



## SUSHI APPETIZERS\*

EDAMAME	8
SPICY KANI SALAD	15
cucumber, avocado, spicy mayo	
YELLOWTAIL CARPACCIO (8pc)	25
yellowtail, sliced jalapeno, ponzu, side of spicy tuna	
SPICY TUNA NACHOS	24
spicy tuna crunch, mango pico, sweet onion mayo, wasabi aioli, crispy wontons	

## SPECIALTY ROLLS\*

LAND & SEA ROLL	42
salmon, tuna, avocado wrapped in soy paper topped with filet mignon, special wasabi yuzu sauce	
KING LOBSTER ROLL	47
maine lobster, avocado, cucumber, soy paper, topped with spicy lobster salad, mango salsa, spicy mayo	
MR B'S ROLL	29
shrimp tempura, cucumber roll topped with avocado paste & lobster wrapped with rice & soy paper with spicy mayo, eel sauce & crunch	
MANGO ROLL	29
spicy tuna, salmon, avocado roll topped with tuna, mango, spicy mayo & thai chili sauce, wrapped with rice & soy paper	
SWEET HEART ROLL	30
spicy tuna & cucumber roll topped with fresh tuna, chili sauce & spicy mayo, tuna tartare in the middle	
WHITE TIGER ROLL	32
tuna, salmon, yellowtail, avocado, wrapped in kelp nori, topped with salmon roe & ceviche dressing	
NEW CALIFORNIA HEAVEN	24
california roll topped with kani salad & avocado, spicy mayo, eel sauce & crunch, kani salad in the center	
G CITY ROLL	32
crispy rice spicy tuna with kani salad	
CRUNCH DOUBLE SPICY	25
spicy tuna roll topped with spicy tuna, crunch with spicy mayo & eel sauce	
SEX ON THE BEACH	26
spicy tuna & shrimp tempura roll topped with 2 pc of tuna, 2 pc of salmon & avocado with spicy mayo, eel sauce & crunch	

## COMBO PLATTERS\*

SUSHI LOVER	38
chef's choice of 10 pieces of sushi & spicy tuna roll	
OMAKASE SUSHI	40
chef's choice of 6 pieces of sushi & chef's special roll	
SUSHI & SASHIMI COMBO	65
chef's choice of 8 pieces of sushi, 15 pieces of sashimi & spicy tuna roll	
PARTY BOAT	170
chef's choice of 8 rolls	

## SUSHI & SASHIMI\*

*ala carte price per piece*

MAGURO (tuna) 6

SAKE (salmon) 6

HAMACHI (yellowtail) 6

UNAGI (eel) 6



## CHILLED SEAFOOD

*all served with classic raw bar accompaniments*

SHRIMP COCKTAIL (4)	24	LOBSTER COCKTAIL	55
BLUEPOINT OYSTERS (6)	21	chilled half of a 1 1/2lb lobster	
		LITTLENECK CLAMS (6)	18
		OCEAN TOWER	95
		<i>serves 2 - 4</i>	
		lobster cocktail, 4 shrimp cocktail, 4 oysters, 4 clams, 4 pc ahi tuna sashimi	



## STARTERS

CLASSIC LOBSTER BISQUE	18	GRILLED SPANISH OCTOPUS	25
aged sherry, maine lobster meat		marinated white beans, blistered peppers, mandarin orange, romesco vinaigrette	
WAGYU MEATBALLS	24	FRITO MISTO	24
akaushi beef, san marzano tomato, torn burrata, pecorino, crostini		calamari, shrimp, cherry peppers, lemon, basil, sauce trio	
THICK CUT CANDIED BACON	20	DOUBLE CREAM BURRATA	20
vegetable kimchi, korean bbq		heirloom tomato, figs, prosciutto, white balsamic, saba	
MARYLAND LUMP CRAB CAKE	24		
roasted corn relish, smoked tomato hollandaise			

## SALADS

GARDEN WEDGE SALAD	18
baby iceberg, applewood smoked bacon, tomato, red onion, maytag blue cheese, blue cheese dressing	
CHOPPED CAESAR SALAD	17
romaine, radicchio, shaved parmesan, garlic croutons, classic dressing	
ROASTED BEETS	18
mandarin orange, strawberries, pistachios, crumbled goat cheese, smoked chili vinaigrette, micro greens	

## PRIME CUTS

PORTERHOUSE FOR 2	40oz 28 Day Dry Aged USDA Prime	169
choice of 2 sides		
BONE IN NY STRIP	22oz 28 Day Dry Aged USDA Prime	76
COWBOY RIB EYE	20oz Certified Black Angus	68
FILET MIGNON	10oz Certified Black Angus	65

## STEAK ENHANCEMENTS:

6OZ COLD WATER LOBSTER TAIL	34	RED WINE DEMI-GLACE	3
BLACKENED JUMBO SHRIMP (3pc)	18	BERNAISE	3
GORGONZOLA BRULÉ	6	HOUSE STEAK SAUCE	3
GREEN PEPPERCORN AU POIVRE	3	CHIMICHURRI	4

## PRIME RIB SATURDAYS & SUNDAYS

*while supplies last*

QUEEN CUT 16oz	64		KING CUT 22oz	72
served with mashed potatoes, asparagus & au jus				



## SIGNATURE ENTREES

AUSTRALIAN RACK OF LAMB	64
herbed roasted yukon golds, blistered peppers, chimichurri	
GRILLED MARINATED SKIRT STEAK	54
roasted garlic mashed potatoes, asparagus, onion rings, soy syrup	
GRILLED HATFIELD FARMS CENTER CUT PORK CHOP	38
spinach & fontina stuffed, marinated white beans, sauteed onions, cherry peppers, bordelaise	
HERB ROASTED ORGANIC HALF CHICKEN	36
semi boneless, wild mushroom farro, charred broccoli, jus de poulet	
NORTH ATLANTIC SALMON	38
langoustine & sweet pea risotto, pea shoots	
LOBSTER CRUSTED COD	46
sweet corn succotash, fava, exotic mushrooms, sauce americain	
LOBSTER MAFALDINE	48
butter poached lobster, shrimp, melted leek beurre blanc, tarragon, pernod, toasted asiago crumbs	



## POTATOES 13

ROASTED GARLIC MASHED POTATOES	
HERBED FRENCH FRIES	sea salt
SALT CRUSTED BAKED POTATO	butter, sour cream
SKILLET HASH BROWNS	
HERB ROASTED YUKON GOLDS	garlic, parmesan

## VEGETABLES 15

SAUTEED ASPARAGUS	classic bearnaise
SPINACH	creamed or sauteed
CRISPY BRUSSELS SPROUTS	green apple, fried shallots, craisins, pepitas, maple-cider glaze
ROASTED MUSHROOMS	truffle butter, fresh herbs
CHARRED BROCCOLI	lemon vinaigrette

\* Please inform your server of any allergies.

\* Consuming raw or undercooked meats, fish, shell fish or fresh eggs may increase your risk of foodborne illness