

starters

- CRAB BISQUE
chive stix | lump crab | tobiko 10
- GRILLED SPANISH OCTOPUS
jicama fennel pepper salad | citrus labneh yogurt 15
- PETITE GREENS
shaved vegetable roots & snap beans sherry vinaigrette 11
- AVOCADO BURRATA TOAST
castelvetrano olives | smoked paprika maldon salt micro greens 14
- CANDY CANE & GOLDEN BEETS | LAURA CHANEL GOAT CHEESE
navel orange dressing | garden rocket leaves | pistachios 12

entrées

- AQUA CAESAR
hearts of romaine | rosemary croutons parmesan snow | vine tomato Roasted Free-Range Chicken 21 Grilled Pesto Prawns 24 16
- AHI TUNA NICOISE
frisee | nicoise olives | fingerling potato | hot house cucumber | ciogga beets | dijon-shallot vinaigrette 24
- PENNE REGATI ARRABBIATA
garlic sambal plum tomato ragu | pecorino cheese 21
- BUCATINI PASTA | PRAWNS | CLAMS
saffron | baby sweet peppers | basil from our garden 24

- WAGU BURGER
spinach | grilled vidalia onion | dill havarti smoke pepper aioli | truffle parmesan garlic fries 19
- ROASTED HALIBUT
artichokes | heirloom carrots | red ribbon sorrel black truffle chervil jus 28
- GARLIC ROSEMARY ORGANIC CHICKEN
green & white asparagus | marble potato rissole jus d poulette 24
- LOCAL GRASS FED FILET OF BEEF
peanut romesco | cipolini onions | baby kale sauté | pancetta yukon pomme puree 32

raw bar

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| OYSTERS
finest selection local & east coast
1/2 doz 12
full doz 24 | WHITE SHRIMP CEVICHE
lime pickled cucumber serrano cilantro plantain chips
15 | GAZPACHO
golden corn cucumber lipstick peppers
9 |
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hal-i-but
a northern marine fish that is the largest of the flatfishes