

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL	MKT
delaware bay oysters cocktail sauce dill mignonette	
SHELLFISH PLATTER	MKT
chilled lobster tail shrimp king crab oysters crab salad	
CHILLED SHRIMP COCKTAIL	18
jumbo shrimp lemon horseradish sauce	

APPETIZERS

FINAL CUT SIGNATURE CRAB CAKE	16
citrus aioli micro green salad smoked caper relish	
TEMPURA SHRIMP	18
light batter napa cabbage orange chile sauce	
DUROC PORK BELLY	12
fire-roasted four roses glaze spiced corn puree	
BAKED BRIE	12
pecans fruit compote baguette crisps	
SLIDERS	15
wagyu beef boursin caramelized onions fries	

SOUPS

FRENCH ONION	8
caramelized sweet onions beef broth sherry gruyere parmesan	
LOBSTER BISQUE	10
lobster salad chive crème fraiche	

SALADS

WEDGE	9
crisp bacon bleu cheese dressing red onion tomato house-made ranch	
CAESAR	8
parmesan crisp romaine hearts focaccia croutons house caesar dressing	
FINAL CUT HOUSE SALAD	8
baby lettuce dried cherries spiced pecans capriole goat cheese honey-lemon vinaigrette	
BURRATA	10
roasted tomatoes agrodolce arugula	

For parties of 6 or more, a 20% suggested gratuity will be added to the final bill for your convenience.
The payment of this or any gratuity is voluntary and may be increased or decreased at your discretion.

STEAKS

FILET	8 OZ - 40	12 OZ - 45
NEW YORK STRIP	14 OZ PRIME - 42	20 OZ PRIME - 48
BONE-IN RIBEYE		24 OZ PRIME - 65
RIBEYE		16 OZ - 40

ADD SURF

COLD-WATER LOBSTER TAIL	MKT
KING CRAB	MKT
JUMBO GULF SHRIMP	MKT
CRAB OSCAR	MKT
SCALLOP	MKT

TOPPERS

SAUTÉED MUSHROOMS & ONIONS	3
BÉARNAISE	3
POINT REYES BLUE CHEESE BUTTER	3
BORDELAISE	3
CREAMY HORSERADISH	3
GARLIC BUTTER	3

SEAFOOD & SPECIALTIES

TWIN LOBSTER TAIL cold-water tails drawn butter lemon	MKT
PAN-SEARED SEA BASS asparagus risotto salsa verde slow-roasted tomatoes	42
SEA SCALLOPS lime corn green beans red pepper oil cilantro	29
RACK OF LAMB cucumber-mint raita orecchiette salad	40
TRUFFLED CHICKEN BREAST beech mushrooms roasted chicken jus	28
DUROC PORK CHOP bourbon smoked carolina mustard apple compote	27
SHRIMP ALFREDO jumbo shrimp linguine parmesan cream	29
ORA KING SALMON aubergine relish mascarpone sauce vierge	28

SIDES

8

POTATOES GRATIN W/ GRUYERE	MAC AND CHEESE
BUTTERY WHIPPED POTATOES	SAUTÉED MUSHROOMS
FRIED BRUSSELS SPROUTS	BOURBON CREAMED CORN
W/ BACON MARMALADE	W/ PARMESAN CRUST
GRILLED ASPARAGUS	JUMBO BAKED POTATO
W/ WHITE BALSAMIC GLAZE	STEAMED BROCCOLI

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