



Fruits de Mer

Crudo

Tuna à la Tahitienne 24
diced yellowfin tuna, coconut-lime
and tomato, piquillo relish, cilantro oil
GF/DF/SH

Cured Hamachi Crudo 25
passion fruit, cucumber,
leche de tigre emulsion
DF/GF

Plateaux

(No Substitutions Please)

Le Petit 110

Oysters / 6 pc, Little Neck Clams /4 pc,
1/2 Chilled Lobster, Jumbo Shrimp /4 pc,
Chilled Mussels with saffron aioli /6 pc,
Tuna à la Tahitienne DF/GF/SH



Le Grand 240

Oysters / 12 pc, Little Neck Clams /8 pc, Whole
Chilled Lobster, Jumbo Shrimp /6 pc, Chilled
Mussels with saffron aioli /8 pc, Tuna à la Tahitienne,
Daurade Tartare, Hamachi crudo DF/GF/SH

Raw Bar

Jumbo Shrimp /4 pc 21
cocktail sauce DF/GF/SH

Little Neck Clam /6 pc 16
lemon DF/GF/SH

Chilled Mussels /6 pc 17
saffron aioli DF/GF/SH

Oysters

Half or Full Dozen, served with lemon wedge and champagne vinegar mignonette

Chebooktook 26/52
New Brunswick, CAN - medium size,
buttery note, briny hint

Well Fleet 24/48
Cape Cod, MA - medium, plump,
bright brininess, crisp minerality

Irish Point 26/52
Prince Edward Island, CAN - petite size,
mild brine, clean, creamy, sweet finish

Pink Moon 24/48
Prince Edward Island, CAN - small to med size,
deeply cupped small gentle brine, cucumber note

Caviar Service

Merolin Imperial Osetra 1 oz 130
firm and creamy, black olive hue, with
a hint of fresh walnuts and earthy tone

Merolin Imperial Gold 1 oz 160
golden ember pearls, firm grains, delicate pop,
marine notes, balanced by buttery and almond finish

Traditional service: blinis, crème fraîche, egg yolk, egg white, shallot, chives and capers.

Fromages

\$12 per cheese

served with toasted mixed nuts & dried fruit bread, fig jam, and fresh grapes

Alp Blossom
pasteurized cow's milk,
from Austria, nutty, floral,
slightly tangy notes, rolled
in dried alpine flowers

Bijou
pasteurized goat's milk, from
Vermont, creamy, bright,
citrusy, nutty notes,
mushroom, earthy

Fromager D'Affinois
pasteurized cow's milk, Rhone,
FR lusciously creamy, delicate
sweetness, minimal tang or
earthiness

Colston Bassett
pasteurized cow's milk,
ENG rich, creamy and
complex, medium
sharp

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food borne illness. Restaurant does not assume liability for accidental cross contamination

SH - Shellfish | DF - DairyFree | GF - GlutenFree | V - Vegetarian | V+ - Vegan | CN - Contains Nuts | CP - Contains Pork



Appetizer

*Add: Salmon 14 | Chicken 10 | Shrimp 16

Caesar Salad* 18 baby romaine, anchovy Caesar dressing, crouton, parmesan cheese	Roasted Cauliflower Zaatar 19 beet, tahini sauce, barberries and mint, multi-seeds cracker V/GF/CN
Mixed Greens* 16 confit shallot, dijon mustard, aged sherry vinegar & fines herbs vinaigrette DF/V+	Escargots And Garlic Butter 22 escargots cook in an herbs/garlic butter, served in their shells / 6 pc GF
Chopped Salade Niçoise* 22 confit tuna, tomato, basil, cucumber, bell pepper, caper, green bean, potato, egg, radish, scallion & anchovy vinaigrette DF/GF	Grilled Octopus 28 spicy puttanesca sauce, preserve lemon, picholine olive, teardrop pepper DF/GF/CP
Onion Soup Gratinée 18 rich slow-cooked caramelized onion, simmered in miso-vegetable broth, broiled with Gruyère cheese V	Burrata & Feta 24 chickpea Greek salad, naan crouton V
Steak Tartare 26 raw beef tenderloin, classic seasoning, cubed fries DF/GF	Prosciutto Di San Daniele 24 24 months aged, fruits mustarda, marconan almonds, giardinia (4 oz) GF/DF/CP/CN
Salad Lyonnaise 19 crisp frisée, smokey bacon lardon, crouton, warm Dijon vinaigrette, soft poached egg,	Grilled Whole Calamari 18 confit bell pepper, sorrel & spinach emulsion, garlic-Urfa chili herb butter GF

Pasta

Ravioli Cacio e Pepe 25 Pecorino Romano, black pepper, grilled zucchini, spinach	Pomodoro 27 silky cherry tomato sauce, garlic, basil V/V+
Daube Provençal 26 rigatoni, braised beef Paleron in a red wine sauce, lardon buttom mushroom CP	Linguine alle Vongole 29 clams, white wine, garlic espelette, parsley, lemon zest, breadcrumbs DF/SH

Main Course

Wagyu Cheeseburger 24 double patty, lettuce, tomato, onion, marie rose sauce. sesame potato bun, pommes frites. Add bacon: +2	Merguez 22 grilled lamb & beef sausage, soft polenta, grilled onion, spicy tomato sauce, parsley salad GF
Leeks Quiche 22 savory tart with braised leeks and Gruyère cheese custard served with pommes frites and side salad V	Grilled Half Chicken 34 semi boneless young organic chicken, tarragon, aged red wine vinegar sauce, pomme frites and provençal green beans GF
Saumon Vapeur 34 steamed salmon, wilted spinach, buttermilk & basil emulsion, salmon caviar GF	10 oz. Hanger Steak 54 Black Angus, served with bordelaise or green peppercorn sauce, frites and green beans

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