



**BREAD SERVICE**

**PULL APART ROLLS** ..... 8  
whipped butter, sea salt

**STARTERS**

**TUNA TARTARE\*** ..... 25  
soy, sesame, ginger, chili  
crispy furikake chips

**SPICY TUNA TATAKI\*** ..... 19  
black pepper seared, crispy  
shallots, green onions

**FRENCH ONION SOUP** ..... 16  
veal broth, Remy VSOP, gruyere,  
sourdough croutons

**TRUFFLED STEAK TARTARE\*** 22  
caper, egg, Dijon, wild mushrooms,  
toasted brioche

**OYSTERS' TEXAFELLER** ..... 23  
jalapeno, bacon, spinach,  
hollandaise, breadcrumbs

**SURF & TURF SLIDERS\*** ..... 18  
shrimp, asian slaw, & dry aged beef,  
lettuce, tomato, cheddar, special sauce

**CRISPY BRUSSELS & BACON** . 13  
balsamic, lemon, parmesan

**CREOLE SHRIMP** ..... 25  
cajun spices, confit shallots, crostini

**CRISPY CAULIFLOWER** ..... 11  
sweet chili aioli, sesame seeds, cilantro

**RAW BAR**

**JUMBO SHRIMP COCKTAIL** . 26  
5 per order

**OYSTERS ON THE HALF SHELL\*** ..... 27  
6 per order | mignonette, cocktail sauce,  
horseradish, lemon

**HAMACHI CARPACCIO** ..... 26  
crispy garlic, jalapeno, cilantro, scallion,  
ponzu, sesame oil

**TOWERS**

**SMALL\*** . 75

**LARGE\*** . 135

½ lobster	4 shrimp	whole lobster	8 shrimp
8 oysters	tuna tartare	12 oysters	tuna tartare

Towers Include:  
cocktail sauce, lemon, black pepper mignonette, dijonaise and horseradish

**SALADS**

**SPINACH** ..... 17  
strawberries, toasted pecans, feta, red  
onion, strawberry-pomegranate  
vinaigrette

**BURRATA & HEIRLOOM TOMATO** ..... 19  
saba vinaigrette, basil

**CAESAR** ..... 14  
brioche croutons, parmesan

**WEDGE** ..... 17  
baby iceberg, smoked bacon,  
tomato, roquefort dressing, chives

**ROASTED BABY BEETS** ..... 17  
goat cheese fondue, blackberries,  
currant vinaigrette, pistachios

**SUSHI & RICE BOWLS**

**SASHIMI**

3 pieces per order

**YELLOWTAIL\*** ..... 16  
**SALMON\*** ..... 13  
**TUNA\*** ..... 16  
**SASHIMI COMBO\*** ..... 29  
3pc ea | Tuna, Salmon, Hamachi, Amberjack

**NIGIRI**

2 pieces per order

**NIGIRI COMBO** ..... 26  
1pc ea | Tuna, Hamachi, Salmon, Ebi, Unagi,  
Tamago, Tobiko, Amberjack  
**YELLOWTAIL\*** ..... 14  
**SALMON\*** ..... 11  
**SHRIMP\*** ..... 12  
**TUNA\*** ..... 14

**A BOAT IN THE DESERT\*** ..... 95 | 145  
chef selection of rolls, sashimi & nigiri

**RICE BOWLS**

**SPICY TUNA\*** ..... 26  
avocado, cucumber, furikake, nori, sriracha,  
citrus ponzu, shiso  
**CHIRASHI\*** ..... 28  
tuna, salmon, hamachi, tamago  
assorted vegetables, furikake

**ROLLS**

**EMMITT ROLL\*** ..... 22  
tuna, kingsalmon, hamachi, avocado, serrano, eel sauce  
**MANGO TANGO\*** ..... 17  
salmon, avocado, mango salsa, yuzu tobiko, cilantro  
**BONZAI** ..... 19  
unagi tempura avocado, crab mix, ebi, unagi sauce,  
tempura crunch  
**JACK POT\*** ..... 20  
shrimp tempura, crab mix, hamachi, unagi sauce,  
spicy mayo, green onion, tobiko  
**VALENTINA\*** ..... 20  
tuna, jamica, cucumber, avocado, jalapeno, lemon, tajin  
**VEGGIE** ..... 12  
cucumber, avocado, yama gobo, seaweed salad  
**CRISPY RICE\*** ..... 19  
tuna, spicy mayo, unagi sauce, green onion, tobiko  
**BLING BLING\*** ..... 19  
spicy yellowtail, shrimp tempura, asparagus,  
avocado, eel sauce

**CLASSIC ROLLS**

Soy Paper Available

**SPICY TUNA\*** ..... 15  
cucumber, green onion  
**CALIFORNIA\*** ..... 17  
kanikama, avocado, cucumber  
**SHRIMP\*** ..... 19  
tempura cucumber, unagi sauce  
**SALMON\*** ..... 20  
avocado sesame seeds  
**TUNA\*** ..... 20  
wasabi  
**HAMACHI & GREEN ONION\*** ..... 16  
wasabi

gluten free | vegetarian | vegan

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.



