

## CHILLED SHELLFISH

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OYSTERS ON THE HALF SHELL delaware bay oysters   cocktail sauce   dill mignonette	MKT
SHELLFISH PLATTER chilled lobster tail   shrimp   king crab   oysters   crab salad	MKT
CHILLED SHRIMP COCKTAIL jumbo shrimp   lemon   horseradish sauce	18

## APPETIZERS

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FINAL CUT SIGNATURE CRAB CAKE citrus aioli   micro green salad   smoked caper relish	16
TEMPURA SHRIMP light batter   napa cabbage   orange chile sauce	18
DUROC PORK BELLY fire-roasted   four roses glaze   spiced corn puree	12
BAKED BRIE pecans   fruit compote   baguette crisps	12
SLIDERS wagyu beef   boursin   caramelized onions   fries	15

## SOUPS

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FRENCH ONION caramelized sweet onions   beef broth   sherry   gruyere   parmesan	8
LOBSTER BISQUE lobster salad   chive   crème fraiche	10

## SALADS

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WEDGE crisp bacon   bleu cheese dressing   red onion   tomato   house-made ranch	9
CAESAR parmesan crisp   romaine hearts   focaccia croutons   house caesar dressing	8
FINAL CUT HOUSE SALAD baby lettuce   dried cherries   spiced pecans   capriole goat cheese   honey-lemon vinaigrette	8
BURRATA roasted tomatoes   agrodolce   arugula	10

## STEAKS

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FILET	8 OZ - 40	12 OZ - 45
NEW YORK STRIP	14 OZ PRIME - 42	20 OZ PRIME - 48
BONE-IN RIBEYE		24 OZ PRIME - 65
RIBEYE		16 OZ - 40

### ADD SURF

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COLD-WATER LOBSTER TAIL	MKT
KING CRAB	MKT
JUMBO GULF SHRIMP	MKT
CRAB OSCAR	MKT
SCALLOP	MKT

### TOPPERS

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SAUTÉED MUSHROOMS & ONIONS	3
BÉARNAISE	3
POINT REYES BLUE CHEESE BUTTER	3
BORDELAISE	3
CREAMY HORSERADISH	3
GARLIC BUTTER	3

## SEAFOOD & SPECIALTIES

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TWIN LOBSTER TAIL cold-water tails   drawn butter   lemon	MKT
PAN-SEARED SEA BASS asparagus risotto   salsa verde   slow-roasted tomatoes	42
SEA SCALLOPS lime   corn   green beans   red pepper oil   cilantro	29
RACK OF LAMB cucumber-mint raita   orecchiette salad	40
TRUFFLED CHICKEN BREAST beech mushrooms   roasted chicken jus	28
DUROC PORK CHOP bourbon smoked   carolina mustard   apple compote	27
SHRIMP ALFREDO jumbo shrimp   linguine   parmesan cream	29
ORA KING SALMON aubergine relish   mascarpone   sauce vierge	28

## SIDES

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POTATOES GRATIN W/ GRUYERE	MAC AND CHEESE
BUTTERY WHIPPED POTATOES	SAUTÉED MUSHROOMS
FRIED BRUSSELS SPROUTS W/ BACON MARMALADE	BOURBON CREAMED CORN W/ PARMESAN CRUST
GRILLED ASPARAGUS W/ WHITE BALSAMIC GLAZE	JUMBO BAKED POTATO STEAMED BROCCOLI

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