

Cocktails

- Raspberry-Lychee Bellini** 18
Crémant D'Alsace, Raspberry, Lychee
- Lemon Drop** 16
Spring 44 Vodka, Agave, Peychaud's Bitters
Cinnamon, Lemon
- Rhubarb Lavender Fizz** 16
Spring 44 Vodka, Rhubarb
Lavender Bitters, Lime
- Shiso Gin and Tonic** 17
Dorothy Parker Gin, Housemade Tonic, Shiso
- Campari Daiquiri** 16
Plantation 3 Stars White Rum, Campari
Grapefruit, Lime
- Strawberry Fields** 16
Libélula Joven Tequila, Strawberry, Celery Shrub
Lime
- Cherry Whiskey Sour** 18
Widow Jane Rye Whiskey, Angostura Bitters
Luxardo Cherry, Agave, Lime

Wine

- SPARKLING**
- Prosecco** 17
Jeio, Brut NV
- Champagne** 25
Louis Roederer, Brut NV
- WHITE**
- Verdelho** 15
Scholium Project, Lodi, CA '15
- Riesling** 16
Brooks, Willamette Valley, OR '15
- Chenin Blanc** 17
Château Soucherie, Savennières
Loire Valley, FR '13
- Chardonnay** 18
Domaine Pinson, Chablis, FR '17
- Sauvignon Blanc** 19
Vignoble Dauny, Clos du Roy,
Sancerre, FR '18
- Chardonnay** 21
Macari Vineyards, Long Island, NY '16
- ROSÉ**
- Gris de Gris** 14
Domaine de Fontsaite, Corbières FR '18
- Grenache Blend** 28
Domaine Ott, Bandol, FR '18
- RED**
- Petite Rouge** 16
Grosjean, Valle D'Aosta, IT '16
- Syrah** 18
Stolpman Vineyards, Santa Barbara, CA '16
- Pinot Noir** 19
Cuvée JG, Willamette Valley, OR '17
- Bordeaux Blend** 20
Fleur de Fonplégade, St. Emilion, FR '11
- Grenache** 21
Comando G, La Rujas de Bruja, SP '16

Appetizers

- Sashimi with Spicy White Ponzu** 31
yellowfin tuna, kampachi, ocean trout, fluke, wasabi
- Long Island Fluke** 16
habanero vinaigrette, sichuan bud and mint
- Yellowfin Tuna Tartare** 20
yuzu mustard sauce, shaved fennel
- Florida Red Snapper Ceviche** 17
rhubarb juice, red onion, avocado, chili and coriander
- Wagyu Beef Carpaccio** 21
lemon oil, arugula, lightly pickled mushrooms, parmesan cheese
- Warm Octopus and Fresh Mozzarella** 17
lemon zest, sea salt and black pepper
- Bouchot Mussels** 16
steamed in lemongrass infusion, dried chili and thai basil
- Fritto Misto Salad** 15
calamari, shrimp, clams, pickled cherry peppers
lettuce hearts, rémoulade dressing

Salads

add Salmon +10 Shrimp +12 Organic Chicken Breast +9

- Spring Salad of Kale** 15
peas and fava beans, avocado
pecorino and herbal dressing
- Green and White Asparagus** .. 18
avocado, grated organic egg
grainy mustard vinaigrette
- Market Lettuces** 14
strawberries, gorgonzola and basil

Toasts & Sandwiches

- Avocado Toast on Black Bread** 19
Russ & Daughters smoked salmon
Add poached eggs +6
- Crispy Fish Tacos** 18
chipotle mayonnaise and spicy slaw
- Cheddar Cheeseburger** 22
crunchy onions au jus, dijon chili mayonnaise
- Maine Crab Roll** 22
yuzu aioli and chips
- Shrimp Burger** 24
sriracha mayonnaise, cucumber and shiso
add fried egg +3

Mains

- Fresh Tagliatelle** 21
cockles, broccoli and black pepper
- Fish and Chips** 24
flounder, saffron aioli and crushed peas
- Softly Scrambled Organic Eggs** 28
tomato, maine lobster, harissa
- Wagyu Beef Tenderloin** 48
housemade sriracha butter, baby bok choy, crushed sesame
- Salmon Crusted with Spices** 26
fragrant coconut lime infusion, ramps and braised fennel

Vegetables

- Quinoa** 8
peas and fava beans and mint
- Grilled Asparagus** 8
olive oil, lemon and chili
- French Fries** 8
herbs and aioli

