

OCEAN DELICACIES

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

BAKED & DRESSED SHELLFISH

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

CRUDO & CAVIAR

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

ARTISAN PLATES

Hudson Valley Seared Foie Gras* Cherry Compote, Cherry Coulis, Brioche	38
Jumbo Lump Crab Cake Citrus, Wasabi Aioli	34
Coconut Shrimp Sweet Chili Sauce, Lime, Cilantro	36
Lobster Roll Maine Lobster, Toasted Brioche Roll	38
Crispy Fried Chicken Chef's Spice Blend, Honey, Chili	24
Chilean Sea Bass* Potato espuma, Hon Shimej Mushrooms, Chili Oil	52
Wagyu Filet* Black Spice Blend, Potato, Truffle	60

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.