



**CHEF'S SPECIALS 10.19.26**

**SOUP**

**NEW ENGLAND CLAM & OYSTER CHOWDER \$16**

**APPETIZER**

**SEA BREAM CRUDO \$26**

∞ Shallots ∞ Italian Parsley ∞ Tarragon ∞ Lemon Olive Oil ∞ Fried Capers ∞ Yuzu Kosho ∞

**ENTREES**

**GOLDEN COAST SCALLOPS \$48**

∞ Miso ∞ Roasted Corn Puree ∞ Corn & Chorizo succotash ∞ Charred Broccolini

**GRILLED WHOLE BRANZINO \$75**

∞ Capers-Lemon Butter sauce ∞ Asparagus ∞ Roasted Baby Potatoes ∞

**18oz PRIME DELMONICO RIBEYE \$82**

∞ Au Poivre ∞ Mushrooms ∞ Mashed Potatoes ∞

**TODAY’S OYSTER SELECTIONS**

**LOCAL OYSTERS**

**EEL LAKE, SW NS, 3”** Plump & Crunchy with Distinct Grassy Finish

**BABY SHARKS, FL** New Smyrna, 2 -2.5” Umami rich, earthy, briny, meaty bite.

**WET KITTY, FL** 10 thousand Islands 2.5~3” Sweet, Nut-Like Flavor & Firm Meats

**SEX PANTHER, FL** 10 thousand Islands 2.5~3” Sweet, Nut-Like Flavor & Firm Meats

**EAST COAST**

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

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

**BIRTHDAY GIRLS, VA,** 2.5~3” Salty, Sweet Flavor A clean, crisp sweetness with hints of minerality.

**WEST COAST**

**CHEF’S CREEK, BC,** 2.75” Medium Brine with Full Meats & A Lettuce Finish

**BUCKLEY BAY, BC,** 3~4” Firm Meat, Medium Brininess, Crisp Clean Flavor, Light Melon Finish

**KUSSHI, BC,** 1.75” Good Salt, Robust Melon Cucumber Finish

**ROYAL MIYAGI, BC,** 3” Medium Brine, Tangy Cucumber Finish

**CHEF DOZEN MIGONETTE SAUCES**

∞ PRICKLY PEAR & SWEET BASIL ∞ RED CURRY ∞ AJI AMARILLIO ∞