THE GRILL

RAW BAR

Oysters – *½ dozen* * 27
Littleneck Clams – *½ dozen* * 18
Chilled Maine Lobster – *half lobster* 36
Shrimp Cocktail – *colossal* 34
Crab Claw Cocktail 27
Alaskan King Crab Legs 48
Sea Urchin* mp

RUSSIAN OSSETRA CAVIAR - 20g

House-made chips, sour cream

Traditional 115
dark brown hue, smaller egg size

Master Selection 135
amber hue, medium egg size, very limited production

Imperial Reserve 175
light brown hue, largest egg size, highest quality

CRUDO*

Fluke 21
yuzu, shiso, mustard seed

Scallop 23
meyer lemon, marcona almond, Calabrian chili

41N SEAFOOD TOWERS*

Premier 120
oysters, clams, half lobster, shrimp, crab claw, crudo

Supreme 285
oysters, clams, whole lobster, shrimp, crab claw, crab leg, crudo, sea urchin

APPETIZERS

Crudite 20
market vegetables, assorted dips

House Smoked Salmon 19
smoked trout roe, dill crème fraîche, bagel chips

Crispy Calamari 18
shishito peppers, lemon aioli

Smoked Mussel Toast 21
oven dried tomato, quindilla pepper, pimenton

Tuna Tartare 20
sunchoke, preserved lemon, tobiko

Charcuterie & Cheese 32
domestic & imported pickles, crostini

SOUPS & SALADS

Clam Chowder 12
potato, bacon, dill

41°N Caesar Salad 15
romaine, anchovies, parmigiano

Wedge 17
baby iceberg, cherry tomato, bacon, blue cheese

Spring Pea Salad 17
sugar snap, pea tendril, burrata, citronette

BREAD SERVICE

Le Bec Sucré charcoal baguette, cultured butter, olive oil, marinated olives 10

THE GRILL

ENTRÉES

Day-Boat Scallops 35
spicy hazelnut romesco, spring onion

Crispy Whole Dover Sole 65
herb salad, bacon, sweet chili gastrique

Spaghettini & Clams 28
lemon, chili, breadcrumb

Rigatoni & Braised Beef Ragu 28
parmigiano

Lobster 'Fra Diavola' 78
whole lobster, tomato, Calabrian chili

Trumpet Royale Mushroom 29
smoked lentils, spinach, ras el hanout

Chicken 'al Mattone' 32
B&G peppers, arugula, radish, salsa verde

STEAKS, CHOPS & SEAFOOD

Yellowfin Tuna – *8 oz.** 38
Swordfish – *8 oz.** 36
Faroe Island Salmon – *8 oz.* 36
Lamb Chops 48
Prime Hangar Steak – *8 oz.** 33
Prime Filet Mignon – *8 oz.** 56
Bone-In Prime Filet Mignon – *16 oz.** 98
New York Strip – *12 oz.** 45
Black Angus Ribeye – *16 oz.** 72

WAGYU

Snake River NY Strip – *12 oz.** 120
Japanese A5 Wagyu Tenderloin – *6 oz.** 140

45 DAY DRY-AGED PRIME STEAKS FOR TWO

Served with bone marrow

Tomahawk Ribeye – *38 oz.** 185
Porterhouse – *36 oz.** 165
Bone-In NY Strip – *22 oz.** 125

SAUCES 6

Horseradish Cream
Bordelaise
Béarnaise
Brandy Peppercorn

SIDES FOR THE TABLE 10

Owl Farms Mushrooms
English Peas
Creamed Spinach
Smoked Lentils
Shoestring Onion Rings
Mashed Potato
Duck Fat French Fries

** This item is raw or partially cooked and can increase your risk of food borne illness. Guests who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies or dietary restrictions, please bring them to your server's attention.*

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