

**SHELLFISH PLATTERS 149**

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

- |  |                           |
|--|---------------------------|
|  <b>CAST-IRON BROILED</b> | <b>ICE-COLD</b>           |
| RED MISO BUTTER  | GIN-SPIKED COCKTAIL SAUCE |
| CHARRED LEMON  | GREEN GODDESS             |
| LEMONGRASS TEA   | MIGNONETTE                |

**CAVIAR SELECTION**


- 182** IMPERIAL KALUGA | ROYAL OSETRA **114**
- TRADITIONAL SERVICE OR SIGNATURE PARFAIT 
- ADD CHAMPAGNE:**
- DOM PERIGNON 2013 **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** SPANISH CHORIZO, WHITE BEAN, TAMARIND GLAZE **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**
- CARAMELIZED FIG** AVOCADO, MARCONA ALMOND, PUFFED QUINOA, RED WINE VINAIGRETTE **21**

**BROILED  
NEW ZEALAND  
TAI SNAPPER**

GINGER-SCALLION  
FERMENTED BLACK BEAN  
**161**



**MAINE  
LOBSTER  
POT PIE**

SEASONAL VEGETABLES  
BRANDIED LOBSTER CREAM  
**140**

**SNAKE RIVER FARMS  
AMERICAN WAGYU  
TOMAHAWK**

50 OZ MESQUITE  
WOOD-FIRE GRILLED  
**294**

**MARY'S  
WHOLE-FRIED  
CHICKEN**

TRUFFLE MAC & CHEESE  
CHARRED ASPARAGUS  
**84**

**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**

**WAGYU**

- HOKKAIDO A5 WAGYU RIBEYE **46** per oz (**3 oz min**)
- 10 oz MISHIMA ULTRA NY STRIPLOIN **98**
- 16 oz MISHIMA RESERVE DELMONICO RIBEYE **118**
- 6 oz MISHIMA RESERVE FILET MIGNON **88**

**SEA**

- 7 oz FAROE ISLAND SALMON **48**
- 7 oz PACIFIC BARRAMUNDI BASS **46**
- 7 oz MISO BLACK COD **51**

- 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 <b>6</b>   | KING CRAB OSCAR <b>35</b>     |
| BLUE CHEESE CRUMBLE <b>8</b> | GRILLED GULF SHRIMP <b>22</b> |

**SAUCE TRIO 12**

SELECT THREE OR 5 EACH

- BÉARNAISE | CHIMICHURRI | CREAMY HORSERADISH |  
RED WINE REDUCTION | PEPPERCORN AU POIVRE

**PERIGORD BLACK TRUFFLES**

CHEF'S DAILY INSPIRATION

4 GRAMS **45**      6 GRAMS **68**

ADD A GLASS OF WHITE BURGUNDY:

PIERRE-YVES COLIN-MOREY CHARDONNAY 'AU BOUT DE MONDE' HCB **44** 6oz / **66** 9oz

**SEASONAL SIDES 19**

CHARRED ASPARAGUS, MEYER LEMON  
CRISPY BRUSSELS, APPLE CIDER & FRESNO  
BABY BROCCOLINI, KIMCHI VINAIGRETTE  
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.