

OCEAN DELICACIES

Oysters – Three Varieties*	6
Kumamoto • Shigoku • Kushi	Per Oyster
Lemon, Cucumber–Cilantro–Ginger Mignonette	
Little Neck Clams*	18
Lemon, Cucumber–Cilantro–Ginger Mignonette	
King Crab*	MP
Drawn Butter, Saffron Aioli	
Maine Lobster*	MP
Drawn Butter, Saffron Aioli	
Lobster Cocktail*	40
Green Apple, Sauce Rose Marie, Fine Chives	
Shrimp Cocktail*	36
Oishi Shrimp (Five), Sauce Rose Marie	

BAKED & DRESSED SHELLFISH

Oysters Rockefeller*	38
Spinach, Sauce Mornay	
Oyster Kilpatrick*	38
Smoked Bacon, BBQ Sauce	
Clams Casino*	20
Garlic, Bell Peppers, Bacon	
Clams Cacio e Pepe*	20
Sea Salt, Cracked Pepper, Creamy Parmesan	

CRUDO & CAVIAR

Bluefin Toro*	50
Cucumber, Chives, Ginger Vinaigrette	
Hamachi*	33
Wasabi Tobiko, Fresh Wasabi, White soy	
Yellowfin Tuna Pizzette*	28
Black Olive, Yuzu, Tarragon	
Tuna Tartare*	32
Ginger & White Soy Vinaigrette, Yuzu Oil	
Steak Tartare*	42
Quail Egg, Caviar, Brioche	
Avocado Roll*	32
Wild Shrimp, Espelette, Citrus	
Warm Sushi Rice Cake*	40
Tuna, Salmon, Toro, Yuzu Kosho, Spicy Sauce, Caviar	
Shrimp Toast*	34
Brioche, Yuzu Crème Fraîche, Caviar	
Wagyu Toast*	36
Brioche, Black Olive Spread, Caviar	

ARTISAN PLATES

Hudson Valley Seared Foie Gras*	38
Cherry Compote, Cherry Coulis, Brioche	
Jumbo Lump Crab Cake	34
Citrus, Wasabi Aioli	
Coconut Shrimp	36
Sweet Chili Sauce, Lime, Cilantro	
Lobster Roll	38
Maine Lobster, Toasted Brioche Roll	
Crispy Fried Chicken	20
Chef’s Spice Blend, Honey, Chili	
Alaskan Black Cod*	26
Fava Bean Purée, Basil Cream, Lemon	
Chilean Sea Bass*	52
Potato espuma, Hon Shimej Mushrooms, Chili Oil	
Wagyu Filet*	60
Black Spice Blend, Potato, Truffle	

SIGNATURE DISHES

Ocean Harvest*	385
½ Maine Lobster, King Crab Legs, Oysters, Sashimi Assortment, Shrimp Cocktail, Clams	
Chef Shaun’s Sashimi Plate*	78
Bluefin Toro, Salmon, Hamachi, Bigeye Tuna, Uni	
Caspy Caviar Selections*	
Kaluga – 50g 275 • 125g 550	
Osetra – 50g 275 • 125g 550	
Golden Kaluga – 50g 325 • 125g 650	
Golden Osetra – 50g 350 • 125g 700	
Special Selections Kaluga – 50g 400 • 125g 800	
Special Selection Osetra – 50g 425 • 125g 850	

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

SPECIALTY COCKTAILS

Tokyo Treat Botanist Gin, Melon, Lime, Coconut Cream	22
Pornstar Martini Absolut Vanilla Vodka, Champagne, Passion Fruit	23
Caspy Martini* Stoli Elite, Olive Juice, Caviar Olives	40
Chocolate Berry Bliss Titos Vodka, Blackberry, Godiva, Mint	21
Island in the Sun Botanist Gin, Orange, Pineapple, Passionfruit	22
Zombie Reviver House Rum Blend, Honey, Lychee,Pineapple, Absinthe	21
Lychee Teatail St. George Citrus Vodka, Clarified Matcha, Lychee, Calamansi	23
Calamansi Club* Tito's Vodka, Raspberrry, Calamansi, Elderflower, Egg White	22
Paint the Town Red Patrón, Lime, Mint, Grenadine	22

LOW ABV

Lunch Meeting Low ABV Gin, Spiced Pear, Lime	17
Niigata Sunrise Soto Sake, Pineapple, Lime, Pomegranate	17

ZERO PROOF

Bird Watching Lyre's Cane, Pineapple, Sirop, Lime	16
Brilliant Disguise* Lyre's Amaretti, Lemon, Honey, Egg	16

BEER

Asahi, 'Karakuchi,' Super Dry Lager Japan, 5.0% ABV	10
Brooklyn Brewing, Pre-Prohibition Style Lager Brooklyn, NY, USA 4.5% ABV	10
Deschutes Fresh Squeezed IPA USA, American India Pale Ale. 6.4% ABV	10
Dogfish Head 90 Minute IPA USA, American India Pale Ale. 9.0% ABV	12
Stiegl Grapefruit Radler Austria, Fruit Beer. 2.25% ABV	10
Heineken Non-Alcoholic Netherlands, 0.0% ABV	8

NON-VINTAGE CHAMPAGNE HALF BOTTLE

Billecart-Salmon, Brut, 375ml	78
Joseph Lorient-Pagel, Carte d'Or, Brut, 375ml	91
Charlier et Fils, Carte Noir, Brut, 375ml	92
Ruinart, Blanc de Blancs, Brut, 375ml	86
Palmer & Co., Brut, 375ml	74
Le Chemin du Roi, Brut, 375ml	108
Krug, Grand Cuvée, Brut, 375ml	254
Canard-Duchéne, Léonie Brut Cuvée, 375ml	60
Alfred Gratien, Brut, 375ml	68
Henri Giraud, Esprit Nature, Brut, 375ml	68
Taittinger, Brut La Française, 375ml	62
Hervieux-Dumez, Hilde, 1er Cru, Brut Rosé, 375ml	88
Billecart-Salmon, Brut Rosé, 375ml	95

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