Cocktails

Raspberry-Lychee Bellini 18
Crémant D'Alsace, Raspberry, Lychee

Lemon Drop 17
Spring 44 Vodka, Agave, Peychaud's Bitters
Cinnamon, Lemon

Shiso Gin and Tonic 18
Dorothy Parker Gin, Housemade Tonic, Shiso

Peach Daiquiri 20
English Harbour Rum, Meyer's Rum, Campari
Peach, Lime, Bitters

Strawberry Fields 16
Libélula Joven Tequila, Strawberry, Lime

Cherry Whiskey Sour 19
Widow Jane Rye Whiskey, Angostura Bitters
Luxardo Cherry, Agave, Lime

Watermelon Sangria 18
Vignoble Dauny Sancerre, Cointreau
Grand Marnier, Watermelon, Honey
Serrano Chili, Lemon, Lime

Wine

SPARKLING

Prosecco 17
Jeio, Brut NV

Champagne 25
Louis Roederer, Brut NV

WHITE

Verdelho 16
Scholium Project, Lodi, CA '15

Riesling 17
Eldezwicker, Albert Boxler, Alsace '15

Chardonnay 18
Domaine Pinson, Chablis, FR '17

Sauvignon Blanc 19
Vignoble Dauny, Clos du Roy
Sancerre, FR '18

Chardonnay 21
Macari Vineyards, Long Island, NY '16

Chenin Blanc 25
Château Soucherie, Savennières
Loire Valley, FR '13

ROSÉ

Grenache Blend 14
Domaine de Fontsaite, Corbières FR '17

Grenache Blend 28
Domaine Ott, Bandol, FR '18

RED

Petite Rouge 16
Grosjean, Valleé D'Aosta, IT '16

Syrah 18
Stolpman Vineyards, Santa Barbara, CA '16

Pinot Noir 19
Cuvée JG, Willamette Valley, OR '16

Bordeaux Blend 22
Fleur de Fonplégade, St. Emilion, FR '11

Grenache 21
Comando G, La Rujas de Bruja, SP '16

Crudos

Sashimi with Spicy White Ponzu 32
Yellowfin Tuna, Kampachi, Ocean Trout, Fluke, Wasabi

Florida Red Snapper Ceviche 18
Watermelon, Red Onion, Avocado and Cucumber

Sea Trout and Oyster Tartare 21
Horseradish, Lemon and Chives

Yellowfin Tuna Tartare 22
Yuzu Mustard Sauce, Shaved Fennel

Kampachi 17
Japanese Cucumber and Soy Basil Infusion

Long Island Fluke 16
Habanero Vinaigrette, Sichuan Bud and Mint

Wagyu Beef Carpaccio 23
Lemon Oil, Arugula, Lightly Pickled Mushroom, Parmesan Cheese

Appetizers

Heirloom Tomato 18
Melon, Cured Tuna and Chervil

Summer Salad of Kale 15
Runner Beans, Avocado, Pecorino Cheese, Herbal Dressing

Warm Octopus and Fresh Mozzarella 18
Lemon Zest, Sea Salt and Black Pepper

Spicy Manhattan Clam Chowder 14

Bouchot Mussels 18
Steamed in Lemongrass Infusion, Dried Chili and Thai Basil

Crispy Soft Shell Crab 20
Jalapeño-Coriander Salsa and Shaved Radish

Fritto Misto Salad 17
Calamari, Shrimp, Clams, Pickled Cherry Peppers
Lettuce Hearts, Rémoûlade Dressing

Pasta & Rice

Fresh Tagliatelle 23
Cockles, Broccoli, Black Pepper and Mint

King Crab and Green Pea Risotto 38
Dill and Lemon Zest

Longevity Noodles 58
1½ lb Glazed Maine Lobster, Pea Shoots, Green Chili and Ginger

Seafood

Fish Stew Thickened with Aioli 32
Sea Bass, Halibut, Scallops, Mussels, Clams, Prawns

Roasted Cod with Eggplant 29
Sungold Tomatoes, Harissa and Marjoram

Fish and Crisps 28
Flounder, Saffron Aioli and Crushed Peas

Black Sea Bass 44
Lemon-Tumeric Emulsion, Slowly Roasted Carrots and Tarragon

Salmon Crusted with Spices 28
Fragrant Coconut Lime Infusion and Roasted Heirloom Squash

1½ lb Maine Lobster with Corn 58
Habanero-Lime Sauce, Cucumber and Mint

Whole Black Sea Bass en Croute MP
Baked in Pastry Crust, Sauce Choron

Meat

Gruyère Cheeseburger au Jus 25
Crunchy Onions, Dijon Chili Mayonnaise

Marinated Char Grilled Organic Chicken 26
Sweet and Spicy Piperade, Roasted Potatoes

