



## SMALL BITES

### CHEESE & CHARCUTERIE ... 45

Selection of Local and Imported Cheeses, Cornichon, Marinated Olives, and Cured Meats

### BALSAMIC ROASTED PORTOBELLO MUSHROOM ... 18

Topped w/ Crawfish Au Gratin, Cognac Lobster Sauce

### PISTACHIO CRUSTED BAKED BRIE CHEESE ... 15

Baby Arugula, Toasted Brioche, Jalapeno Jelly, & Balsamic Reduction

### CRISPY CALIMARI ... 16

w/ Homemade Marinara Sauce & Roasted Jalapeno Aioli

### ESCARGOT AND BONE MARROW ... 25

Burgundy Snails w/ Garlic Butter & Toasted Baguette

### SHISHITO PEPPERS ... 8

Maldon Salt

### \*WAGYU BEEF CARPACCIO ... 15

Roasted Mushrooms, Shaved Parmesan, Arugula & Truffle Salt

### BAKED OYSTERS W/ SEAFOOD GRATIN ... 19

Stuffed Oysters w/ shrimp, crab mix & topped with breadcrumbs

### BERKSHIRE PORK BELLY ... 18

Shishito peppers, and Honey Tobasco glaze

### TRUFFLE OIL MUSHROOM RISOTTO ... 19

Wild Mushroom, Spring Peas, Parmesan and Truffle Oil

### RED CHILI OIL DUMPLINGS ... 15

Crispy pork and vegetable wrapped wontons and ponzu sauce

### BRUSSEL SPROUTS & CAULIFLOWER ... 16

Spiced Peanuts, French feta, Pomegranate Molasses

### JUMBO LUMP CRAB BEIGNETS ... 19

w/ Chipotle Aioli & Shaved Radish

## SOUPS & SALADS

### LOBSTER BISQUE ... 12

w/ Sherry Essence

### ROASTED ACORN SQUASH BISQUE ... 12

w/ toasted pumpkin seeds & white truffle essence

### TRADITIONAL CAESAR SALAD ... 12

w/ Garlic Croutons & Fresh Shaved Parmesan  
\* w/ Chicken \$18 w/ Salmon \$22 \*

### BISOU SALAD ... 12

Organic Greens, Green Apples, Candied Almonds, Gorgonzola Dolce, Lemon Vinaigrette

### ROASTED BEET SALAD ... 14

Whipped Goat Cheese, Pistachios, Basil Pesto And Blood Orange Vinaigrette

### BURRATA SALAD ... 18

Heirloom tomatoes, Compressed Melons & Pesto Vinaigrette

\*Raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses. Use your own discretion when consuming these foods.

A customary gratuity of 20% will be added to parties of six or more or full bottles ordered

\* There will be no split checks for parties of five or more \*

## LAND & SEA

### WAGYU BURGER ... 22

8 oz Wagyu Beef Burger, Brioche Bun, Smoked Applewood Bacon, Gruyere Cheese, Caramelized Onions, & Remoulade Sauce served with Pommes Frites

### OVEN ROASTED AUSTRALIAN LAMB CHOPS ... 44

topped w/ Sun Dried Tomato Bordelaise & served w/ Brussel Sprouts tossed in a Sweet & Spicy Sauce

### CRABMEAT STUFFED LOUISIANA REDFISH ... 39

Butternut Squash & Grilled Asparagus Risotto drizzled w/ Saffron Cream Sauce

### BLACKENED CHICKEN FETTUCCINI PASTA ... 25

Roasted mushrooms, spring peas, w/ Garlic & Parmesan cream sauce

### SHRIMP PESTO ... 29

Jumbo Shrimp, Linguini, Basil topped w/ Parmigiano-Reggiano

### HOUSE SMOKED SALMON FETTUCCINI ... 29

Fresh Spinach, Fire Roasted Red Bell Peppers, Thai Basil Chardonnay Cream Sauce

### CORN CRUSTED EGGPLANT ... 25

Sautéed Vegetables, Steamed Rice & Ponzu Sauce

## STEAKS

### \*16 OZ USDA PRIME RIBEYE ... 59

### \* 8 OZ USDA PRIME FILET MIGNON ... 48

### \* 12 OZ USDA PRIME NEW YORK STRIP ... 44

### \*SURF & TURF ... 48

Petite Filet & 5 oz Cold Lobster Tail w/ Drawn Butter  
All Steaks served with Buttery Mash, sautéed mixed vegetables, & peppercorn sauce

