

## SNACKS

- east coast oyster shooters — 5 ea.  
cocktail sauce, fresno chile mignonette ice
- house-made smoked fish dip — 10  
pickled jalapeno, furikake seasoned lavash
- sturgeon caviar — 21  
japanese milk bread, chive, egg mimosa
- wood grilled shishito peppers — 8  
sea salt, togarashi spice
- jesse's salt bread — 9  
whipped lardo, cultured butter, walnut +  
ramp pesto, olive oil
- house-made ricotta — 9  
roasted cherry tomato 'pappa al pomodoro',  
marinated spanish anchovies, crostini

## RAW BAR + CHILLED SEAFOOD

- daily selection of oysters mp
- king crab mp
- jumbo shrimp cocktail 4ea
- seafood platter
- small 60
- large 120

an assortment of chilled shellfish, seafood salad,  
and tuna crudo served with lemon + assortment  
of sauces

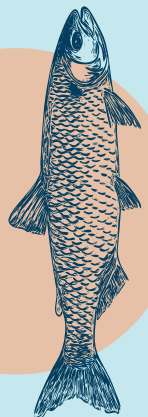
## SOUP + SALADS

- organic miso soup — 9  
wakame, smoked tofu, wild mushroom,  
scallion
- heirloom tomato salad — 12  
blue yonder cheese, black garlic glazed  
bacon, peach, balsamic reduction, arugula
- grilled little gem lettuce — 12  
whipped pecorino, white anchovy, caesar  
dressing, croutons

## SMALL PLATES

- steamed littleneck clams — 21  
smoked sausage, rapini, calabrian chile,  
cannellini beans, white wine, spring garlic,  
crostini
- roasted east coast oysters — 23  
hon dashi butter, charred fresno chile,  
bourbon, parmesan, smoked bacon,  
breadcrumb
- hamachi crudo — 15  
scallion, radish, serrano pepper, avocado,  
ginger + melon emulsion
- wood grilled calamari — 16  
romesco sauce, zucchini, capers, roasted  
tomato, pancetta, oregano, currants,  
potato, lemon breadcrumbs
- lobster risotto — 28  
sweet corn, summer truffle, mascarpone,  
brown butter
- wood roasted chorizo stuffed  
calamari — 23  
spanish octopus, mussels, prawn,  
chickpea, spicy stewed tomato, sweet  
pepper, charred lemon, saffron, cured  
olive, breadcrumbs
- wagyu beef carpaccio — 16  
chives, black truffle, stracciatella, smoked  
soy cured egg yolk botarga, parmesan,  
crispy artichoke

"make not the sauce till  
you have caught the  
fish"  
- english proverb





## SUSHI | SASHIMI

### futomaki

california king crab — 19  
avocado, cucumber

tanuki — 14  
tuna, avocado, pickled carrot, yuzu mayo

spicy — 14  
choice of salmon, yellowtail or tuna  
sriracha, sambal, togarashi

kojin — 12  
salmon, asparagus, avocado, scallion,  
kimchi sauce

a-mei-zing — 14  
F.W. eel, cucumber, cream cheese, scallion,  
sriracha, fried garlic, eel sauce

negi hamachi — 14  
yellowtail, scallion, ponzu

sfg — 30  
king crab, snap peas, avocado, lobster  
garlic miso cream sauce

roc city — 19  
tuna, salmon, yellowtail, wasabi, red  
ginger, eel sauce, spicy mayo, scallions,  
fried garlic

rainbow — 35  
poached shrimp, scallion, yuzu mayo,  
cucumber topped with salmon, tuna,  
yellowtail, eel, avocado, eel sauce

vegetable — 12  
cucumbers, avocado, pickled carrots,  
asparagus, scallions, fried garlic

### nigiri + sashimi

2 pc nigiri — 7

3 pc sashimi — 9  
tuna  
salmon  
yellowtail  
eel

omakase — 50pp  
miso soup, cucumber salad, nigiri,  
sashimi, futomaki

yakumi — 5  
flight of sauces: spicy mayo, ponzu, eel  
sauce, kimchi sauce + drunken master

## LARGE PLATES

roasted monkfish medallions — 32  
cauliflower, wild mushrooms, oven dried  
tomato, lemon-caper-parsley salad,  
croutons

bacon crusted jumbo  
sea scallops — 36  
confit potato, summer corn succotash,  
summer truffle sabayon

spicy livorno fish + shellfish stew — MP  
daily selection of fish + shellfish in a rich  
tomato brodo with fregola sarda

vb burger — 18  
wood grilled 8oz chuck, short rib, +  
brisket blend, brioche roll, oxtail hot  
sauce, american cheese, shredded lettuce,  
tomato, chipotle aioli, french fries

king trumpet mushrooms — 23  
confit potato, summer vegetables,  
cauliflower puree, summer truffle sabayon

### from the wood burning hearth

simply grilled daily fish — MP  
lemon + salsa verde

wood grilled steaks —  
18 oz ny strip 59  
16 oz delmonico 49

served with choice of:  
sauce bordelaise  
roasted garlic + caper salsa verde  
truffle butter  
bernaise

## SIDES

house made french fries — 8

rapini, garlic, olive oil — 8

asparagus + green garlic butter — 8

fire roasted potatoes, lemon,  
persillade — 8

smoked gouda +  
cauliflower gratin — 8  
add 4oz lobster — 14

summer corn succotash — 8