


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

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 POTATO
GREEN BEANS, CAVIAR CREAM

72

MICHAEL MINA'S MISO-BROILED SEABASS

EXOTIC MUSHROOMS
SPRING PEAS, DASHI BROTH

59

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

SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK

50 OUNCE MESQUITE WOOD-FIRED GRILLED
WHIPPED POTATO PURÉE, ESCARGOT ROASTED 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.