

## RAW BAR

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### 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

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### 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

### STEAK TARTARE

12 month aged asiago, cured egg, tonnato sauce 24

### FAZZOLETTI

local stracciatella, porcini crema, australian winter truffles 28

### BUTTERED SNOW CRAB

uni butter, house brioche, lime 48

## PASTA

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### CASARECCE

florida rock shrimp, charred leeks, romesco,  
oil cured tomatoes 32

### 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 chili, preserved lemon 38

## ENTREE

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### BLACK GROUPER

gnochetti sardi, rice peas, guanciale, lacinato, pimentón jus 36

### SNAPPER MILANESE

tomato compote, arugula, olive tapenade 40

### TUNA ROSSINI

foie gras, potato pave, sauce périgourdine 55

### IBERICO SECRETO

fennel, orange, fresno chilies, tonnato sauce 42

### AUSTRALIAN LAMB

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

### AUSTRALIAN WINTER TRUFFLES

25

NAVÉ