

SHELLFISH PLATTERS 149

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

CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD

GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
MIGNONETTE

CAVIAR SELECTION

182 IMPERIAL KALUGA | ROYAL OSETRA **114**

TRADITIONAL SERVICE or SIGNATURE PARFAIT

ADD CHAMPAGNE:

DOM PERIGNON 2012 **88** GLASS
RUINART BLANC DE BLANCS, CHAMPAGNE NV **106** 375 ML

**À LA CARTE
CHILLED SHELLFISH**

BROILED UPON REQUEST

1/2 DOZEN PACIFIC COAST OYSTERS* MIGNONETTE **29**

1/4 LB. KING CRAB* GREEN GODDESS **60**

1 LB. WHOLE MAINE LOBSTER* DIJONNAISE **81**

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

APPETIZERS

'INSTANT' BACON BRAISED PORK, BRUSSELS HASH, TEMPURA OYSTER, BOURBON-SOY GLAZE **25**

MICHAEL'S AHI TUNA TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME **34**

S.R.F. STEAK TARTARE ROASTED BONE MARROW, GARLIC SOURDOUGH CROSTINI **39**

GRILLED SPANISH OCTOPUS SUMMER SQUASH, SPANISH CHORIZO, SWEET CORN ESPUMA **29**

SANTA BARBARA SEA URCHIN SEABASS CEVICHE, BLUE CORN TORTILLA, SMOKED TROUT ROE **42**

SALADS

B.L.T. WEDGE BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **22**

CLASSIC CAESAR* BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO **21**

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

GRILLED STONE FRUIT AVOCADO, MARCONA ALMOND, PUFFED QUINOA, RED WINE VINAIGRETTE **21**

SUMMER GREENS BLOOMSDALE BABY SPINACH, MINT, BASIL, GOAT CHEESE, CHAMPAGNE VINAIGRETTE **22**



**MAINE
LOBSTER
POT PIE**

SEASONAL VEGETABLES
BRANDIED LOBSTER CREAM
140

**MARY'S
WHOLE-FRIED
CHICKEN**

TRUFFLE MAC & CHEESE
CHARRED ASPARAGUS
84

**BROILED
NEW ZEALAND
TAI SNAPPER**

GINGER-SCALLION
FERMENTED BLACK BEAN
161

**SNAKE RIVER FARMS
AMERICAN WAGYU
TOMAHAWK**

50 OZ MESQUITE
WOOD FIRE GRILLED
294

LAND ANGUS

28 oz PRIME PORTERHOUSE **175**

18 oz PRIME BONE-IN DRY-AGED NY STRIPLOIN **115**

16 oz PRIME DELMONICO RIBEYE **83**

20 oz PRIME BONE-IN DRY-AGED RIBEYE **165**

8 oz BLACK ANGUS FILET MIGNON **76**

SEA

7 oz FAROE ISLAND SALMON **48**

7 oz PACIFIC BARRAMUNDI BASS **46**

7 oz MISO BLACK COD **51**

WAGYU

HOKKAIDO A5 WAGYU RIBEYE **46** per oz (**3 oz min**)

10 oz MISHIMA ULTRA NY STRIPLOIN **98**

8 oz SNAKE RIVER FARMS EYE OF THE RIBEYE **70**

16 oz MISHIMA RESERVE DELMONICO RIBEYE **118**

6 oz MISHIMA RESERVE FILET MIGNON **88**

4 EACH HOKKAIDO SCALLOPS **48**

1 LB WHOLE MAINE LOBSTER **81**

U-10 BRANDIED GULF SHRIMP **41**

ACCOMPANIMENTS

ADD TO ENHANCE ANY ITEM

HORSERADISH CRUST **6**

BLUE CHEESE CRUMBLE **8**

KING CRAB OSCAR **35**

GRILLED GULF SHRIMP **22**

SAUCE TRIO 12

SELECT THREE OR 5 EACH

BÉARNAISE | CHIMICHURRI | CREAMY HORSERADISH |

RED WINE REDUCTION | PEPPERCORN AU POIVRE

SEASONAL SIDES 19

CHARRED ASPARAGUS, MEYER LEMON
CRISPY BRUSSELS, ESPELETTE SHERRY GASTRIQUE
MUSHROOMS, SESAME & MIRIN-SOY GLAZE
CHARRED CAULIFLOWER, CILANTRO & LIME



BLACK TRUFFLE MAC & CHEESE
WHIPPED POTATO PURÉE
DUROC PORK FRIED RICE
BAKED FINGERLING POTATOES, BACON & WHITE CHEDDAR

CHEF'S TASTING MENU AVAILABLE UPON REQUEST



DESIGNATES A CHEF MICHAEL MINA SIGNATURE DISH

*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.