### TOP YOUR STEAK ... MP

Lobster Tail, Crab, Foie Gras, Scallop, or Shrimp

### \*TOMAHAWK RIBEYE ALLA FIORENTINA SINGLE/DOUBLE ... 125/240

Rosemary, Garlic, Olive Oil, Lemon Zest, Maldon Salt

## ACCOMPANIMENTS

### POMMES FRITES ... 7

### PARMESAN TRUFFLE FRITES ... 9

### WHITE CHEDDAR MAC & CHEESE ... 14

### GARLIC MASHED POTATOES ... 10

### PARMESAN ROASTED ACORN & BUTTERNUT SQUASH ... 10

w/ Chipotle & Mascarpone Dipping Sauce

### GRILLED ASPARAGUS ... 12

### SAUTÉED SPINACH ... 9

### SEASONAL VEGETABLES ... 9

### BROCCOLINI W/ LEMON GARLIC ... 10

### CRAB FRIED RICE ... 14

## TUESDAY AND WEDNESDAY STEAK NIGHT

### TOMAHAWK SPECIAL ... 150

Served w/ Bacon Wrapped Jumbo Shrimp, Buttery Mash, Seasonal vegetables, & Steak Sauces

\* With a bottle of Moët Imperial Brut \*

## LAND & SEA

### SMOKED KOREAN SPICED SHORT RIB ... 45

Buttery Mash, House Made Kimchi, Baby Bok Choy

### MIXED KEBAB ... 48

Beef Tenderloin, Bacon Wrapped Shrimp, Sausage, and Quail with Peppers, Onions, & Mushrooms on a Fiery Skewer. Served w/ Fried Rice and Haricot Verts

### PAN ROASTED ATLANTIC WILD SALMON ... 36

on a bed of Cannellini Beans, Fire Roasted Red Bell Peppers, Sautéed Spinach, Crispy Pork Belly, and Sun Dried Tomato Pesto

### DIVER SCALLOPS & TEXAS SHRIMP ... 36

Cauliflower Puree, Crispy Cauliflower & Brown Butter

### CHIMICHURRI ROASTED HALF CHICKEN ... 27

Smoked Mushrooms, pearl onions, Roasted marble Potatoes, Bacon Lardons, Fresh Thyme Garlic Jus & Crispy Bacon Bits

## SUSHI & RAW BAR

### \*SEAFOOD TOWERS ... MP

Jumbo Shrimp, Green Lipped Mussels, Gulf and East Coast Oysters, Dungeness Crab Claws, Gulf Flounder Ceviche, Tuna Tartare, Cocktail Sauce and Mignonette

### \*TUNA TARTARE ... 22

Marinated Tuna, Avocado, Cilantro, Crispy Shallots

### \*GULF FLOUNDER CEVICHE ... 17

Mango, Coconut, Cilantro, Lime, Red Jalapeno

### SHRIMP COCKTAIL ... 19

Chilled jumbo gulf shrimp, house made cocktail sauce, fresh lemon

### SEARED FOIE GRAS NIGIRI ... 12

### \*NIGIRI

By The Piece Salmon 6, Shrimp 6, Tuna 7, Unagi 7, Hamachi 8

### \*SPICY MAKI ... 14

Avocado, Cucumber, Yamagobo, Spicy Motoyaki, Unagi and Jalapeno. Choice of Salmon, Tuna, or Veggie

### \*HAMACHI MAKI ... 16

Avocado, Jalapeno, Ponzu, Sriracha

### \*RAINBOW ROLL AND NIGIRI FLIGHT ... 30

Tuna, Salmon, Soy Paper, Sushi Rice, Avocado, Cucumber, Jalapeno, Unagi & Spicy Japanese Aoili  
\* Salmon, Tuna, Hamachi Nigiri \*

### LOBSTER MAKI ... 27

Radish, Fines Herbs, Tempura Lobster Claw

### HOUSTON MAKI ... 19

Shrimp Tempura, jalapenos, cucumber, and avocado topped with Unagi, Avocado, Unagi Sauce, and Tobiko

### \*BISOU MAKI ... 18

Spicy Tuna, Asparagus, Avocado, Topped with Tuna, Hamachi, and Spicy Motoyaki

### \*DRAGON MAKI ... 18

Shrimp Tempura, Tuna, Avocado, Cucumber, Crispy Wontons, Wasabi Tobiko, Scallions

### SHAGGY DOG MAKI ... 16

Spicy Shrimp Tempura And Avocado, Topped With Crabmeat, Spicy Mayo, Eel Sauce And Crunchy Flakes

### SPIDER MAKI ... 17

Tempura Fried Soft Shell Crab, Tempura Flake, Avocado, Unagi and Spicy Motoyaki

### \*COMBO A ... 42

Kiss Roll - Masago, Avocado, Hamachi, Salmon, Tuna on Pink Soy Paper.

\* 1pc Unagi Nigiri, 1pc Shrimp Nigiri, 1pc Foie Gras Nigiri \*