

# OCEANS

## NYC RESTAURANT WEEK

*three-course dinner menu*

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### SMALL PLATES

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*choice of*

**SPICY TUNA SUSHI ROLL** chopped tuna cucumber, scallion

**JUMBO SHRIMP CEVICHE** watermelon, basil, serrano

**TORO TARTARE** bluefina tuna belly, caviar, crème fraîche (\$25 supplement)

**LITTLE GEM CAESAR** olive oil croutons, aged parmigiano

**WILD MUSHROOM SOUP** garlic chives, croutons, thyme

**CHARRED SPANISH OCTOPUS** marinated gigante beans, wild oregano (\$10 supplement)

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### OCEAN & LAND

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*choice of*

**FAROE ISLAND SALMON** sweet corn purée, summer squash, green beans

**RIGATONI NERO** shrimp, mussels, calamari, confit tomato

**ALASKAN BLACK COD** sake glaze, bok choy, edamame, shiitake, yuzu dashi (\$15 supplement)

**FREE RANGE CHICKEN** charred eggplant, roasted peppers, lemon yogurt

**BRAISED SHORT RIB** coffee ancho chile sauce, baby carrots, horseradish gremolata

**FILET MIGNON 6OZ** charred rapini, yukon gold potato puree, madeira jus (\$15 supplement)

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### DESSERT

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*choice of*

**BANOFEE TRIFLE** toffee sauce, banana pudding, chocolate dipped pretzel

**CRAQUELIN CREAM PUFF** summer berries, vanilla – lemon pastry cream

**FRESH FRUIT** daily selection

## FEATURED BEER & WINE

	<i>gls</i>	<i>btl</i>
Stella Artois Lager, BE 5.2%	10	
Gruner Veltliner, Laurenz V. 'Singing', Kamptal, Austria 2020	14	55
Sangiovese, Bibi Graetz 'Casamatta Rosso', Tuscany, Italy 2019	14	55

## COCKTAILS

SHINJIRO	19
hangar one mandarin, sake, shiso, lemon, prosecco	
JACOB'S LADDER	19
ginger infused tanqueray, green chartreuse, orgeat, lime, basil	
GRAMERCY PARK	19
suntory roku gin, dolin blanc, chamomile infused aperol, lemon bitters	
PACIFIC RIM	18
arette blanco tequila, togarashi agave, lime, yuzu	
SMOKE SHOW	22
del maguey vida mezcal, carpano bianco, suze	
SPYGLASS	19
ten to one white rum, st-germain, mint, green tea, whey, honey	
WANDERLUST	19
iwai blackberry infused japanese whiskey, amaro ciociaro, creme de mure, aperol, lime	
ROTHMAN	19
old forester bourbon, giffard apricot, cocchi torino, campari	
SERPENTINE	19
fort hamilton double barrel bourbon, fresh raspberry shrub, lemon, ginger beer	
SUPERMAN	22
tin cup rye, hennessy v.s., carpano antica, dolin rouge	
LA PRIMA	25
licor 43, don julio primavera, espresso	