

LAUNCH

TOWERS

CAPTAIN* / 125

- LOBSTER TAIL
- 6 EAST COAST OYSTERS
- 6 SNOW CRAB CLAWS
- 4 SHRIMP COCKTAIL
- SMOKED FISH DIP & CEVICHE
- 6 MUSSELS
- 6 CLAMS

CREATE YOUR TOWER* / MKT

Select 3 or more to build a Tower

IMPERIAL OSETRA CAVIAR* / 1 oz 85

smoked fish boursin, classic accoutrement, blini

Order à la carte or create a Tower. All Towers served with grilled toast, za'atar lavash chips & house whipped butter with sea salt.

EAST COAST OYSTERS* / 1/2 dozen 23

WEST COAST OYSTERS* / 1/2 dozen 29

SNOW CRAB CLAWS / 1/2 dozen 24

lime & tajín aioli

LITTLENECK CLAMS / 1/2 dozen 11

biarritz herb emulsion

MUSSELS / 1/2 dozen 8

criollo relish, nikkei sauce

SHRIMP COCKTAIL 2 / 16

LOBSTER TAIL COCKTAIL / 36

SMOKED FISH DIP / 18

boursin, za'atar lavash crisps

TUNA TACOS* 2 / 14

yellowfin tuna, mango-jicama relish, sweet soy

TROPICAL CEVICHE* / 22

mango, jicama, ají amarillo leche de tigre, plantain chips

SET SAIL

BIMINI BREAD / 8

NEW ENGLAND CLAM CHOWDER / 14

bacon, crispy clam strips & fingerling potatoes

SCALLOP ESCARGOT / 19

bay scallop, herbed butter, parmesan crumbs

WHOLE-ROASTED CAULIFLOWER / 16

parmesan crust, cilantro tahini, pickled radish, dukkah, pomegranate seeds, mint

CRISP CALAMARI / 18

zucchini, calabrian chili, lemon tomato aioli

WOOD-CHARRED OCTOPUS / 22

wilted kale, crispy garbanzo, fingerling potatoes, chorizo vinaigrette

WAGYU CARPACCIO* / 26

osetra caviar, snow crab, black truffle emulsion, pickled onion

PERI-PERI SHRIMP / 21

peri-peri butter sauce, herbs salad, pickled shallots, grilled toast

ARTICHOKE “CHOPS” / 18

fire-roasted artichoke heart, mozzarella stracciatella, mustard seed, dill, lemon oil, grilled toast

CAESAR* / 15

artisan romaine, prosciutto, provençal olives, tomato, garlic croutons, reggiano parmesan

HORIATIKI SALAD / 16

cucumber, onion, tomatoes, kalamata olives, french feta cheese, red wine vinaigrette, herb oil

CHOP SALAD / 16

blend of artisanal lettuce, fresh vegetables, chickpeas, queso fresco, crispy tortilla strips, cilantro honey vinaigrette

ADD TO SALADS:

chicken 11, shrimp 12, salmon 14, grilled octopus 16

CHARTED COURSE

PAN-ROASTED SCOTTISH SALMON* confetti pearl couscous, almond chermoula, pomegranate seeds, basil, mint / 35

FLORIDA PAELLA shrimp, clams, mussels, calamari, local fish, saffron rice, house-made chorizo / 45

GROUPE PICCATA wilted spinach, cured tomato, caper berries, lemon chardonnay butter, fingerling potatoes / 46

SHOYU GLAZED SEA BASS forbidden rice pilaf, edamame purée, bok choy, shiitake mushroom, miso dashi nage / 49

CLAM CARBONARA middleneck clams, chopped clams, pancetta, sous vide egg, linguini, parmesan crust / 34

DRY-AGED BRANZINO FILET grilled, lemon potatoes, oil cured tomatoes, olive dust, feta, herb salad, lemon oil / 42

SURF N’ TURF FILET petite filet, jumbo shrimp, mashed potatoes, cured tomatoes, au poivre sauce, beurre marinière / 54

LOBSTER FRA DIAVOLO spicy tomato sauce, pappardelle pasta, garlic breadcrumbs / 58

CRISPY WHOLE SNAPPER herbed basmati, sauce “al ajillo”, charred citrus, maldon salt / 59

BOURBON PORK CHOP sweet potato purée, crispy prosciutto, confit garlic, au poivre sauce / 38

WAGYU BUCATINI BOLOGNESE beef & san marzano tomato ragout, mozzarella burrata / 29

ROASTED HALF CHICKEN tunisian spices, braised chickpeas, crispy kale, cilantro tahini, natural lemon reduction / 32

38 oz PORTERHOUSE STEAK • DRY-AGED, FLAMBÉE / 195

Porterhouse served with onion rings, grilled tomatoes, cognac au poivre, chimichurri & béarnaise sauces