Wagyu Beef Tenderloin 58
Housemade Sriracha Butter, Baby Bok Choy and Crushed Sesame

Vegetables

Roasted Corn with Peppers and Parmesan Cheese 10

French Fries with Herbs and Aioli 10

Mashed Potatoes 10

Summer Squash with Miso Mustard and Herbs 10

Cocktails

- Raspberry-Lychee Bellini** 18
Crémant D'Alsace, Raspberry, Lychee
- Strawberry Royale** 16
Crémant de Loire Brut Rosé, Strawberry
- Bloody Mary** 16
Spring 44 Vodka, Housemade Bloody Mary
- Lemon Drop** 16
Spring 44 Vodka, Agave, Peychaud's Bitters
Cinnamon Lemon
- Rhubarb Lavender Fizz** 16
Spring 44 Vodka, Rhubarb, Lavender Bitters
Lime
- Shiso Gin and Tonic** 17
Dorothy Parker Gin, Housemade Tonic, Shiso
- Campari Daiquiri** 16
Plantation 3 Stars White Rum, Campari
Grapefruit, Lime
- Strawberry Fields** 16
Libélula Joven Tequila, Strawberry, Celery Shrub
Lime
- Cherry Whiskey Sour** 18
Widow Jane Rye Whiskey, Angostura Bitters
Luxardo Cherry, Agave, Lime

Wine

SPARKLING

- Prosecco** 17
Jeio, Brut NV
- Champagne** 25
Louis Roederer, Brut NV

WHITE

- Verdelho** 15
Scholium Project, Lodi, CA '15
- Riesling** 16
Brooks, Willamette Valley, OR '15
- Chenin Blanc** 17
Château Soucherie, Savennières
Loire Valley, FR '13
- Chardonnay** 18
Domaine Pinson, Chablis, FR '17
- Sauvignon Blanc** 19
Vignoble Dauny, Clos du Roy
Sancerre, FR '18
- Chardonnay** 21
Macari Vineyards, Long Island, NY '16

ROSÉ

- Gris de Gris** 14
Domaine de Fontsaite, Corbières FR '18
- Grenache Blend** 28
Domaine Ott, Bandol, FR '18

RED

- Petite Rouge** 16
Grosjean, Vallee' D'Aosta, IT '16
- Syrah** 18
Stolpman Vineyards, Santa Barbara, CA '16
- Pinot Noir** 19
Cuvée JG, Willamette Valley, OR '17
- Bordeaux Blend** 20
Fleur de Fonplégade, St. Emilion, FR '11
- Grenache** 21
Comando G, La Rujas de Bruja, SP '16

Appetizers

- Sashimi with Spicy White Ponzu** 31
yellowfin tuna, kampachi, ocean trout, fluke, wasabi
- Long Island Fluke** 16
habanero vinaigrette, sichuan bud and mint
- Yellowfin Tuna Tartare** 20
yuzu mustard sauce, shaved fennel
- Florida Red Snapper Ceviche** 17
rhubarb juice, red onion, avocado, chili and coriander
- Wagyu Beef Carpaccio** 21
lemon oil, arugula, lightly pickled mushrooms, parmesan cheese
- Fritto Misto Salad** 15
calamari, shrimp, clams, pickled cherry peppers
lettuce hearts, rémoulade dressing
- Warm Octopus and Fresh Mozzarella** 17
lemon zest, sea salt and black pepper

Salads

add Salmon +10 Shrimp +12 Organic Chicken Breast +9

- Spring Salad of Kale** 15
peas and fava beans, avocado
pecorino and herbal dressing
- Green and White Asparagus** .. 18
avocado, grated organic egg
grainy mustard vinaigrette
- Market Lettuces** 14
strawberries and sherry vinaigrette

Toasts & Sandwiches

- Avocado Toast on Black Bread** 19
Russ & Daughters smoked salmon
add poached eggs +6
- Crabby Fish Tacos** 18
chipotle mayonnaise and spicy slaw
- Gruyère Cheeseburger** 22
crunchy onions au jus, dijon chili mayonnaise
- Maine Crab Roll** 22
potato chips
- Shrimp Burger** 24
sriracha mayonnaise, cucumber and shiso
add fried egg +3

Mains

- Eggs Benedict** 23
choice of flying pigs farm ham, smoked salmon or spinach
- Softly Scrambled Organic Eggs** 28
tomato, maine lobster, harissa
- Fresh Tagliatelle** 21
cockles, broccoli and black pepper
- Salmon Crusted with Spices** 26
fragrant coconut lime infusion, ramps, braised fennel
- Fish and Chips** 24
flounder, saffron aioli and crushed peas
- Wagyu Beef Tenderloin** 48
housemade sriracha butter, baby bok choy, crushed sesame

