

RAW BAR

CAVIAR

crème fraîche, hard boiled egg, shallot,
chives, brioche 30g 125

OYSTERS

chef's daily selection of east and west coast MP

OCTOPUS CARPACCIO

pickled fennel, mustard, herb salad 18

TUNA 'NDUJA

sourdough, torpedo onions, avocado, pepitas 20

JAPANESE UNI

house bread, lime 1oz 36

SNOW CRAB CLAWS

mango grainy mustard 39

COMPOSED PLATEAU

THE MINNOW

oysters, pickled shrimp, daily crudo,
blue crab, snow crab claws 100

THE WHALE

oysters, caviar, uni,
pickled shrimp, blue crab
snow crab claws, daily crudo 210

APPETIZER

BEET VICHYSOISE

pickled beets, smoked almonds, summer truffle,
humboldt fog mousse 17

STRACCIATELLA

green strawberry chimichurri, spanish radish, bottarga 19

CHARRED CABBAGE CAESAR

smoked caesar dressing, pickled pink shrimp,
parmesan, bonito flakes 21

WAHOO CRUDO

pickled cucumber, smoked tomato,
calabrian chili crunch 21

MIAMI CLAMS

medianoche butter, gruyère 20

BUTTERED SNOW CRAB

uni butter, house brioche, lime 48

PASTA

CASARECCE

swordfish sausage, charred leeks, romesco,
oil cured tomatoes 26

DUCK RAGU

cresta de gallo, caramelized radicchio, foie gras mousse,
grana padano 36

LOBSTER CASONSEI

hazelnuts, ricotta salata, lobster yuzu brodo 37

AGLIO E OLIO

squid ink sorpresine, blue crab, calabrian chilli, preserved lemon 38

ENTREE

STRIPED BASS

gnochetti sardi, rice peas, guanciale, lacinato, pimentón jus 31

BLACK GROUPER

carolina rice, pickled onions, basil, 'nduja XO 36

SNAPPER MILANESE

tomato compote, arugula, olive tapenade 40

TUNA ROSSINI

foie gras, potato pave, sauce périgourdine 55

IBERICO SECRETO

fennel, orange, fresno chillies, tonnato sauce 42

AUSTRALIAN LAMB

seared loin, braised shoulder, bee haven carrots,
gremolata jus 40

NAVÉ

RAW BAR

CAVIAR

creme fraiche, hard boiled egg, shallot,
chives, brioche 30g 115

OYSTERS

chef's daily selection of east and west coast MP

STONE CRAB CLAWS

mustard sauce, lemon, 1lb MP

JAPANESE UNI

house bread, lime, 1oz 36

SNOW CRAB CLAWS

mango grainy mustard 27

COMPOSED PLATEAU

THE MINNOW

oysters, marinated mussels, shrimp escabeche, pickled
octopus, stone crab claws, snow crab claws 155

THE WHALE

oysters, caviar, uni, marinated mussels,
shrimp escabeche, stone crabs claws,
snow crab claws, pickled octopus 255

CONSERVA & PICKLES

TUNA CONSERVA | SMOKED SWORDFISH
PICKLED SHRIMP | OCTOPUS | MARINATED MUSSELS

spicy mustard, pickled fennel, flatbread 36

APPETIZER

FRENCH ONION SOUP ROLLS

duck confit jam, grainy mustard 15

DELICATA SQUASH

arugula pesto, honey vinaigrette, pickled raisins,
hazelnuts, spigarello 17

CHARRED CABBAGE CAESAR

smoked caesar dressing, pickled florida shrimp,
parmesan, bonito flakes 21

PINK SHRIMP ESCABECHE

zucchini mojo, citrus, pimenton pepitas 17

MIAMI CLAMS

medianoche butter, gruyere 19

BUTTERED SNOW CRAB

jonah crab, uni butter, house brioche, lime 42

PASTA

CELERY ROOT AGNOLOTTI

celery root puree, toasted hazelnuts,
caramelized celery root 26

CONCH BOLOGNESE

mortadella mousse, herb breadcrumbs 30

MUSSELS FRA DIAVOLO

linguini, marinated mussels, bone marrow 28

SHORT RIB SUGO

red wine mafaldine, mushroom, saba 33

OXTAIL CANNELLONI

bee haven calabaza, red wine tomato compote,
chantarelle mushrooms 37

ENTREE

TUNA AU POIVRE

steak frites, lobster au poivre, herb salad 40

SWORDFISH

ceci bean salad, mint, 'nduja vinaigrette 33

PRAWNS A LA PLANCHA

romesco, patatas bravas 37

TURBOT PICCATA

capers, brown butter, lemon,
pommes aligot, creamed spinach MP

VEAL PARMESAN

tomato, mozzarella, little gem salad 60

NY STRIP

aerated hollandaise, orange braised fennel,
pommes aligot 68

SIDES

POMMES ALIGOT

potato, parmesan, gruyere 9

CREAMED SPINACH

garlic confit, parmesan 7

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shrimp escabeche, stone crabs claws,
snow crab claws, pickled octopus 255

CONSERVA & PICKLES

TUNA CONSERVA | SMOKED SWORDFISH
PICKLED SHRIMP | OCTOPUS | MARINATED MUSSELS

spicy mustard, pickled fennel, flatbread 45

APPETIZER

BEETS

roasted golden beets, salsa verde, honey-hazelnut
vinaigrette, blood orange, ricotta salata 17

CHARRED CABBAGE CAESAR

smoked caesar dressing, pickled florida shrimp,
parmesan, bonito flakes 21

PINK SHRIMP ESCABECHE

zucchini mojo, citrus, pimenton pepitas 17

MIAMI CLAMS

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BUTTERED SNOW CRAB

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roasted mushrooms 37

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SNAPPER MILANESE

tomato compote, arugula, olive tapenade 38

TURBOT PICCATA

capers, brown butter, lemon,
pommes aligot, creamed spinach MP

VEAL PARMESAN

tomato, mozzarella, basil 60

NY STRIP

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pommes aligot 68

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CREAMED SPINACH

garlic confit, parmesan 7