

**CHEF'S SPECIALS 3/12/2025**

**SOUP OF THE DAY**

**MEDITERRANEAN TOMATO BISQUE \$15**

Roasted Tuna & Shrimp, Saffron Chorizo Rice, Roasted Tomato Broth with Capers, Onion,  
Minced Olive & Herbs

**APPETIZER**

**JAPANESE A-5 WAGYU NIGIRI (2) \$28**

Wagyu Nigiri / Caviar & Japanese Aioli

**ENTREES**

**CATCH OF THE DAY – BRONZINO \$44**

**LOBSTER, UNI & HOKKAIDO SEA SCALLOP PASTA \$55**

Seared Sea Scallops (2), Butter Poached Lobster, Black Spaghetti,  
Uni Cream Sauce & Parmesan Gremolata

**SEARED ORA KING SALMON \$52**

Truffle Sea Beans, Wild Mushroom Risotto, Broccoli & Beurre Monte

**PEPPER SEARED 14oz KC NY STRIP \$75**

Garlic & Tomato Confit, Au Poivre Sauce,  
Crispy Gnocchi with Artichoke, Heart of Palm, Mushrooms & Parmesan

**TODAY'S OYSTER SELECTIONS**

**EAST COAST**

**IRISH POINT, P.E.I.**, 2.75" Sweet Brine with A Crunchy, Meat Mineral Finish

**SWEET ISLAND KISS, PEI**, 2.5" ~3" Mild Meat, With A Sweet & Salty Flavor

**MALPEQUE, P.E.I.**, 3.5" Moderate Salt, Meaty Bite, Clean Finish

**BEAU SOLEIL, NB**, 2.5" Delicate with A Mild Brininess & Sweet Finish

**WELLFLEET, MA**, 3.5" Cool Brine, Buttery Meat, Sweet Lettuce Finish

**BLUE POINT, CT**, 3.5" ~4.5" Medium Salinity, Springy Meats, Mineral Finish

**MOOKIEMOTO, MA**, 2.75" Chewy Meat with A Heavy Brine

**SWEET PETITE, MA**, 2.5" ~3" Mild Meat, With A Sweet & Salty Flavor

**MOMMA MIA, P.E.I.**, 2.5" ~3" Nice Medium Brine with A Slightly Fruity Finish

**WEST COAST**

**WILLAPA, WA**, 3" Gentle Brine with Soft Meats, & A Clean, Melon Rind Finish

**DEER CREEK, WA**, 3.75" Light Salt, Cucumber Finish

**EVENING COVE, WA**, 3" Medium Brine, Tangy Cucumber Finish

**DABOB BAY, WA**, 3.5" Crisp & Briny - Sweet Melon Finish

**PICKERING PASS, WA**, 2.75" Briny with A Cucumber Finish

**ELKHORN, WA** 2.75" firm meats with a high brininess, sweet flavor and a melon finish,

**CHEF DOZEN SAUCES – STRAWBERRY & LYCHEE / MANGO & TAJIN / SWEET CHILLI**