

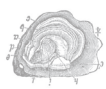
raw & chilled

TUNA TARTARE
avocado, soy-lime dressing.25

MARSHALLBERG FARM OSSETRA CAVIAR
classic accoutrements. (30 grams) 150

JUMBO SHRIMP COCKTAIL
cocktail sauce.24

LOBSTER COCKTAIL
1lb lobster, ginger aioli.35



selection of east & west coast oysters

served with mignonette & cocktail sauce

Salt Bay ~ Nova Scotia, CA
Glacier Point ~ Kachemak Bay, AK
War Shore~ Chincoteague, VA

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



seafood platters

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

THE CLOCK TOWER
1lb lobster cocktail, 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

CRISPY PORK RILLETTE
Fried egg, Lyonnaise salad, parmesan fonduta. 21

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, cheddar28

RICOTTA RAVIOLI
braised beet greens, walnut pesto, ricotta salata. . . .20/35

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

CLASSIC WEDGE
avocado ranch, candied bacon, bleu crumbles, egg18

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

CAESAR & CRAB CAKE CROUTONS
lemon, parmesan19

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

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

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

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

SHENANDOAH VALLEY LAMB CHOP spinach and pea risotto, charred asparagus, 54

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
75-day dry aged	8oz	55
KANSAS CITY	20oz	60
prime, salt aged 45 days, bone-in strip		
COWBOY	22oz	59
prime, 30-day dry aged, bone-in rib eye		
FILET MIGNON	14oz	65
bone-in, wet aged		
FILET MIGNON	10oz	53
wet aged		
PORTERHOUSE	36oz (for two)	110
prime, salt aged 45 days		
TOMAHAWK	40 oz (for two)	130
prime, 45-day dry aged ribeye		



wagyu

Snake River Farms (ID) American beef known for its intense flavor and supreme tenderness

WAGYU RIBEYE 10oz 110

WAGYU COULOTTE 10oz 75

WAGYU FLAT IRON 10oz 70

. . . .

JAPANESE A-5 MIYAZAKI
KOBE BEEF
per oz 65

. . . .

WINTER BLACK TRUFFLES
per 1g 10
per 5g 40

saucers / 3 ea

Red Wine ~ Au Poivre
Bearnaise ~ Chimichurri
Horseradish Crema

top hats / top any steak

Seared Foie Gras / +25 ~ Roasted Bone Marrow / +16
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.