

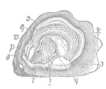
## raw & chilled

TUNA TARTARE  
avocado, soy-lime dressing. . . . .22

MARSHALLBERG FARM OSSETRA CAVIAR  
classic accoutrements. . . . . (30 grams) 200

JUMBO SHRIMP COCKTAIL  
cocktail sauce. . . . .24

LOBSTER COCKTAIL  
1lb lobster, ginger aioli. . . . .35



### selection of east & west coast oysters

served with mignonette & cocktail sauce

Sugarloaf ~ Cape Blue, ME  
Eagle Rock ~ Judd Cove, WA  
Wild Mediums ~ Chesapeake Bay, MD

1/2 doz (6). . . dozen (12). . .market price



### 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

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

MAINE LOBSTER BISQUE  
butter poached lobster, trout roe, baby fennel, tarragon crema . .24

FOIE GRAS TORCHON  
rosemary parmesan madeleine, pear butter . . . . .28

OCTOPUS, GRILLED & TIRADITO STYLE  
avocado, mint . . . . . 18

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

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

LOBSTER COBB SALAD  
pancetta, egg, avocado, cheddar . . . . .28

BURRATA  
seared tiger figs, grain salad, mugolio, 7-grain rustic loaf. . .19

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

CLASSIC WEDGE  
avocado ranch, candied bacon, bleu crumbles, egg . . . . .18

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

CAESAR & CRAB CAKE CROUTONS  
lemon, parmesan . . . . .19

## main courses

NORTH ATLANTIC SALMON roasted baby beets, herbed farro, horseradish crema . . . . . 35

DOVER SOLE soy brown butter with capers. . . . . 64

PAN SEARED HALIBUT roasted romanesco, braised pine nuts, blistered shishitos, miso beurre blanc. . . . .48

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CAULIFLOWER STEAK cauliflower couscous with almonds, apples & raisins. . . . . 32

MUSHROOM RISOTTO parmesano, black garlic, white truffles. . . . .65

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GRILLED VEAL CHOP peas & carrots, garlic herb butter. . . . . 45

COLORADO LAMB SHANK anson mills polenta, braised kale, citrus gremolata. . . . .45

CRISPY SKIN "SALT BRICK" CHICKEN mushroom & bacon succotash . . . . . 33



### steak cuts

our beef is USDA Prime or 100% Naturally Raised 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
FILET MIGNON bone-in, wet aged	14oz	65
FILET MIGNON wet aged	10oz	53
PORTERHOUSE prime, salt aged 45 days	36oz (for two)	110
TOMAHAWK 45-day dry aged ribeye	40 oz (for two)	130



### 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

WINTER BLACK TRUFFLES  
per 1g 10  
per 5g 40

WHITE TRUFFLES  
per 1g 15  
per 5g 50

### sauces / 3 ea

Bearnaise ~ Au Poivre  
Red Wine ~ Chimichurri ~ Horseradish Crema

### top hats / top any steak

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

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

HIPSTER FRIES parmesan, shishitos, beef jerky 16 ~ GRILLED ASPARAGUS parmesan, lemon 13

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