

THANKSGIVING 2024

three-course dinner - \$125 per guest

FIRST COURSE *choice of*

OMAKASE PLATTER

4 pieces of assorted nigiri

SPICY TUNA ROLL

chopped tuna, cucumber scallion

ROCKETMAN ROLL

peekytoe crab, seared salmon, truffle-miso sauce

CEVICHE MIXTO

pineapple aguachile, red onion, cilantro

TORO TARTARE

bluefin tuna belly, caviar, crème fraiche - \$25 supplement

BEEF TATAKI

seared beef sirloin, black garlic ponzu, masago, crispy garlic

LITTLE GEM CAESAR

olive oil croutons, aged parmigiano

WILD MUSHROOM SOUP

garlic chives, croutons, thyme

CHARRED SPANISH OCTOPUS

marinated gigante beans, wild oregano

MARYLAND CRAB CAKE

jumbo lump crab, old bay aioli

SECOND COURSE *choice of*

NORWEGIAN SALMON

rainbow carrots, trumpet mushrooms, pearl onions, orange glaze

ALASKAN BLACK COD

sake glaze, bok choy, edamame, shiitake mushrooms, yuzu dashi

GRILLED WHOLE FISH

selection from our fish market - 2 person minimum

DOVER SOLE

almond - caper brown butter - \$35 supplement

CAULIFLOWER STEAK

israeli couscous, almonds, lemon caper vinaigrette

AMISH TURKEY

mushroom stuffing, haricot vert, sweet potato puree, cranberry compote

LAMB BELLY CASARECCE

house-made pasta, lemon breadcrumbs, ricotta

BRAISED SHORT RIB

coffee ancho chile sauce, celery, baby carrots, horseradish gremolata

SURF & TURF

6oz filet mignon, alaskan king crab, truffle-madeira jus - \$25 supplement

DESSERT *choice of*

KEY LIME PIE

graham crumble, coconut-passion sorbet

CHOCOLATE HAZELNUT ROCHER

chocolate sauce, gianduja crisp

PUMPKIN PECAN PIE

almond shortbread crust, vanilla ice cream

WARM DOUGHNUTS

cinnamon sugar, chocolate sauce

BLUEBERRY CHEESECAKE

lemon curd, oat streusel, blueberry sorbet

FRESH FRUIT PLATE

daily selection

ADDITIONS *for the table*

OYSTERS ON THE HALF SHELL

east & west coast selection

24 | half dozen 48 | dozen

JUMBO SHRIMP COCKTAIL

poached with chili & grapefruit 24

MAINE LOBSTER

meyer lemon cocktail sauce & dijonnaise mp

SEAFOOD PLATEAU

single tier with oysters, tuna sashimi, ceviche, and jumbo shrimp cocktail 80 - add lobster mp -

SEAFOOD TOWER

two tiers with oysters, mussels, clams, ceviche, tuna sashimi, jumbo shrimp cocktail, calamari, and peekytoe crab 125 - add lobster mp -

OCEANS LA TOUR

our signature three tier tower with oysters, ceviche, tuna gomaе, tuna sashimi, jumbo shrimp cocktail, mussels, clams, calamari, peekytoe crab, alaskan king crab, and lobster 195

SIDES *to share*

PARMESAN TRUFFLE FRIES 15

ROASTED RAINBOW CARROTS 15

SAUTEED BROCCOLINI 14

BRUSSELS SPROUTS 14

YUKON GOLD POTATO PUREE 15

LOBSTER MAC & CHEESE 27