

APPETIZERS

FRIED CALAMARI 18
LEMON, SPICY CHERRY PEPPERS, MARINARA.

CRAB CAKE 26
JUMBO LUMP CRAB, FRISÉE, RADISH, PRESERVED LEMON,
CAPER TARTAR SAUCE.

TUNA TARTARE * 22
YELLOWFIN TUNA, AVOCADO PURÉE, PICKLED
CUCUMBER, PONZU, SALMON ROE, WONTON CHIPS.,

CHICKEN SPIEDINI 18
GRILLED CHICKEN, PERSIMMONS, SWEET PEPPER,
CHIMICHURRI, RED PEPPER COULIS.

GRILLED OCTOPUS 28
SPANISH OCTOPUS, ROMESCO SAUCE, FRISÉE,
HASSELBACK FINGERLING POTATOES, MINT GREMOLATA,
GARLIC CHIP.

BAKED CLAMS 18
LITTLE NECK CLAMS, BACON, ANCHOVIES, BREAD
CRUMBS, LEMON.

BAKED STUFFED
ARTICHOKES 32
LOBSTER MEAT, JUMBO LUMP CRAB, PANKO, LEMON
BUERRE BLANC HERB OIL

SALAD

ARLO SALAD 24
CRAB, WATERMELON, ROASTED CORN, FIG, RADISH,
FETA CHEESE, BABY ARUGULA, AVOCADO, LEMON-
BASIL VINAIGRETTE.

BURRATA SALAD 22
CREAMY BURRATA, CILANTRO, PESTO, FRISÉE, SLICED
PEACHES, HONEYDEW, PICKLED ONIONS, TOASTED
ALMONDS, CITRUS VINAIGRETTE.

WEDGE SALAD 19
ICEBERG LETTUCE, CHERRY TOMATOES, RED ONIONS,
BACON LARDONS, CRUMBLD BLUE CHEESE AND A
CREAMY ROQUEFORT DRESSING.

CAESAR SALAD 18
LI HYDROPONIC ROMAINE, GRATED PARMESAN CHEESE,
CRUMBLD CROUTONS AND A CREAMY CAESAR
DRESSING.

BEET SALAD 19
ROASTED BEETS, MINT PESTO, PICKLED STRAWBERRIES,
CARA CARA ORANGES, GOAT CHEESE, MARCONA
ALMONDS, ROASTED SHALLOT VINAIGRETTE.

CHARCUTERIE

Chef's selection of 3 imported
cheese and cured meats.
for two 28

accompanied by dry fruits, jam
and grilled bread.

RAW BAR

SEAFOOD PLATEAU *
LOBSTER, CRAB, SHRIMP, EAST COAST OYSTERS,
WEST COAST OYSTERS, CLAMS GRANDÉ 90
COLOSSAL 145

EAST COAST OYSTERS * 3
PER PIECE

WEST COAST OYSTERS * 5
PER PIECE

LITTLE NECK CLAMS * 2
PER PIECE

LOBSTER COCKTAIL M/P

JUMBO LUMP CRAB 25

SHRIMP. COCKTAIL 7
PER PIECE

BUTCHER BOARD

PORTERHOUSE FOR
TWO * 160
40Oz, 60 DAY PRIME DRY AGED

FILET MIGNON * 68
10Oz, PRIME

RIBEYE * 80
24Oz COWBOY, 35 DAY PRIME DRY
AGED

SKIRT STEAK * 60
16OZ, PRIME

NY STRIP * 70
14OZ BONELESS, 45 DAY PRIME DRY AGED

Lobster Tail \$36

Au Poivre 8, Truffle Butter 8, Bone
Marrow Butter 8, Blueberry Jam Foie
Gras Butter 8

USDA PRIME

SEA

CRISPY SALMON 38
FAROE SALMON, PICKLED CUCUMBERS, FARRO, QUINOA,
TOASTED ALMOND, SHIRAZI SALAD, LEMON-DILL YOGURT.

HALIBUT 44
PAN-SEARED, BELUGA LENTILS, SAUTÉED KALE, FENNEL
SALAD, CITRUS BEURRE BLANC.

SHRIMP 42
PAN SEARED COLOSSAL SHRIMP, GOAT CHEESE POLENTA,
SAUTÉED LEEKS, CHORIZO, CALABRIAN CHILI CHIMICHURRI,

SEARED TUNA * 42
SUSHI GRADE TUNA, LIME, AVOCADO, FENNEL, BLACK
MISSION FIGS, FRISÉE, PONZU GLAZE, PINE NUTS.

CHILEAN SEA BASS 52
LEMONGRASS COCONUT CREAM SAUCE, SAUTÉED LEEKS,
SPICY PEANUTS, HERB OIL.

SIDES

MAC & CHEESE
RADIATORE PASTA TOSSED WITH
A BECHAMEL SAUCE MADE WITH
GRUYERE, ASIAGO AND
PROVOLONE CHEESES. 15
Add lobster 22

SAUTÉED SPINACH 15

SAUTÉED
BROCCOLINI 15

CREAMED SPINACH 15

BRUSSEL SPROUTS
CRISPY BRUSSEL SPROUTS,
PECANS, DRIED CRANBERRIES,
BALSAMIC. 16

KITCHEN SINK
POTATO
CRISPY POTATO,
SHALLOT, GARLIC
CONFIT AIOLI. 16

MASHED POTATO
GOLDEN YUKON
POTATO, BUTTER. 15

ASPARAGUS
GRILLED, LEMON, BREAD
CRUMBS. 15

WILD
MUSHROOMS
SAUTÉED, SHALLOTS,
TOASTED PINE NUTS,
FRESH THYME. 16

FRENCH FRIES
12
HAND CUT TRUFFLE,
PARMESAN. 16