



• caviar service & oysters •



oyster shooters • (fresh shucked oyster of the day)

japanese bloody mary •

haku rice vodka, tomato juice, smoked soy, lime, tosa joyu, wasabi tobiko • 10

caviar •

american hackleback, russian standard platinum vodka, crème fraiche, sieved egg, chives • 16

oysters on the half shell • (6) • 25

fresh oysters • opened to order • ask server for tonight's selection and preparation

caviar & oysters on the half shell • (6) • 89

fresh oysters • opened to order • champagne mignonette foam • golden osetra caviar

oysters rockefeller • (4) • 22

spinach • garlic • shallots • berkshire bacon • havarti • pernod • parmesan-butter-panko topping

smoked trout roe and chips • 19

pappy van winkle bourbon barrel smoked trout roe • crème fraiche • chives • potato chips

caviar 'eggs' • 19

(2) crème fraiche and chive egg salad stuffed eggs

american hackleback sturgeon caviar • pappy van winkle bourbon barrel smoked trout roe

• silver service • 1 oz. golden osetra caviar • 130

warm blinis • cape cod sea salt kettle potato chips

crème fraiche • sieved farm egg • chives • chilled caviar server

• gold service • 1 oz. royal beluga caviar • 160

warm blinis • cape cod sea salt kettle potato chips

crème fraiche • sieved farm egg • chives • chilled caviar server

platinum service • vodka & caviar • 1 oz. golden osetra caviar • 165

(6) 1 oz chilled shots of 'russian standard' platinum vodka

warm blinis • cape cod sea salt kettle potato chips • crème fraiche

sieved farm egg • chives • chilled silver-plated vodka and caviar server set

baller service • upgrade to 1 oz. royal beluga caviar • 200