

to start

FRESH CAUGHT OYSTERS

*certain species of oysters are seasonal and subject to availability
(MIN 3 pieces per order)*

ATLANTIC 3⁵⁰ EA

crassostrea virginica — medium — lean, briny

KUMAMOTO 4⁵⁰ EA

crassostrea sikamea — small — buttery, delicate

PACIFIC 4²⁵ EA

crassostrea gigas — medium — crisp, sweet

AROUND THE WORLD TASTING 46

4 atlantic, 4 pacific, 4 kumamoto

PRETZEL CRUSTED FRIED CALAMARI 20

mustard scallion remoulade, spicy marinara

🌿 PAN SEARED SEA SCALLOPS 24

crispy potato terrine, bacon slab,
crème fraiche foam, beurre blanc sauce,
smoked paprika

MARYLAND CRAB PUPPIES 20

roasted pineapple slaw, smoked chipotle aioli

LOBSTER RISOTTO CROQUETTES 21

spanish chorizo, pecorino, kaffir lime tartar

SHRIMP TEMPURA CRISPY RICE BITES 19

sweet soy, mentaiko, spicy japanese mayo

SHRIMP FIRECRACKER 20

tempura fried shrimp, kanzuri butter sauce

YELLOWFIN AHI TUNA TACOS 22

ponzu vinaigrette, pickled ginger,
seaweed salad, spicy aioli

🌿 BRAISED SMOKED PORK BELLY 19

jicama mango slaw, mole sauce, aji panca aioli

🌿 SHORT RIB BRUSCHETTA 18

bacon jam, ricotta salata, poached pear,
blackberry crème

TRUFFLE MAC N' CHEESE 18

cheddar, bacon, mushrooms, pecorino

SOUTHWESTERN CHICKEN SPRING ROLLS 19

guacamole, salsa fresca

CAROLINA WINGS 20

HAVEN's tangy mustard bbq sauce

🌿 BURRATA & PROSCIUTTO ANTIPASTI 19

imported burrata, prosciutto di parma,
roasted cherry tomatoes, aged balsamic glaze

🌿 CHAR GRILLED WAKAME OCTOPUS 23

japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

🌿 YELLOWFIN TUNA TARTARE 24

ponzu vinaigrette, wasabi mayo

🌿 GREEK FETA & RED DRAGON FRUIT 16

mesclun greens, mandarin, shaved cucumber,
pearl onion, basil, lychee vinaigrette

🌿 HEIRLOOM BEET & GOAT CHEESE 16

baby arugula, strawberry, walnuts,
red onion, peach, mint, cottage cheese

happy hour

MON-FRI 5-8PM

BAR & LOUNGE ONLY

\$6 beer, \$7 dealer's choice,
\$8 wine by the glass, \$9 handcrafted,
\$11 food specials

🌿 Available gluten-free. Please ask your server.

There is a 3% credit card fee added to all non cash payments.

EXECUTIVE CHEF: ANGEL ANDINO

steaks

*all steaks are seasoned with our
signature eight spice rub*

CAST IRON PAN SEARED 14oz RIB EYE 54

PRIME CUT FILET MIGNON

7oz — 48

10oz — 57

WOOD GRILLED 14oz NEW YORK STRIP 50

CHAR GRILLED “CHURRASCO” SKIRT STEAK 49

chimichurri sauce

ADD TO YOUR STEAK

served with our signature

garlic butter sauce

SOUTH AFRICAN LOBSTER TAIL 29

MARYLAND LUMP BLUE CRABMEAT 14

GARLICKY SHRIMP 15

SIDES 15

🌿 **LOADED MASHED YUKON POTATOES**

white vermont cheddar, bacon, scallions

🌿 **MAINE LOBSTER MASH** ADD 5

garlic-herb cream cheese, chives

🌿 **MARYLAND CRAB STIR FRIED RICE**

MAINE LOBSTER MAC N’ CHEESE ADD 5

🌿 **CRISPY LYONNAISE POTATOES**

caramelized onions, roasted garlic

🌿 **NATURAL SEA SALT FRENCH FRIES**

🌿 **TRUFFLE PARMESAN FRENCH FRIES** ADD 3

🌿 **TRUFFLED WILD MUSHROOMS**

🌿 **GARLIC SPINACH**

🌿 **ROASTED BRUSSELS SPROUTS**

bacon, onions, bourbon braised apple

🌿 **FRENCH BUTTER ASPARAGUS**

mains

🌿 **SEAFOOD RISOTTO 48**

organic heirloom “black rice”, lobster, shrimp,
sea scallops, atlantic cod, corn, sweetie drop peppers

🌿 **CHAR GRILLED BRANZINO 39**

chayote squash & parsnip slaw, shanghai baby bok choy,
parsnip puree, pickled pearl onion, citrus hazelnut gremolata

🌿 **PAN ROASTED BAKKAFROST SALMON 38**

creole crabmeat stew, cassava & butternut squash hash,
cherry tomato jam, edamame beans, garlic pesto

PAN SEARED CHILEAN SEA BASS 46

white udon noodles, poached egg, enoki trumpet mushrooms,
sriracha tofu foam, table side akadashi miso broth

LENNY’S LOBSTER PASTA 46

handmade linguini, chunks of lobster tail,
baby shitake mushrooms, sundried tomatoes, shallots,
spinach, shaved pecorino, white truffle lobster cream sauce

BUCATINI SHORT RIB RAGU PASTA 34

wild mushrooms, carrots, torched ricotta cheese,
elephant garlic

GRILLED SHRIMP BASIL TONNARELLI PASTA 32

creamy burrata, baby radish, heirloom grape tomatoes,
oyster mushrooms, green kale, aged pecorino,
scampi bonito basil sauce

🌿 **“BANGKOK” ROASTED L. I. DUCK 39**

singapore stir fry capellini noodles,
watermelon radish salad, edamame dumplings,
low ark demi glace

🌿 **SLOW BRAISED SHORT RIB 40**

golden fingerling potato, oyster mushrooms,
corn & pea succotash, carrot puree,
crispy shallots, ruby marsala sauce

🌿 **PAN ROASTED LAMB SHANK 40**

yukon mashed potatoes, fricassee chick pea stew,
roasted cherry tomato, sweet peas

🌿 **FRENCH CUT CHICKEN 35**

roasted sweet potato, broccoli rabe,
cherry tomato confit, rutabaga puree

brunch

SAT & SUN 11am - 3pm

à la carte or \$39 prix fixe
includes 2 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.

Please alert your server to any allergies. Changes and modifications politely declined.

20% suggest gratuity added for groups of 5 or more.