DINNER MENU

STARTERS

BREAD SERVICE 12
Traveler's Baking Co. assorted sourdough, whipped black garlic ricotta, whipped honey butter

ROAST CARROT DIP 17
pumpkin seed crumble, pistachio, fresh herbs, smoked paprika oil, grilled naan

TRUFFLE FRIES 11
grated parmesan, parsley, truffle mist

FRIED CALAMARI 19
parmesan, calabrian aïoli, baby sweet peppers, pepperoncini

PEI MUSSELS GLUTEN FREE 19
Bradford Farm's dutch fork pumpkin-curry velouté, chive, spiced pepitas

JUMBO LUMP CRAB CAKE GLUTEN FREE 30
lemon-dill beurre blanc, chive

WAGYU BEEF CARPACCIO* 26
crispy artichoke, pickled red onion, yolk jam, peppercorn medley, arugula, fleur de sel

JUMBO SHRIMP COCKTAIL GLUTEN FREE 16
turmeric-court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon

KOREAN FRIED CHICKEN WINGS 19
ssam sauce, scallion, sesame, chili flake, marinated cucumbers, kimchee ranch

CRISPY BRUSSELS SPROUTS 18
whipped brown butter ricotta, maple-black garlic glaze, pickled apple, spiced pecans, sage, micro mustard greens

OYSTERS ON A HALF SHELL* 18 | 36
cocktail, horseradish, mignonette, lemon, old bay crackers

OYSTERS ROCKEFELLER* 20
oysters, creamed spinach, crispy bacon, hollandaise

SOUP & SALAD

CAESAR 16
baby gem, garlic parmesan crouton, parmesan

STRAWBERRY & BEET GLUTEN FREE 18
diced red and gold beets, local strawberries, mint, chive, arugula, pistachio, goat cheese mousse, strawberry vinaigrette

BACON, LETTUCE & TOMATO GLUTEN FREE 18
Tyger River Farms' bibb lettuce, blue cheese dressing, bacon, scallion, tomato, bagel everything spice, sherry vinaigrette

FALL HARVEST GLUTEN FREE 18
mixed greens, roasted pear, stracciatella, pomegranate seeds, spiced pecan, pickled red onion, prosciutto, maple-sherry vinaigrette



ADD PROTEIN TO ANY SALAD

SALMON*	14
SHRIMP	10
SCALLOPS*	30
CHICKEN	8
STEAK*	20

LARKIN'S SHE-CRAB SOUP GLUTEN FREE CUP 12 | BOWL 16
blue crab, crab stock, crab roe, sherry, cream

FRENCH ONION SOUP 10
caramelized onion, beef broth, crostini, gruyère, fontina, provolone

FROM THE WATER

CHILEAN SEA BASS 62
roast delicata squash, crispy maitake mushrooms, apple curd, brown butter emulsion, pumpkin seed crumble

WESTER ROSS SALMON* GLUTEN FREE 40
jambalaya risotto, andouille, crawfish, tabasco beurre blanc

CAJUN SHRIMP & GRITS 28
dark roux-shellfish gravy, trinity, andouille sausage, carolina grits, scallion

PAN SEARED SCALLOPS* 55
caramelized cauliflower purée, sunchokes, cauliflower, pancetta crumble, cider buerre blanc, chive oil, sorrel



FROM THE LAND

MUSHROOM RAVIOLI 28
I See Fungi mushrooms, parmesan, toasted pine nut pesto

DELICATA SQUASH GLUTEN FREE 28
smoked ricotta salata, herbed panko, sage

LAMB BOLOGNESE 42
lamb ragout, parmesan fonduta, fresh pappardelle, herbs

HERB ROASTED CHICKEN 36
airline chicken, mushroom, baby carrots, celery root purée, hazelnut gremolata, apple cider jus

IBÉRICO PLUMA* 65
roasted red pepper romesco, pickled onion, chimichurri, toasted pistachio



*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any allergies or dietary restrictions. We cook all our dishes to order, but consuming raw or undercooked ingredients is done at your own risk. Some items served at this establishment may contain foreign imported shrimp. Ask for more information.

STEAKHOUSE

Our steaks and chops are sourced from exceptional producers

THE TRIFECTA

A COMPARATIVE TASTING OF
THREE WORLD-CLASS STRIP LOINS



AMERICAN WAGYU
NY STRIP
7oz



JAPANESE
A5 WAGYU STRIP
3oz



AUSTRALIAN WAGYU
NY STRIP
7oz

Three distinct expressions of exceptional beef presented side by side.

180



PRIME STEAKS & CHOPS

PRIME FILET MIGNON 7oz.* — 65
prime Braveheart Beef

PRIME RIBEYE STEAK 16oz.* — 77
prime Braveheart Beef

DRY AGED COWBOY RIBEYE 22oz.* — 90
30 day dry-aged prime, Brasstown Beef

DRY AGED TOMAHAWK RIBEYE 30oz.* — 130
60 day dry-aged, Meats by Linz

HERITAGE MEATS

DOUBLE BONE-IN PORK CHOP* — 80
kurobuta, Snake River Farms

RACK OF LAMB* — 65
grain fed, New Zealand

WORLD CLASS WAGYU

PRIME WAGYU NY STRIP 14oz.* — 110
diamond grade 9+ marbling, Snake River Farms

PRIME WAGYU FILET MIGNON 8*oz.* — 95
gold grade 9+ marbling, Snake River Farms

PRIME WAGYU OUTSIDE SKIRT 8oz.* — 50
Snake River Farms

PUREBRED RIBEYE 14oz.* — 110
Senku Farms - 2026 Australian Gold Medal, marble score 9+

PUREBRED NY STRIP 14oz.* — 120
Senku Farms -2026 Australian Grand Champion, marble score 9+

KAGOSHIMA A5 STRIP LOIN 3oz.* — 75
Kagoshima Prefecture - Kobe, BMS rating 10-12

STEAK TEMPERATURES

Rare - *Cool red center* | **Medium Rare** - *Warm red center* | **Medium** - *Warm pink center*
Medium Well - *Slightly pink center* | **Well Done** - *No pink, cooked throughout*

STEAKHOUSE SIDES

BOURSIN WHIPPED POTATOES (GLUTEN FREE) — 8
SAUTEED MUSHROOMS (GLUTEN FREE) — 14
ROASTED ASPARAGUS (GLUTEN FREE) — 16
JAMBALAYA RISOTTO — 12
BRADFORD BRAISED COLLARDS (GLUTEN FREE) — 10
ROASTED CAULIFLOWER (GLUTEN FREE) — 10
VEGETABLE MEDLEY (GLUTEN FREE) — 16
LOBSTER MAC & CHEESE — 25

HOUSE SAUCES +6

HERB BUTTER (GLUTEN FREE)
CHIMICHURRI (GLUTEN FREE)
AU POIVRE
BEARNAISE (GLUTEN FREE)
HOLLANDAISE (GLUTEN FREE)
HORSERADISH CREAM (GLUTEN FREE)



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