



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 LUMPPIA - 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

DUCK CONFIT QUESADILLA - 19
Guajillo Chili Glaze

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 Regianno, (GF no leeks)

STEAK FRITES - 39
Ribeye Steak, Cucumber & Vinegar Fries

SANDWICHES

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

LOBSTER ROLL.....33
Brioche Roll, Butter Poached Lobster, Capers, Lemon Aioli

ASIAN BBQ CHICKEN.....18
Ciabatta, Napa Cabbage Slaw, Gochujang Spread

CAST-IRON SWORDFISH CLUB.....22
Sourdough, Cured Pork Belly, Avocado

PRIME RIB SANDWICH - 27
*Shaved Beef, Gorgonzola Cheese, Caramelized Onions,
Steakhouse Mayo, Sourdough*