**MAINS**

- PAN SEARED SALMON\*** ..... 46  
summer vegetable cous cous, warm tomato vinaigrette
- JUMBO LUMP CRAB CAKES** ..... 35 | 60  
sauteed asparagus, old bay remoulade
- MAINE LOBSTER TEMPURA** ..... 65  
sushi rice, stir-fried vegetables
- MISO GLAZED SEA BASS\*** ..... 55  
ginger spinach, scallion
- JUMBO SEA SCALLOPS** ..... 50  
pancetta & grilled corn succotash, creamy lemon sauce, sauteed pea tendrils
- ½ ROASTED MARY'S CHICKEN** . 35  
herbed pee wee potatoes, spinach, garlic chicken jus
- CHILI ROASTED CAULIFLOWER** ..... 26  
corn tortillas, tomatillo salsa, queso fresco, avocado sauce, lime, cilantro
- DRY AGED BONE-IN DUROC PORK CHOP** ..... 53  
slaw, amarena cherry sauce
- DRY AGED BEEF BOLOGNESE** ..... 34  
pappardelle, pecorino
- SHRIMP POMODORO** ..... 32  
trottole pasta, whitewine-roasted heirloom cherry tomato sauce, parmesan

**STEAKS**

**WAGYU**

Proudly partnered with  
*Rosewood Ranch | Ennis, Texas*

- NY STRIP\*** ..... 85  
14 oz American wagyu

**TO SHARE**

Proudly partnered with  
*Pat LaFrieda Meats | North Bergen, New Jersey*

- OUR FAMOUS LOGO TOMAHAWK\*** 44 oz ..... 195

**PRIME WET AGED**

Proudly partnered with  
*44 Farms | Cameron, Texas*

- CENTERCUT RIBEYE\*** 16oz ..... 67
- BONE-IN COWBOY RIBEYE\*** 24oz... 95
- BONELESS NY STRIP\*** 26oz..... 62
- BONE-IN SIRLOIN\*** 22oz ..... 79

Proudly partnered with  
*WR Farms | Hastings, Nebraska*

- FILET MIGNON\*** 11 oz ..... 72
- HANGER STEAK\*** 10 oz ..... 42

**PRIME DRY AGED**

Proudly partnered with  
*Flannery Beef | San Rafael, California*

- 32 DAY BONE-IN NEW YORK STRIP\*** 24oz ..... 92

**ADD TO ANY STEAK**

- COLD WATER LOBSTER TAIL**..... 49
- GARLIC SHRIMP** ..... 12  
3 per order

**A LITTLE SOMETHING EXTRA**

- BORDELAISE** ..... 6
- JUMBO CRAB OSCAR** ..... 25
- REMY VSOP CREAM** ..... 6

**SAUCES**

- BERNAISE**                      **HOLLANDAISE**
- COWBOY BUTTER**            **HORSERADISH CREAM**
- CHIMICHURRI**

**SIDES**

- SKIN ON FRENCH FRIES** ..... 10  
dijonaise & ketchup  
+ truffle & parmesan ..... 4
- SAUTEED SPINACH** ..... 11  
parmesan, lemon, garlic  
+ Creamed Spinach ..... 3
- WILD MUSHROOMS** ..... 15  
rosemary, garlic, congac
- SAUTEED ASPARAGUS** ..... 13  
truffle hollandaise
- SUPER CREAMY MASHED POTATOES** ..... 13  
+ loaded: bacon, sourcream, scallions, aged cheddar ..... 9  
+ sauteed lobster in garlic butter ..... 19
- PATATAS BRAVAS** ..... 11  
crispy pee wee potatoes  
smoked paprika & lime aioli
- MAC-N-CHEESE** ..... 12  
orecchiette, cheddar, breadcrumbs  
+ lobster ..... 19
- CORN SUCCOTASH** ..... 13  
Roasted Corn, Peppers, Pancetta

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