From The WOOD-FIRED GALLEY

SEAFOOD

SWORDFISH / 35

SCOTTISH SALMON* / 32

MAHI-MAHI / 34

SNAPPER / 39

BRANZINO / 39

STEAKS*

FILET CENTER CUT 8 oz / 45

PETITE FILET 5 oz / 34

NEW YORK STRIP 14 oz / 51

RIBEYE ENTRECÔTE 16 oz / 52

SAUCES / 5

CITRUS BUTTER SAUCE

COGNAC AU POIVRE

SAFFRON-LEMON NAGE

STEAK SAUCE

ROQUEFORT BUTTER

BÉARNAISE

CHIMICHURRI

MARINIÈRE BUTTER SAUCE

SIDES

CAESAR* / 9

GARLIC MASHED POTATOES / 9

BASMATI RICE / 9

GRILLED ASPARAGUS / 9

ONION RINGS / 9

PARMESAN FRIES / 12

TRUFFLE YUZU BRUSSELS SPROUTS / 12

DECADENCE

LOBSTER TAIL 6 oz / 36

JUMBO PERI-PERI SHRIMP (2) / 18

OSCAR STYLE SNOW CRAB / 22

CAVIAR* BEURRE BLANC SAUCE / 25

COCKTAILS

MINTY MELON / 16

Absolut Grapefruit Vodka, Jalapeño, Watermelon, Mint

#NOSLEEP ESPRESSO / 17

Espresso, Disaronno, Frangelico, J.F. Haden's Espresso Liqueur, Choice of: Elleven Vodka, Patrón Reposado Tequila, or Angel's Envy Bourbon

SUN KISSED / 19

Tito's Vodka, Aperol, St-Germain, Prosecco, Orange, Lime, Rose Sphere

HIGH SEAS / 16

Mi Campo Blanco Tequila, Basil, Coconut Water, Citrus

NAUTI-RITA / 18

Patrón Reposado Tequila, Strawberry, Cointreau, Lime, Agave, Strawberry Sea Salt Foam

BLOWFISH / 16

Bacardí Superior Rum, Chinola Passion Fruit, Curaçao, Lime, Mint

ISLAND HOPPER / 18

Papa's Pilar Aged Rum, Coconut Water, Pineapple, Lime

SANDBAR SPRITZ / 17

Sipsmith Lemon Drizzle Gin, St-Germain, Prosecco, Citrus, Red Bull Blueberry

FIRST MATE / 16

Bulleit Bourbon, Mango, Citrus, Fever-Tree Ginger Beer

WHISKEY CREEK / 18

Redemption Rye Whiskey, Carpano Antica, Luxardo, Nonino L'Aperitivo, Aromatic Bitters

FREE SPIRITED

Zero-Proof Cocktails

KNOT NAUTI / 12

Ritual Tequila Alternative, Strawberry, Agave, Fever-Tree Yuzu Soda, Strawberry Sea Salt Foam

PIER PRESSURE / 12

Ritual Whiskey Alternative, Mango, Citrus, Fever-Tree Sparkling, Sicilian Lemonade

YACHT-TAILS

SHIP-FACED SHELLEY / 60

Serves 2-4

Grey Goose Vodka, Strawberries, Cucumber, Lemon, Lime

GOLDEN HOUR OLD FASHIONED / 25

Angel's Envy Bourbon, Giffard Vanilla Liqueur, Maraschino Cherries, Smoke Treatment, Gold Leaf Ice, Angostura Orange, Aromatic Bitters Perfume Spray

CAVIAR-TINI / 35

Caviar* Stuffed Olives, Olive Brine, Diamond Ice, Absinthe Perfume Spray, Choice of Ketel One Vodka or Monkey 47 Gin

WINE

BUBBLES

CHAMPAGNE

Bollinger "Special Cuvée", FRA	G	B
Billecart-Salmon / Epernay, FRA (3.0L)		165
Billecart-Salmon Rosé, FRA		525
Billecart-Salmon Rosé / Epernay, FRA (3.0L)		210
Charles Heidsieck "Reserve" / Reims, FRA (1.5L)		795
Dom Pérignon, FRA		455
Moët Chandon "Impérial", FRA (187ml)	34	445
Moët Chandon "Impérial" Rosé, FRA (187ml)	39	134
Perrier-Jouët "Belle Epoque", FRA		150
Perrier-Jouët "Grand", FRA		295
Veuve Clicquot, FRA		155
Veuve Clicquot Rosé, FRA		185
Voirin-Jumel "Blanc de Blancs" / Cramant, FR (1.5L)		198
		220

PROSECCO

Ruffino, Valdobbiadene, ITA (187ml)	13	50
Ruffino Rosé, Valdobbiadene, ITA (187ml)	14	

SPARKLING

Domaine Chandon, CA (187ml)	19	79
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WHITE WINE

PINOT GRIGIO

Barone Fini, Alto Adige, ITA	15	58
Livio Felluga, Friuli, ITA		79
Maso Canali, Trentino, ITA	14	54

