

RAW BAR MENU

SNOW CRAB

\$24 | BERGAMOT AIOLI, HERBS



CAVIAR

\$108 | 1 OZ ITALIAN WHITE STURGEON,
CREME FRAICHE, CHIVE, ONION, YOLK,
CAPER, PARM CRISP



OYSTERS ON THE HALF SHELL

\$24 | 6CT

SPECIALTY

\$18 - 3CT- CREME FRAICHE, CAVIAR,
GIN, VERMOUTH

\$15 - 3CT CALABRIAN CHILI, LEMON



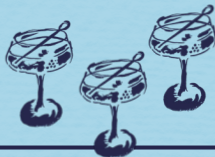
TARTARE

\$23 | PRIME RUTH FAMILY FARM,
EGG YOLK, AIOLI, CROSTINI



COCKTAIL

\$45 | PERFECT MARTINI, CAVIAR BUMP



THE SEAFOOD LOOKS FISHY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS