**JEWELS OF THE SEA**

*Seafood Towers with a Collection of Our Offerings*

**For One**
- Four Clams
- Two Oysters
- Tuna Tartare
- Two Tiger Prawns
- Whole Moreton Bay Bug

**For Two**
- Six Clams
- Four Oysters
- Tuna Tartare
- Whole Lobster
- Four Tiger Prawns
- Whole Moreton Bay Bug

**RAW BAR**

Served with Champagne-Citrus Mignonette, Lemon-Herb Aioli, Mango or Apple Mustard

<table>
<thead>
<tr>
<th>Oysters</th>
<th>Crab Claws</th>
<th>Tiger Prawns</th>
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<td>By the half dozen</td>
<td>Two Pieces</td>
<td>Three Pieces</td>
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<td>18</td>
<td>15</td>
<td>20</td>
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**COCKTAILS**

**GIN CIN!**
St. Augustine Gin, Wild Elderflower, Passion Fruit, Lime, Peychaud’s Bitters, Prosecco

**LA BONNE VIE**
St. Augustine Cane Vodka, Herbal Tea of Provence, Créme de Pêche Vigne, Ginger, Lemon, Soda Water

**MONTE NEGRONI**
Broker’s London Dry Gin, Gran Classico, Campari, Carpano Antica Formula Vermouth

**THE CALOOSA**
Familia Camarena Tequila, Amontillado Sherry, Velvet Falernum, Ginger, Lime, Angostura Bitters

**POSEIDON ADVENTURE**
Papa’s Pilar 24 Rum, Banane du Bresil, Zucca Rabarbaro, Xoxolatl Mole Bitters

**SAILS ANCHOR**
House-Crafted Vanilla Bitter Syrup, Sweet Vermouth, Bourbon

**UNDER THE MISTLETOE**
Ginraw Gin, Honey Syrup, Lemon, Cranberries, Prosecco, Angostura Bitters

**OUR FASHIONED**
Monkey Shoulder Scotch Whisky, Home Made Coffee Honey Syrup, Angostura Bitters

**LA PECHE**
Prosecco, Handcrafted Peach Nectar Mousse Elderflower Liqueur, Meyer Lemon Candy

**PASSION DE MER**
Beluga Transatlantic Vodka, Vanilla, Passion Fruit, Pineapple, Lime, Sage

**VELA VIA**
Beluga Transatlantic Vodka, Créme de Pêche, Cranberry, Santa Elvira Brut, Mint, Lime

**LOST AT SEA**
Beluga Transatlantic Vodka, Cointreau, Pomegranate, Sage, Lemon, Angostura Bitters

**CAPTAIN 007**
Beluga Transatlantic Vodka, Langley’s No.8 Gin, Lillet Blonde

**SEALED WITH A CHIOS**
High West Double Rye Whiskey, Honey Mastiha, Lemon, Egg White
SAILS TASTING MENU
Selection of Our Finest Offerings
4 Course Prix Fixe Menu $95 per Person

FIRST COURSE

Crab & Avocado
Beluga Gold Crème Fraiche, Pepper Jam, Mango Purée

Hamachi Crudo
Melon, Pickled Radish, Exotic Citrus

Foie Gras Torchon
Preserved Blackberry, Brioche

Scallop
Citrus Emulsion, Turnip, Truffle Rice

SECOND COURSE

Lobster Ravioli
Roasted Lobster, Glazed Salsify, Shellfish Reduction

Mushroom Agnolotti
House-made Ricotta, Maitake, Black Truffle, Sherry

Wood-Grilled Octopus
Calamari & Bean Salad, Pepper Condiment, Fried Anchovy, Citrus-Ink Emulsion

White Truffle Pappardelle
House-Made Pappardelle, Piave Zucchini Sauce
(Supplemental Charge $65)

MAIN COURSE

Peppered Tuna Rossini
Seared Foie Gras, Black Truffle Reduction, Charcoal-Roasted Onions

Little Joe’ Grass-Fed Prime Tenderloin
Australian Beef, Wild Mushrooms, Coffee Roasted Onions, Jus

Wood-Grilled Dorade
Grilled Asparagus, Cured Egg Yolk, Myer Lemon

‘Tajima’ Wagyu Ribeye
Garlic Confit, Squash Purée
(Supplemental Charge $35 per Guest)

DESSERT

Simple Fruit Plate
Raw Honey, Greek Yogurt

Chocolate Hazelnut Gateau
Chocolate Ice Cream, Hazelnut Nougatine, Salted Caramel

