

RAW BAR

All items served with classic
sauces and condiments

Chilled Shellfish Platter

½ Chilled Lobster

3 Jumbo Shrimp

4 Oysters

4 Mussels

32

East and West Coast Oysters

3 Each

Jumbo Shrimp Cocktail

14

Chilled Lobster

Lemon Aioli

24

PIZZA

Black Truffle

Fontina Cheese

15

Tomato, Basil

Mozzarella

10



BY JEAN-GEORGES

EXECUTIVE CHEF – David Foot

"The consumption of RAW Oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacteria or viral contamination."

Tuna Tartare
Avocado, Spicy Radish
Ginger Dressing
14

Market Apples and Pears
Danish Blue Cheese, Frisee
Candied Pecans
9

Butternut Squash Soup
Mushrooms and Chives
8

Savory Island
Clam Chowder
Smoked Bacon, Thyme
8

“Black Pepper” Crab Fritter
Asian Pear, Endive
16

Steamed Shrimp Salad
Tender Greens, Avocado
Champagne Dressing
16

Grilled Tuna Burger
Bonito Mayonnaise
Shiso
16

Grilled “Market” Burger
Russian Dressing
Onion Rings
16

Assorted British Columbia
Charcuterie and Cheese
19