SANCERRE

Château de Sancerre, Loire, FRA	22	85
J. Villebois Sancerre "'Silex", Loire, FRA		102

VERMENTINO

Poggio al Tesoro, Bolgheri, ITA		60
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TIMORASSO

La Spinetta, Piedmont, ITA		69
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ALBARIÑO

Lagar de Bouza, Rias Baixas, ESP		55
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VERDEJO

Torres "Celeste Reserva", Rueda, ESP	14	52
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SAUVIGNON BLANC

Cloudy Bay, Marlborough, NZL		82
Ferrari-Carano "Fumé Blanc", Sonoma, CA		52
Groth, Napa, CA	22	86
Kim Crawford, Marlborough, NZL	14	54
Merry Edwards, Russian River, CA		95

RIESLING

Pröbst "Feinherb", Mosel, DEU	13	50
Schloss Johannisberg "Kabinett" Rheingau, DEU		79

BURGUNDY

Bouchard "Beaune du Château", Beaune, FRA	118	
Domaine Laroche "Vaudevey", Chablis, FRA	139	
Morey "En Virondot", Chassagne-Montrachet, FRA	240	

CHARDONNAY

Far Niente, Napa, CA	135	
Gran Moraine, Yamhill-Carlton, OR	122	
Joel Gott "Unoaked", CA	13	50
Sonoma Cutrer "Russian River Ranches", CA	16	60
Staglin "Salus", Napa, CA		155
Stags' Leap Winery, Napa, CA	21	80
Willamette Valley, OR		82

ROSÉ

Rock Angel, Provence, FRA (1.5L)	195	
La Fete du Rosé, Provence, FRA (3.0L)	340	
The Vice "Miami Vices", Napa, CA	68	
Whispering Angel, Provence, FRA	16	62

RED WINE

PINOT NOIR

Bravium, Anderson Valley, CA		77
Belle Glos "Clark & Tele.", Santa Maria, CA	21	80
Brewer-Clifton Sta. Rita Hills, CA		108
Domaine Serene "Yamhill Cuvée", OR		150
Gran Moraine, Yamhill-Carlton, OR		98
Hilt, Sta. Rita Hills, CA		122
La Crema, Monterey, CA	15	57
Patz & Hall, Sonoma Coast, CA		92
Ponzi "Tavola", Willamette Valley, OR		88

BURGUNDY

Chevalier de la Cree, Côte de Beaune, FRA	118	
Dm. Faiveley, Gevrey-Chambertin "Vieilles Vignes", FRA	214	

AMARONE

Tutela, Veneto, ITA		92
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BAROLO

Pio Cesare, Piedmont, ITA	178	
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CHIANTI

La Spinetta "Casanova Reserva", Tuscany, ITA	74	
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BRUNELLO

Val Di Suga, Tuscany, ITA	150	
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SUPER TUSCAN

Villa Antinori, Tuscany, ITA	16	60
Tenuta Luce "Luce", Tuscany, ITA		235

TEMPRANILLO

Numanthia "Numanthia", Toro, ESP		110
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MALBEC

E. Catena "Tahuan", Mendoza, ARG	13	50
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MERLOT

Alexander Valley Vineyards, Alex. Vly., CA	16	62
DAOU, "Sequentis Reserve", Paso Robles, CA		98
La Jota, Howell Mountain, CA		195
Pride Mountain Vineyards, Napa, CA		155

BORDEAUX

Château Armens Grand Cru, St. Emilion, FRA		89
Château des Eyrins, Margaux, FRA		170
Château Lassegue Grand Cru, St. Emilion, FRA		140

CABERNET SAUVIGNON

Anakota, "Helena Montana", Knight's Valley, CA		298
Freemark Abbey, Napa, CA		160
Groth "Reserve", Oakville, CA		340
Quilt, Napa, CA	21	79
Simi, Sonoma, CA	15	56
Stags' Leap Winery, Napa, CA		105
Silverado "Estate", Napa, CA		125
Stag's Leap Wine Cellar "Artemis", Napa, CA		180
Wente, Livermore Valley, CA	13	50

RED BLENDS

Cain Cuvée, Napa, CA	24	90
Girard "Artistry", Napa, CA		118
Joseph Phelps "Insignia", Napa, CA		475
Opus One, Napa, CA		550
Prisoner Wine Co. "Prisoner", CA		98
Quintessa, Rutherford, CA		390
R. Strong "Symmetry", Alexander Valley, CA		110

ZINFANDEL

Turley "Juvenile", CA		69
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CHÂTEAUNEUF-DU-PAPE

E. Guigal, Rhone, FRA		150
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SYRAH

Jonata "Todos", Ballard Canyon, CA		98
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DESSERT WINE

Cuvee Auslese, Kracher, Burgenland, DEU (375ml)		72
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*Consuming raw or undercooked meat and seafood may increase your risk to foodborne illness. Please notify us of any food allergies.