Sticky Toffee Pudding
House-Made Vanilla Bean Ice Cream, Brown Sugar Caramel, Candied Pecans

Chocolate Soufflé
Grand Marnier Crème Anglaise, Vanilla Bean Ice Cream
(Supplemental Charge $12)
FIRST COURSE

Organic Baby Greens
Goat Stracciatella, Roasted Shallot,
Banyuls Vinaigrette
12

Tomato Salad
Feta, Moscato Vinegar, Cucumber, Pickled
Shallot, Organic Kalamon Olive Paste
14

Hamachi Crudo
Melon, Pickled Radish,
Exotic Citrus, Espelette
15

Lobster Arugula Salad
Organic Arugula, Strawberry, Honey-Glazed
Root Vegetables, White Balsamic Vinaigrette
29

Wood-Grilled Octopus
Calamari & Bean Salad, Pepper Condiment,
Fried Anchovy, Citrus-Ink Emulsion
18

Slow Cooked Pork Belly
Charred oranges, Fennel, Slow-Roasted Pineapple
16

PASTA

Linguini
Clam, Nori, Calabrian Chili, Sea Broth
25

Tagliatelle
Braised Sunchoke, Roasted Wild Mushrooms,
Tender Spring Onion, Piave Vecchio Cheese
19

Lobster Ravioli
Roasted Lobster, Glazed Salsify, Shellfish
Reduction
35

Crab Lasagna
Roasted Onions, Salsify,
Crustacean Reduction Sauce
20 / 39

White Truffle Pappardelle
House-Made Pappardelle, Piave Zucchini Sauce
85

MAIN COURSE

Wood-Grilled Mediterranean
Whole Fish
Roasted Vegetables, Provençal Vinaigrette
38

Scallops
Citrus Emulsion, Turnip, Truffle Rice
42

‘Little Joe’ Grass-Fed Prime
Tenderloin
Australian Beef, Coffee Roasted Onions, Jus
39

Mussels & Clams
Roasted Onions, Fennel,
Spiced Tomato Broth
15

Squash Soup
Roasted Winter Squash, Toasted Walnuts,
Mascarpone, Pomegranate
16

Tuna Tartare
Blood-Orange, Endive,
Black Plum
16

Little Joe Grass-Fed Beef Tartare
Pepper Jam, Smoked Onion Emulsion,
Organic Greens
18

Crab & Avocado
Beluga Gold Crème Fraiche, Pepper Jam,
Mango Purée
20

Pan-Roasted Organic Chicken
Roulade, Roasted Cauliflower Salad, Spring
Ramps, Snow Peas
28

Acquerello Risotto
King Prawns, Meyer Lemon, Mascarpone
36

Peppered Tuna Rossini
Seared Foie Gras, Black Truffle Reduction,
Charcoal-Roasted Onions
47
CHEF’S SELECTION

Australian ‘Tajima’ Wagyu Steaks Aged 85 Days
Garlic Confit, Eggplant Purée

Ribeye MS6 14oz
85
Ribeye MS8 14oz
115
Tenderloin MS9 + 7oz
85
Bone-In Wagyu Ribeye
98 Per Pound

Whole Fish & Shellfish Market
Daily Offering fresh from the shores of the Mediterranean Sea and the Gulf of Mexico
Selections from our Fish Display are prepared on our wood-burning Grill or a la Plancha
Priced per Pound

VEGETABLE

Wild Mushrooms
English Peas, Mushroom Butter, Shallot
15

Roasted Vegetables
Provençal Vinaigrette
12

Slowly Roasted Carrots
Spiced Yogurt, Brown Butter, Hazelnuts
14

Grilled Asparagus
Cured Egg Yolk, Myer Lemon
12

DESSERT

Simple Fruit Plate
Raw Honey, Greek Yogurt
12

Passionfruit Meringue Cake
Flambe Vanilla Meringue, Passionfruit Curd, Toasted Coconut
16

Valrhona Chocolate Soufflé
Grand Marnier Crème Anglaise, House-Made Vanilla Bean Ice Cream
24

Montenegro
Raw Honey, Greek Yogurt, Walnuts
12

Chocolate Hazelnut Gateau
Chocolate Ice Cream, Hazelnut Nougatine, Salted Caramel
16

Sticky Toffee Pudding
House-Made Vanilla Bean Ice Cream, Brown Sugar Caramel, Candied Pecans
16

Selection of Cheeses
Marcona Almonds, Seasonal Accompaniments
24

250ml, Product of Greece.

*There may be a risk associated with consuming raw shellfish such as oysters, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products (oysters) fully cooked. If unsure of your risk, consult a physician.