

## to start

### fresh caught oysters

- ATLANTIC** - crassostrea virginica.....(medium).....lean, briny 3.50ea  
**PACIFIC** - crassostrea gigas.....(medium).....crisp, sweet 4.25ea  
**KUMAMOTO** - crassostrea sikamea.....(small).....buttery, delicate 4.50ea  
**AROUND THE WORLD TASTING** - 4 atlantic, 4 pacific, 4 kumamoto 46

**PRETZEL CRUSTED FRIED CALAMARI** 19  
mustard scallion remoulade, spicy marinara

**SHRIMP FIRECRACKER** 19  
tempura fried shrimp, kanzuri butter sauce

**PAN SEARED SEA SCALLOPS** 23   
spanish chorizo, potato foam, smoked paprika

**CHAR GRILLED WAKAME OCTOPUS** 22  
japanese seaweed, avocado, surimi crab meat,  
red onion, pickled cucumber, spicy aioli

**CREAMY LOBSTER RISOTTO CROQUETTES** 20  
spanish chorizo, mozzarella, petit pois,  
kaffir lime "tapas" tartar sauce

**COLOSSAL SHRIMP COCKTAIL** 22   
horseradish, cocktail sauce

**YELLOWFIN TUNA TARTARE** 23   
ponzu vinaigrette, wasabi mayo

**SHRIMP TEMPURA CRISPY RICE BITES** 18  
sweet soy, mentaiko, spicy japanese mayo


**SHORT RIB BRUSCHETTA** 16   
bacon jam, ricotta salata, poached pear,  
blackberry crème


**CAROLINA WINGS** 19  
HAVEN's tangy mustard bbq sauce


**SOUTHWESTERN CHICKEN SPRING ROLLS** 18  
guacamole, salsa fresca

**TRUFFLE MAC N' CHEESE** 17  
cheddar, bacon, mushrooms, pecorino

## salads

**ROASTED BEET & GOAT CHEESE** - mesclun, shaved pear, tomato, red onion, pistachio crumble, 15   
mandarin, chablis blood orange vinaigrette

**BURRATA & HEIRLOOM TOMATO** - arugula, medjool dates, onions, basil, elephant garlic chips 14 

**FETA & CRANBERRY** - arugula, baby spinach, crispy tofu, cucumber, almonds, onion, tomato, 15   
apple, balsamic vinaigrette

 **Available Gluten Free Please Ask Your Server**

**Happy Hour**  
Mon-Fri 4pm-7pm  
bar & lounge only  
\$6 beer, \$7 cocktails, \$8 wine by the glass,  
\$12 food specials

**Brunch**  
Sat & Sun 11am-3pm  
\$39 prix fixe includes one entree and choice of  
two mimosas, bellinis or bloody marys

out of consideration for other guests who are waiting,  
we may ask for your table once you've finished enjoying your meal

3% credit card fee added to all checks

EXECUTIVE CHEF: ANGEL ANDINO

## from the land

All steaks are seasoned with our signature eight spice rub


<b>PRIME CUT FILET MIGNON</b> 7oz 44 10oz 52	<b>WOOD GRILLED 14oz NEW YORK STRIP</b> 45
<b>CHAR GRILLED "CHURRASCO" SKIRT STEAK</b> 44 chimichurri sauce	<b>CAST IRON PAN SEARED 14oz RIB EYE</b> 49
	<b>SNAKE RIVER FARM 8oz AMERICAN WAGYU</b> 74

### add to your steak


served with our signature champagne scampi sauce


<b>SOUTH AFRICAN LOBSTER TAIL</b> 29	<b>MARYLAND LUMP BLUE CRABMEAT</b> 13
<b>GARLICKY SHRIMP</b> 14	

### sides 13

*Loaded Mashed Yukon Potatoes*   
white vermont cheddar, bacon, scallions

*Maine Lobster Mash* add 5   
garlic-herb cream cheese, chives

*Crispy Lyonnaise Potatoes*   
caramelized onions, roasted garlic

*Natural Sea Salt French Fries* 

*Truffle Parmesan French Fries* add 3 


*Maine Lobster Mac N' Cheese* add 5

*Roasted Cauliflower Gratin*   
sweet peas, onions


*Roasted Brussels Sprouts*   
bacon, onions, bourbon braised apple

*Garlic Spinach* 

*French Butter Poached Asparagus* 


**BRAISED COLORADO SHORT RIB** - potato pavé, caramelized shallots, green beans, 38   
sweet yam puree, ruby porto sauce


**"BANGKOK" ROASTED L. I. DUCK** - singapore stir fry capellini noodles, 37  
watermelon radish salad, edamame dumplings, low ark demi glace

**PAN ROASTED LAMB SHANK** - roasted cauliflower & potato garlic mash, 38   
sweet carrot & butternut squash mélange, coconut chickpea stew


**FRENCH CUT CHICKEN** - fingerling potatoes, crispy brussels sprouts, 33   
heirloom carrots, thai coconut curry sauce

## from the sea

**SEAFOOD RISOTTO** - organic heirloom "black rice", lobster, shrimp, 44   
sea scallops, octopus, atlantic cod, sweet drop peppers

**CRISPY BRANZINO** - yucca escabache, snow peas, sun-dried tomato tapenade, 37   
cilantro-garlic aioli

**PAN ROASTED BAKKAFROST SALMON** - egg pappardelle noodles, broccoli rabe, 36  
cherry tomatoes, dashi bonito sauce

**PAN SEARED CHILEAN SEA BASS** - white soba noodles, enoki trumpet mushrooms, 44   
poached egg, sriracha tofu foam, table side akadashi miso broth

**GRILLED MONTAUK SWORDFISH** - pearl barley quinoa risotto, plum tomato confit, 38  
asparagus, herb pesto sauce

**GRILLED SHRIMP PEPPERONCINI TONNARELLI PASTA** - creamy burrata, heirloom cherry tomatoes, 30  
shaved red onions, wild mushrooms, asparagus, aged pecorino, fra diavolo sauce

Changes and modifications politely declined

Please alert your server to any allergies