

OYSTERS

Montauk Pearl *

Block Island Sound, New York

24 half dozen | 45 dozen

Black Duck Salt *

Hog Island Bay, Virginia

22 half dozen | 41 dozen

Pebble Beach

Pickering Passage, Washington

25 half dozen | 47 dozen

CLAMS

Littleneck *

Napeague Bay, New York

19 half dozen | 35 dozen

CRUSTACEANS

Chilled Shrimp

Wild Gulf shrimp, aurora sauce, lemon

Lobster

Half Maine lobster, aurora, lemon

45

SEAFOOD TOWERS

The American

All of the oysters and clams

75

La Tour

All of the above

135

Omakase *

Trust us

300

CAVIAR

Caviar Tater Tots

Smoked Pacific steelhead trout roe, tater tots, crème fraîche, pickled red onion

29

Oysters & Caviar *

Charbroiled oysters, sturgeon roe, creamed spinach, panko, chives

32

Caviar Service

Sturgeon roe (1 oz.), brioche toast, chives, crème fraîche

85

SPECIALTIES

Bluefish Dip

Smoked line-caught bluefish rillettes, toasted potato bread

17

Young Spring Greens

Baby watercress, baby spinach, basil, mint, lemon, 7-minute egg, ricotta, sesame seeds, almonds

18

Grilled Caesar

Grilled Little Gem lettuce, garlic croutons, anchovies, shaved Parmesan

23

Salmon Collars

Charbroiled wild Atlantic salmon collars, Worcestershire marinade, pickled red onion, Fresno chili, cilantro

26

BBQ Shrimp

Wild white shrimp, High Life Creole-butter sauce, garlic toast

29

SURF & TURF

Le Burger

Dry-aged Angus, smoked cheddar, layonaisse, griddled leeks, green peppercorn aioli, toasted challah

25

Crawfish Étouffée

Louisiana crawfish, Cajun Étouffée, Hominy grits

27

Ragout

Cannellini, edamame, haricot verts, buratta, basil coulis, tomato sugo (vegan preparation available)

24

Yellowfin

Spice-cruste seared yellowfin tuna, fennel coulis, snap peas, shaved anise, mint-basil gremolata

38

Sea Scallops

Seared dayboat-scallops with sweet-corn succotash and coriander emulsion

37

Steak Frites

Debragga & Spitler New York strip, Béarnaise compound butter, fried potato shavings, garlic aioli

47 | au poivre + 5

Lobster Frites

Charbroiled Maine lobster, Creole-butter, panko, fried potato shavings, garlic aioli

69

SIDES

Cornichons

Just a little bowl of cornichons

7

Hushpuppies

Sweet corn hushpuppies, honey butter

9

Haricot Vert Almandine

Haricots verts, toasted almond beurre fondu

14

Mushrooms

Roasted shiitake, maitake, and cremini mushrooms, brown butter, parsley

9

French Fries

Galley fries, seaweed-salt, sage aioli, spiced ketchup

10

DESSERT

Pralines

Glamma's famous recipe

9 | à la Mode + 6

Bread Pudding

Challah bread pudding, rum sauce, orange Chantilly cream

15 | à la Mode + 6