Vegetables

- Quinoa** 8
peas and fava beans and mint
- Grilled Asparagus** 8
olive oil, lemon and chili
- French Fries** 8
herbs and aioli

Simply Cooked

Served with preserved black bean vinaigrette

Maine Sea Scallops	22
Salmon Steak	24
Monkfish Medallions	18
Black Sea Bass	32
Halibut T-Bone	35
Head on Prawns	22
1 ½ lb. Maine Lobster	46
Wagyu Beef Tenderloin	46

Raw Bar

Seafood Plateau

Petit	35
Grand	75
Royale	145
East West Coast Oysters	2.98 pp
Littleneck Clams	1.50 pp
Shrimp Cocktail	18
Crab Lettuce Cups	19

Sparkling

103	Prosecco, <i>Jeio, Brut NV</i>	82
104	Champagne, <i>Louis Roederer, Brut NV</i>	84
105	Champagne, <i>Hugues Godmé, ExtraBrut, NV</i>	88
107	Champagne, <i>Dom Pérignon, Brut '06</i>	440
108	Champagne, <i>Louis Roederer, Cristal, Brut '08</i>	500

White

BURGUNDY

200	Aligoté, <i>Philippe Gavignet '16</i>	58
201	Aligoté, <i>Michel Lafarge '16</i>	68
202	Chablis, <i>Agnes & Didier Dauvissat '17</i>	74
203	Petit Chablis, <i>Pinson '17</i>	80
204	Montagny, <i>Domaine de Clos Salomon '16</i>	84
205	Viré-Clessé, <i>Héritiers du Comte Lafon '17</i>	88
206	St. Romain, <i>Henri & Gilles Buisson, La Perrieres '16</i>	98
218	Bourgogne, <i>Pierre-Yves Colin-Morey '17</i>	102
207	Santenay, <i>David Moreau, Beaurepaire 1er Cru '15</i>	118
208	Pernand-Vergelesses, <i>Pierre-Yves Colin-Morey, Les Belle Filles '17</i>	168
243	Chassagne-Montrachet, <i>Génot-Boulangier, Les Vergers 1er Cru '16</i>	198
209	Meursault, <i>Bitouzet-Prieur, Les Charmes 1er Cru '15</i>	268

BORDEAUX, RHONE & LOIRE VALLEY

210	Muscadet, <i>Trois Toits '17</i>	42
211	Sancerre, <i>Dauny '17</i>	66
213	Savennières, <i>Chateau Soucherie '13</i>	76
245	Vouvray, <i>Domaine Breton, Pierres Rousses '16</i>	88

ALSACE, JURA & CORSICA

215	Pinot Blanc, <i>Paul Blanck, Alsace '17</i>	47
250	Edelzwicker, <i>Albert Boxler, Alsace '15</i>	58

USA

219	Verdelho, <i>Scholium Project, Lodi, CA '15</i>	60
220	Riesling, <i>Brooks, Willamette Valley, OR '16</i>	64
221	Sauvignon Blanc, <i>Ojai Vinayrds, Santa Barbara, CA '16</i>	78
223	Sauvignon Blanc, <i>Gamble Family, Napa County, CA '17</i>	82
224	Chardonnay, <i>Macari Vineyards, Long Island, NY '16</i>	84
225	Chardonnay, <i>Walter Scott, La Combe Verte, Willamette Valley, OR '17</i>	88
227	Sauvignon Blanc, <i>Arkenstone, NVD, Napa County, CA '14</i>	128
228	Chardonnay, <i>Tyler, Dierberg Vineyard, Santa Barbara, CA '16</i> ...	135
258	Chardonnay, <i>Kistler, Les Noisetiers, Sonoma Coast, CA '17</i>	178
251	Chardonnay, <i>Hyde de Villaine, Hyde Vineyard, Carneros '15</i>	218

AUSTRIA & GERMANY

232	Riesling, <i>A.J. Adam, Dhroner Hofberg, Kabinett, DE '17</i>	72
233	Sauvignon Blanc, <i>Neumeister, Steiermark, AU '17</i>	78
234	Grüner Veltliner, <i>Jurtschitsch, Kamptal, AU '17</i>	80
235	Grüner Veltliner, <i>Alzinger, Durnstein, Wachau, AU '18</i>	82
236	Riesling, <i>Veyder-Malburg, Bruck, Wachau, AU '17</i>	98

ITALY & SPAIN

238	Erbaluce, <i>Luigi Ferrando, Caluso, IT '16</i>	48
239	Arneis, <i>Negro Angelo & Figli, Piedmont, IT '18</i>	52
242	Albariño, <i>Granbazán, Rias Baixas, SP '17</i>	58
240	Pinot Grigio, <i>Erste & Neue, Alto Adige, IT '17</i>	60

