

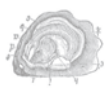
raw & chilled

TUNA TARTARE
avocado, soy-lime dressing22

RUSSIAN IMPERIAL CAVIAR (30 Grams)
classic garnishes, toast.Kaluga / 150. . . .Osetra / 250

JUMBO SHRIMP COCKTAIL
cocktail sauce.24

LOBSTER COCKTAIL
1lb lobster, ginger aioli.28



selection of east & west coast oysters

served with mignonette & cocktail sauce

Kumamoto ~ Washington State
Sewansecott ~ Virginia
380 North ~ Chesapeake Bay
1/2 doz (6) . . .20 dozen (12) . . .37



seafood platters

OCEAN COCKTAIL
1/2 lobster, 2 shrimp, lump crab cocktail
35

THE CLOCK TOWER
1lb lobster, 8 oysters, 4 clams, 4 shrimp,
lump crab cocktail
120

appetizers & salads

OCTOPUS, GRILLED & TIRADITO STYLE
avocado, mint18

LOBSTER COBB SALAD
pancetta, egg, avocado, cheddar28

SALT BAKED OYSTERS ROCKEFELLER
spinach, gruyere, bacon, pernod.33

MARYLAND STYLE LUMP CRAB CAKE
spiced tomato jam, piperade nage.21

LOBSTER BISQUE
lobster dumplings, fennel18

"CLOTHESLINE" CANDIED BACON
maple, black pepper, pickles.21

SMOKED SALMON CARPACCIO
arugala salad, pickled shallots, mustard vinaigrette.18

WEDGE SALAD WITH BURRATA & PROSCIUTTO
pomegranate, apple balsamic, pickled butternut.19

CHOPPED VEGETABLE SALAD
feta cheese, avocado, oregano-mustard vinaigrette.16

CAESAR & CRAB CAKE CROUTONS
lemon, parmesan19

main courses

SCOTTISH SALMON artichoke puree & chips, vegetable vinaigrette35

DOVER SOLE soy brown butter with capers64

CHILEAN SEA BASS roasted porcini mushrooms, truffle broth.61

CAULIFLOWER STEAK cauliflower couscous with almonds apples & raisins.32

GRILLED VEAL CHOP peas & carrots, garlic herb butter45

ASIAN STYLE CRACKLING PORK SHANK citrus bbq sauce, noodles38

BISON SHORT RIBS & BBQ SHRIMP fresh corn & jalapeño jack polenta.38

CRISPY SKIN "SALT BRICK" CHICKEN mushroom and bacon succotash33



steak cuts

our beef is USDA Prime or 100% Naturally Raised Certified Black Angus

CUT	WEIGHT	PRICE
NY STRIP 30-day dry aged	16oz	55
KANSAS CITY prime, salt aged 45 days, bone-in strip	20oz	60
COWBOY prime, 30-day dry aged, bone-in rib eye	22oz	59
PORTERHOUSE prime, salt aged 45 days	36oz (for two)	110
FILET MIGNON bone-in, wet aged	14oz	65
FILET MIGNON wet aged	10oz	53



wagyu

"American-style Kobe" beef known for its intense flavor and supreme tenderness

WAGYU SKIRT 10oz	92
WAGYU RIBEYE 10oz	110
WAGYU RIBEYE CAP per oz	25
. . .	
JAPANESE A-5 MIYAZAKI KOBE BEEF per oz	65

sauces / 3 ea

Bearnaise ~ Au Poivre
Red Wine

top hats / top any steak

Lobster Fondue / +16 ~ Garlicky Shrimp / +16
Blue Cheese & Caramelized Onion / +7



black truffles / add to any dish 10 grams / +55

BLUE very red, cold center RARE red, cool center MEDIUM RARE red, warm center MEDIUM pink, hot center
MEDIUM WELL dull pink, hot center WELL DONE no pink, hot center

vegetables

WHIPPED POTATOES 13 ~ MUSHROOMS & SHALLOTS 13 ~ CRAZY CORN poblano, lime, cotija cheese 13

BRUSSELS SPROUTS honey mustard seed 13 ~ STEAMED BROCCOLI garlic & sweet chili 13 ~ CREAMED SPINACH 13

FRENCH FRIES 13 ~ BUTTERNUT MAC N CHEESE 13 ~ COUCH POTATOES rosemary, onions, olive oil 13

HIPSTER FRIES parmesan, shishitos, beef jerky 16

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*