



# Dinner

## Raw

## Rolled Sushi

**Spicy Tuna\* Roll** \$17.00

sesame, sriracha aioli

**Rocket Man Roll** \$16.00

spicy salmon\*, shrimp, avocado, mango, dill, red nuclear sauce

**Californication Roll** \$15.00

crab, shrimp, cucumber, avocado, mango

**Truffle Rainbow Roll** \$19.00

tuna\*, salmon\*, hamachi\*, kanpachi\*, avocado, cucumber, truffle

**Times Square Roll** \$18.00

crab, spicy hamachi\*, mango, avocado, yuzu-miso

**Spicy King Crab Roll** \$18.00

tuna\*, mango, avocado, wasabi creme

**Earth & Sea Roll** \$17.00

kanpachi\*, avocado, maitake, tempura crunch, yuzu-truffle

**Surf & Turf Roll** \$19.00

spicy lobster, filet mignon\*, shiitake, mango, cucumber, chile-oregano

## **Dressed Sushi**

two pieces each

**Eel** \$10.00

grilled pineapple, gochujang

**Tuna\*** \$14.00

avocado, ponzu

**Salmon\*** \$10.00

lime kosho, ginger blossom

**Hamachi\*** \$12.00

serrano chili

**Kanpachi\*** \$14.00

hot chili, seaweed

**Alaskan King Crab** \$13.00

toban djan, cilantro

**Six Piece Sampler\*** \$30.00

## **Raw Bar**

**Jumbo Shrimp** \$7.00 (each)

**Montauk Cherrystones\*** Six - \$14.00

**Market Lobster Cocktail** MP

**Montauk Littlenecks\*** Six - \$14.00

**Alaskan King Crab Legs** MP

Available in 1/2 lb or 1 lb

**3 East, 3 West Oysters\*** \$22.00

spicy cocktail sauce, mignonette, holy schmitt's horseradish

## **Shellfish Towers\***

**Balcony** \$60.00

**Mezzanine** \$95.00

**Orchestra** \$148.00

**Sustainable Petrossian Caviar\* (30g)**

<b>Shassetra</b>	\$73.00
<b>Ossetra</b>	\$89.00
<b>Sushi</b>	
price per piece	
<b>Hamachi*</b>	\$6.00
<b>Tuna*</b>	\$7.00
<b>Uni*</b>	\$10.00
<b>Kanpachi*</b>	\$7.00
<b>BBQ Eel</b>	\$5.00
<b>Toro*</b>	MP
<b>Salmon*</b>	\$5.00
<b>Salmon Roe*</b>	\$6.00
<b>Shrimp</b>	\$4.00
<b>Fluke*</b>	\$5.00

## Starters & Salads

<b>Maine Lobster Bisque</b>	\$14.00
mini cornbread, spicy shrimp salad	
<b>Bang - Bang Edamame</b>	\$12.00
classic kung pao, toasted peanuts (or simply steamed with sea salt)	
<b>Market Chopped Salad</b>	\$17.00
rainbow kale, roasted grapes, marinated feta, Italian olives, croutons	
<b>Blue Fin Caesar Salad</b>	\$17.00
deviled eggs, ficelle bread, "green goddess caesar" dressing	
<b>Roasted Local Beets &amp; Crispy Coach Farms Goat Cheese Salad</b>	\$16.00
arugula aioli, candied hazelnuts, granny smith apple	
<b>Spicy Tartare Trio*</b>	\$18.00
hamachi*, salmon*, tuna*, crispy wontons, tobiko	
<b>Charred Tender Spanish Octopus</b>	\$19.00
smoked paprika, olive oil potatoes, romesco	
<b>Rock Shrimp Wontons</b>	\$18.00
chili-soy broth, scallions	

<b>Lobster &amp; Shrimp Spring Rolls</b>	\$19.00
spicy sweet coconut dipping sauce	
<b>Spicy Faroe Island Salmon* Crispy Rice</b>	\$17.00
tobiko*, garlic chile oil, cilantro, rice pearls	
<b>Slow Braised Pork Belly Bao Buns</b>	\$16.00
gochujang, pickled vegetables, aromatics	
<b>Entrees</b>	
<b>Faroe Island Salmon*</b>	\$30.00
english peas, asparagus, spring onions, pearl cous cous risotto, shellfish nage	
<b>Mediterranean Branzino*</b>	\$33.00
gem lettuce, lemon-oregano potatoes, green herbs, italian olives	
<b>Sesame Crusted Bigeye Tuna*</b>	\$36.00
lo mein noodles, bok choy, shiitakes, ginger-soy	
<b>Glazed Msc Chilean Sea Bass</b>	\$40.00
sesame roasted eggplant, crispy rice, lemongrass soy	
<b>Thai Seafood Hot Pot</b>	\$37.00
lobster, shrimp, calamari, littlenecks, mussels*, kaffir lime leaf	

**Halibut a la Plancha\*** \$40.00

jumbo lump crabmeat, lemon herb gnocchi, roasted squash

**Simply Grilled** MP

all fish are available simply grilled with grains & cauliflower salad

**House-Made King Crab Raviolo** \$30.00

baby shrimp\*, baby squash, sugar snap peas, meyer lemon

**Chef Boo's Chirashi Bowl\*** \$34.00

salmon\*, tuna\*, hamachi\*, shrimp, bbq eel, avocado, ikura\*, sushi rice

**Sullivan County Farms Chicken** \$30.00

creamed sweet onions, crispy hen of the woods, bacon

**Creekstone Farms Filet Mignon\*** \$44.00

blue cheese crust, mushroom croquette, creamed spinach

**New York State of Mind Burger** \$28.00

Grass-fed short rib blend, nys cheddar, local skillet egg\*, local bacon, amy's wheat bun. All ingredients are home-grown & locally sourced from New York State

## **Featured Items**

**16oz Prime Dry - Aged Creekstone Farms Ribeye\*** \$55.00

lobster whipped potatoes, mache, red wine jus

## **Maine Lo Bster\* Frutti di Mare**

For Two - \$84.00

whole lobster\*, shrimp\*, clams\*, mussels\*, house-made chitarra, fra diavolo sauce

## **Live Maine Lobster\***

MP

(1.5 lbs. and up) steamed, broiled or grilled. Crab stuffed 15 supp

## **Sides**

### **Truffle Steak Fries**

\$11.00

### **Crispy Cauliflower**

\$12.00

### **Charred Broccoli**

\$12.00

### **Lobster Mashed Potatoes**

\$15.00

### **Crispy Tater Tots & Bacon**

\$11.00

### **Roasted Asparagus & Skillet Egg\***

\$13.00