips, Porcini, Peas, Port Demi Cream*

BABY PORTOBELLO RISOTTO - 34  
*Crispy Truffled Leeks, Parmesan Reggiano, (GF no leeks)*

LOBSTER CRAWFISH RISOTTO - 42  
*Arborio Rice, Lemon Zest, Peas, Goat Cheese (GF)*

CHICKEN TAGINE (Serves 2) - 49  
*Moroccan Rice, Cauliflower, Vinegar Skinny Fries (DF)*

THE BURGER\* - 26  
*Sesame Brioche, LTO, Cheese, Add an Egg \$2, Bacon \$3, Avocado \$3*

## A LA CARTE

*All steaks cooked with tallow  
All fish served with Beurre Blanc*

SCOTTISH SALMON - 29

CASHEW-CRUSTED COD - 32

SWORDFISH STEAK - 34

CAST-IRON FLUKE - 36

FISH OF THE DAY - MP

DRY-AGED PORK CHOP - 42

ORGANIC ROASTED CHICKEN - 29

WAGYU FLAT-IRON (9 - 10 oz)\* - 52

PRIME SKIRT STEAK (10 - 12 oz)\* - 44

FILET MIGNON (7 - 8 oz)\* - 49

PRIME "COWGIRL"  
RIBEYE (18- 20 oz)\* - 65

PRIME DRY-AGED  
NEW YORK STRIP (16 oz)\* - 69

## SAUCES

Cilantro Béarnaise - 5

Port Demi-Glace - 5

Gorgonzola Butter - 5

Charcoal Chimichurri - 5

Horseradish Crème - 5

Beurre Blanc - 5

## ADD-ONS

Grilled Shrimp (3) - 22

Lobster Claw  
& Knuckle Meat - 28