



# Dinner

## Raw

## Rolled Sushi

**Spicy Tuna\* Roll** \$16.00

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** \$17.00

tuna\*, mango, avocado, wasabi creme

<b>Tiger's Eye Roll</b>	\$17.00
spicy shrimp, hamachi*, avocado, shiitake, raisin-pistachio	
<b>Fiery Lobster Roll</b>	\$18.00
salmon*, jalapeno, asian pear, blazing shiso sauce	
<b>Dressed Sushi</b>	
two pieces each	
<b>Eel</b>	\$10.00
grilled pineapple, gochujang	
<b>Tuna*</b>	\$12.00
avocado, ponzu	
<b>Salmon*</b>	\$10.00
lime kosho, ginger blossom	
<b>Hamachi*</b>	\$12.00
serrano chili	
<b>Kanpachi*</b>	\$14.00
hot chili, seaweed	
<b>Alaskan King Crab</b>	\$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\*** \$21.00

spicy cocktail sauce, mignonette, holy schmitt's horseradish

## **Shellfish Towers\***

**Balcony** \$58.00

**Mezzanine** \$94.00

**Orchestra** \$148.00

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

<b>Shassetra</b>	\$73.00
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<b>Ossetra</b>	\$89.00
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## **Sushi**

price per piece

<b>Hamachi*</b>	\$6.00
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<b>Tuna*</b>	\$6.00
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<b>Uni*</b>	\$10.00
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<b>Kanpachi*</b>	\$7.00
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<b>BBQ Eel</b>	\$5.00
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<b>Toro*</b>	MP
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<b>Salmon*</b>	\$5.00
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<b>Salmon Roe*</b>	\$5.00
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<b>Shrimp</b>	\$4.00
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<b>Fluke*</b>	\$5.00
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## Starters & Salads

<b>Maine Lobster Bisque</b>	\$14.00
mini cornbread, spicy shrimp salad	
<b>Bang - Bang Edamame</b>	\$11.00
classic kung pao, toasted peanuts (or simply steamed with sea salt)	
<b>Warm Brussels Sprouts &amp; Kale Caesar</b>	\$16.00
brioche toast, classic caesar dressing	
<b>Market Chopped Salad</b>	\$17.00
rainbow kale, roasted grapes, marinated feta, Italian olives, croutons	
<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
butternut squash risotto, carrot & harissa, pumpkin seed pesto	
<b>Mediterranean Branzino*</b>	\$33.00
roasted black mission figs, pancetta, chicory, sherry jus	
<b>Roasted Sea Scallops*</b>	\$35.00
sunchoke puree, sweet potato gratin, local baby beets, pomegranate	
<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	

**Thai Seafood Hot Pot** \$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

**Chef Boo's Chirashi Bowl\*** \$33.00

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

**Rigatoni & Braised Short Ribs** \$28.00

burrata, wild mushroom ragout, watercress, truffle-parmesan

**Market Lobster** MP

(2 lbs to 3.5 lbs) steamed, broiled, or grilled or crab stuffed \$15 supp

**Featured Items**

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

lobster whipped potatoes, mache, red wine jus

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

Grass-fed short rib blend, great lakes cheddar, schaller & weber bacon, nys skillet egg\*, devine horseradish pickles, amy's organic whole wheat bun, l.i. kennebec fries. All ingredients are homegrown & locally sourced from New York State

## **Sides**

**Truffle Steak Fries** \$11.00

**Crispy Cauliflower** \$11.00

**Lobster Mashed Potatoes** \$14.00

**Crispy Tater Tots & Bacon** \$11.00

**Miso Roasted Broccoli** \$11.00

**Roasted Brussels Sprouts & Bacon** \$12.00