


**SHELLFISH PLATTER MP**

4 OYSTERS, 4 SHRIMP, 1 LB. MAINE LOBSTER, KING CRAB

**CAST-IRON BROILED**

**\*ICE-COLD**

 RED MISO BUTTER  
CHARRED LEMON  
LEMONGRASS TEA

GIN-SPIKED COCKTAIL SAUCE  
GREEN GODDESS  
MIGNONETTE

**CAVIAR SELECTION**

182 IMPERIAL KALUGA | ROYAL OSETRA 114

TRADITIONAL SERVICE OR SIGNATURE PARFAIT 

**ADD CHAMPAGNE:**

DOM PERIGNON 2013 98 GLASS  
RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

**A LA CARTE**

**1/2 DOZEN PACIFIC COAST OYSTERS\*** MIGNONETTE 34

**CHILLED**

**1/4 LB. KING CRAB\*** GREEN GODDESS MP

**SHELLFISH**

**1 LB. WHOLE MAINE LOBSTER\*** DIJONNAISE MP

BROILED UPON REQUEST

**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE 30

**APPETIZERS**

**'INSTANT' BACON** BRAISED PORK, BRUSSELS HASH, TEMPURA OYSTER, BOURBON-SOY GLAZE 29

**AND**

**MICHAEL'S AHI TUNA TARTARE\*** PEAR, PINE NUT, GARLIC, MINT, HABANERO SESAME OIL 34 

**SALADS**

**BOURBON STEAK A5 WAGYU TARTARE** CELERY ROOT, FRESH WASABI, CRISPY POTATO 48

**CRAB STUFFED SOFT SHELL CRAB** SPICED BEER BATTER, GREEN GARLIC, SAFFRON 29

**B.L.T. WEDGE** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH 25

**CLASSIC CAESAR\*** BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO 24

**THE 'OC' SALAD** MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS 41

**SWEET PEA VELOUTE** LOBSTER DUMPLINGS, ORANGE OIL, TARRAGON, LEEKS 34

**- SIGNATURES -**

**MAINE LOBSTER POT PIE** 

SEASONAL VEGETABLES  
BRANDIED LOBSTER CREAM

140

**PHYLLO CRUSTED PETRALE SOLE**

HORSERADISH MASCARPONE  
SNAP PEAS, CAVIAR CREAM

84

**MICHAEL MINA'S MISO-BROILED CHILEAN SEA BASS**

EXOTIC MUSHROOMS  
SPRING PEAS, DASHI BROTH

64

**MARY'S WHOLE-FRIED CHICKEN**

TRUFFLE MAC & CHEESE  
CHARRED ASPARAGUS

84

**- FROM THE GRILL -**

**ANGUS BEEF**

28 oz PRIME PORTERHOUSE 175

16 oz PRIME DELMONICO RIBEYE 83

20 oz PRIME BONE-IN DRY-AGED RIBEYE 165

8 oz BLACK ANGUS FILET MIGNON 76

**FROM THE SEA**

7 oz FAROE ISLAND SALMON 48

U-10 BRANDIED GULF SHRIMP 41

**WAGYU**

HOKKAIDO A5 WAGYU STRIPLOIN 46 per oz (3 oz min)

16 oz WESTHOLME AUS BONE-IN NY STRIPLOIN 150

10 oz MISHIMA ULTRA NY STRIPLOIN 98

16 oz MISHIMA RESERVE DELMONICO RIBEYE 118

6 oz MISHIMA RESERVE FILET MIGNON 92

**SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK**

50 OUNCE MESQUITE WOOD-FIRED GRILLED  
WHIPPED POTATO PURÉE, HERB-BUTTERED MUSHROOMS

294

**ACCOMPANIMENTS**

GRILLED SHRIMP 22

HORSERADISH CRUST 6

KING CRAB 'OSCAR' 35

BLACK TRUFFLE BUTTER GF 8

BUTTER-POACHED HALF LOBSTER GF 41

BROILED BLUE CHEESE CRUMBLES GF 8

**TRIO OF SAUCES GF** PLEASE SELECT THREE: 12 or 5 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | RED WINE JUS | AU POIVRE | CHIMICHURRI

**SEASONAL SIDES 19**

GRILLED ASPARAGUS & SAUCE CHORON

HERB-BUTTERED MUSHROOMS

BABY BROCCOLINI WITH CHILI GARLIC CRUNCH

BEER BATTERED ONION RINGS

 BLACK TRUFFLE MAC & CHEESE

WHIPPED POTATO PURÉE

DUROC PORK FRIED RICE

BAKED FINGERLING POTATOES, BACON & WHITE CHEDDAR

 MICHAEL MINA FAVORITES | GF GLUTEN FREE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. A GUEST IS NOT REQUIRED TO PAY A GRATUITY AND MAY ADJUST THE SUGGESTED AMOUNT. 100% OF ALL GRATUITIES ARE PAID TO ASSOCIATES.