CHRISTMAS EVE 2025

three-course dinner

125 per guest

RAW & CHILLED

JUMBO SHRIMP COCKTAIL
poached with chili & grapefruit 24

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

MAINE LOBSTER
meyer lemon cocktail sauce & dijonaise mp

ALASKAN KING CRAB
dijonnaise & lemon 49

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

OYSTERS ON THE HALF SHELL
east & west oast selection
27 | half dozen 54 | dozen

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 TOSTADA green aquachile, avocado, maíz tostar
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 brussels sprouts, trumpet mushrooms, butternut squash
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
FREE RANGE CHICKEN fingerling potatoes, leeks, roasted lemon jus
LAMB BELLY CASARECCE housemade 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 - $35 supplement

DESSERT *choice of*

COCONUT TRES LECHES roasted pineapple, passion fruit coulis, coconut-passion fruit sorbet
CHOCOLATE TRUFFLE TORTE caramel sauce, candied cherries
WARM DOUGHNUTS cinnamon sugar, chocolate sauce
BLUEBERRY CHEESECAKE lemon curd, oat streusel, blueberry sorbet
STICKY TOFFEE PUDDING spiced date cake, vanilla ice cream

- sides to share -

PARMESAN TRUFFLE FRIES 15
SAUTEED BROCCOLINI 15
YUKON GOLD POTATO PUREE 15
WILD & FORAGED MUSHROOMS 19
BRUSSELS SPROUTS 15
LOBSTER MAC & CHEESE 27

EXECUTIVE CHEF ANDY KITKO