Rosé

508	Domaine de Fontsaïnte, <i>Corbières, FR '18</i>	56
509	Domaine Ott, <i>Côtes de Provence, FR '18</i>	108

Red

BURGUNDY

600	Chénas, <i>Pascal & Jean-Philippe Granger, Beaujolais '15</i>	48
601	Régnié, <i>Guy Breton, Beaujolais '17</i>	88
603	St. Aubin, <i>Henri Prudhon, Sur Sentier du Clou 1er Cru '14</i>	88
602	Marsannay, <i>Sylvain Pataille '17</i>	98
605	Volnay, <i>Bitouzet-Prieur, Les Mitans 1er Cru '13</i>	126
606	Savigny-lès-Beaune, <i>Pierre Guillemot, Les Jarrons '16</i>	128
607	Chambolle-Musigny, <i>Hudelot-Baillet '16</i>	198
608	Vosne-Romanée, <i>Gérard Mugneret '15</i>	238

BORDEAUX & SOUTHWEST FRANCE

610	St. Emilion, <i>Château Haut-Segottes '14</i>	80
611	Margaux, <i>Moulin de Tricot '15</i>	88
612	St. Julien, <i>Château Lalande Borie '14</i>	108
613	St. Emilion, <i>Château Fonplegade '15</i>	128
614	Medoc, <i>Château Potensac '01</i>	158
615	Pauillac, <i>Château Chantecler '16</i>	198
616	St. Julien, <i>Château Langoa-Barton '06</i>	230

JURA, LANGUEDOC & RHÔNE

617	Faugeres, <i>Clos Fantine, Languedoc '16</i>	66
620	Côtes du Rhône, <i>Maxime-François Laurent, Orpiment, Rhône '15</i> 92	
621	Côtes du Vivarais, <i>Domaine Gallety, Rhône '11</i>	96
623	Châteauneuf-du-Pape, <i>Château Font du Loup, Rhône '16</i>	125
622	Arbois, <i>Tissot, Trousseau, Jura '17</i>	148
624	Hermitage, <i>Louis Barroul, La Pierrelle, Rhône 12</i>	190

USA

625	Pinot Noir, <i>Drew, Mid-Elevation, Mendocino Ridge, CA '17</i>	82
626	Syrah, <i>Stolpman Vineyards, Ballard Canyon, CA '16</i>	88
627	Cabernet Sauvignon, <i>Gramercy Cellars, Lower East, Walla Walla, WA '14</i>	90
628	Zinfandel, <i>Ridge East Bench, Sonoma, CA '16</i>	102
629	Pinot Noir, <i>Ojai Vineyards, Peurta Del Mar, Santa Barbara County, CA</i>	108
630	Merlot, <i>Frog's Leap, Napa Valley, CA '16</i>	125
631	Pinot Noir, <i>Walter Scott, Sojourner, Willamette Valley, WA '17</i>	148
632	Pinot Noir, <i>Chanin Winery, Bien Nacido, Santa Barbara County, CA '13</i>	152
633	Cabernet Sauvignon, <i>Heitz, Napa Valley, CA '14</i>	188
634	Cabernet Sauvignon, <i>Arkenstone, NVD, Napa Valley, CA '14</i> ...	208
635	Cabernet Sauvignon, <i>Quill, Diamond Mountain, Napa Valley '09</i> ..	268

ITALY & SPAIN

636	Rioja, <i>Artadi, SP '17</i>	60
637	Vinos de Madrid, <i>Comando G, La Brujas de Rozas, SP '17</i>	76
638	Ribera del Duero, <i>Dominio del Aguila, SP '16</i>	98
639	Rioja, <i>López de Heredia, Viña Tondonia, Reserva SP '06</i>	108
640	Barolo, <i>Giacomo Fenocchio, Bussia, IT '15</i>	138
643	Petite Rouge, <i>Grosjean, Vallee' D'Aosta, IT '16</i>	54

Dessert

Meyer Lemon Pudding..... 12
Lemon Sorbet, Toasted Meringue

Chocolate Mousse 13
Peanut Caramel, Chocolate Crunch, Passion Fruit Sorbet
Vanilla Ice Cream

Strawberry Sundae 12
Lime Meringue and Softly Whipped Cream

Cherry Pavlova 13
Cherry Jubilee, Pistachio Ice Cream, Champagne Sabayon

The Fulton Sweets Plate 13

Ice Cream and Sorbet 3
Daily Selection Per Scoop