

# SUSHI

## SUSHI/SASHIMI

PER PIECE

<b>YELLOW TAIL</b> \$4	<b>SEA EEL</b> \$10
<b>BIG EYE TUNA</b> \$6	<b>MACKEREL</b> \$3
<b>FLUKE</b> \$4	<b>KING CRAB</b> \$5
<b>SALMON</b> \$4	<b>RED SNAPPER</b> \$4
<b>KAMPACHI</b> \$4	<b>WHITE TUNA</b> \$4
<b>OCTOPUS</b> \$4	<b>IKURA</b> \$4
<b>SHRIMP</b> \$4	<b>TOBIKO</b> \$3
<b>SPANISH MACKEREL</b> \$4	<b>STRIPED BASS</b> \$4
<b>BBQ EEL</b> \$5	

## SUSHI ROLLS

HAND ROLL/CUT ROLL

ADD CUCUMBER OR AVOCADO TO ANY ROLL \$2

<b>BIG EYE TUNA</b> \$10
<b>SPICY TUNA</b> \$8
<b>KING CRAB CALIFORNIA</b> \$12
<b>SALMON</b> \$8
<b>YELLOWTAIL</b> \$8
<b>CUCUMBER</b> \$5



## SPECIALTY ROLLS

**DRAGON ROLL** \$12

EEL AND CUCUMBER TOPPED WITH THIN SLICES OF AVOCADO

**RAINBOW ROLL** \$13

CRAB STICK AND CUCUMBER TOPPED WITH ASSORTED FISH

**SHRIMP TEMPURA** \$10

TEMPURA SHRIMP WITH CUCUMBER AND AVOCADO  
SERVED WITH EEL SAUCE

**KING CRAB MAKI** \$15

CILANTRO, JALAPENO, BLACKENED TUNA

**SEA DRAGON** \$14

BBQ EEL, TEMPURA SHRIMP, SPICY MAYO

**UPTOWN VEGGIE** \$7

CUCUMBER, AVOCADO, ASPARAGUS

**TUNA TWO WAY** \$15

SPICY TUNA, BIG EYE TUNA, AVOCADO

**PESTO MAKI** \$15

SALMON, TUNA, YELLOWTAIL, BASIL REDUCTION,  
CUCUMBER, AVOCADO

## SUSHI PLATTERS

**NUMBER ONE** \$20

SALMON ROLL, 4 PC MIXED SUSHI

**NUMBER TWO** \$30

SALMON ROLL, 9 PC MIXED SUSHI

**NUMBER THREE** \$45

BIG EYE TUNA ROLL, 4 PC MIXED SUSHI, 9 PC SASHIMI

## SIDES

**SEAWEED SALAD** \$6 **EDAMAME** \$4

**PORCINI MISO BROTH** \$6

## OMAKASE

CHEF SELECTION TO YOUR TASTE MARKET PRICES

# TAPAS

## SIGNATURE PASTA TASTING

\$11

### **BUTTERNUT SQUASH RAVIOLI**

BROWN BUTTER, SAGE, PARMESAN

### **ARTICHOKE CACIO E PEPE**

TAGLIATELLE, PECORINO  
BLACK PEPPER, ARTICHOKE SILK

### **BUCATINI AMATRICIANA**

CURED PORK, TOASTED GARLIC  
CRUSHED TOMATO, BASIL

### **PAPPARDELLE POMODORO**

TOASTED GARLIC, TOMATO, BASIL, WHIPPED RICOTTA

## SIGNATURE TAPAS

### HOT

\$7

**MARINATED LAMB SKEWERS** ROUILLE, LEMON VINAGRETTE

**BRANDADE FRITTERS** ROASTED TOMATO, KALAMATA OLIVES

**GRILLED CHORIZO** CIPPOLINI & SALSA VERDE

**CHERMOULA MARINATED SHRIMP SPIEDINI**

**CHARRED OCTOPUS** GRILLED LEEKS & ALMOND ROMESCO

### COLD

\$7

### **FOOD HALL MEZZE**

TOASTED PITA, HUMMUS, CARROT HARISSA, TAHINI YOGURT

**TOASTED MARCONA ALMONDS** WITH SEA SALT


**MARINATED OLIVES AND TAPENADE** WITH GRILLED BREAD

**RAPINI SALAD** TOASTED GARLIC AND CHILIS

**SWEET AND SOUR SQUASH CAPONATA**

**ROASTED BABY BEETS** PISTACHIO, MANCHEGO

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# SALADS AND SIDES

## SALADS

ADD WARM ROASTED CHICKEN \$3

### **SIMPLE SALAD** \$7

MIXED BABY GREENS, CHERRY TOMATO, SHALLOT VINAIGRETTE

### **PLAZA NIÇOISE** \$14

EXTRA VIRGIN OLIVE OIL POACHED TUNA, HARICOT VERT  
HARD-COOKED EGG, YUKON GOLD POTATO, BLACK OLIVE VINAIGRETTE

### **WILD ARUGULA** \$11

SHAVED RED ONION, 90-DAY AGED PECORINO  
LEMON VINAIGRETTE

### **BABY SPINACH** \$13

SMOKED BACON, GORGONZOLA DRESSING, CHERRY TOMATO  
SHAVED ONION, DARK RYE CROUTON

### **THE GREEK** \$13

BABY RED ROMAINE, FETA, BAKED PHYLLO, CUCUMBER  
OLIVE, TOMATO, OREGANO DRESSING

### **TOMATO** \$13

TORN BASIL, SHAVED RED ONION, BUFALA MOZZARELLA, GARLIC CROUTON

### **TE CAESAR** \$11

GRILLED TRAVESANO, GARLIC PARMESAN DRESSING

## SIDES \$6

### **BRANDADE FRITTERS**

ROASTED TOMATO

### **BROCCOLI RABE WITH CHILIS**

### **CHAR GRILLED ASPARAGUS**

PRESERVED LEMON

### **GARLICKY SPINACH**

### **PARMESAN FRIES**

### **SMOKED PAPRIKA POTATOES**

### **SOUR CREAM YUKON GOLD POTATOES**

### **SPICY KIMCHI**

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# PIZZA

## **GOLDEN POTATO \$14**

ROSEMARY CRUST, CARAMELIZED ONION, YUKON POTATO  
FONTINA, CRÈME FRAICHE

## **BIANCA \$14**

BUFALA MOZZARELLA, PARMESAN, EXTRA VIRGIN OLIVE OIL  
ARUGULA, CHERRY TOMATO SALAD

## **FIG AND PROSCIUTTO \$14**

ROSEMARY CRUST, FIG JAM, GORGONZOLA, PROSCIUTTO

## **SPIT ROASTED CHICKEN \$14**

CARAMELIZED ONION, AGED PROVOLONE, ARUGULA PESTO

## **BRONX BOMBER \$12**

ROASTED TOMATO SAUCE, CARAMELIZED ONION, MOZZARELLA, PEPPERONI

## **SMOKEHOUSE SPICY CHICKEN SAUSAGE \$14**

BALSAMIC ONION, ROASTED TOMATO SAUCE, HERB RICOTTA

## **FRIED ARTICHOKE \$14**

CARAMELIZED ONIONS, WHIPPED HERB RICOTTA

## **CLASSIC \$10**

ROASTED TOMATO SAUCE, BUFALA MOZZARELLA, BASIL

## **ITALIAN SAUSAGE \$12**

SWEET ITALIAN SAUSAGE, AGED PROVOLONE, ROASTED TOMATO SAUCE,  
FENNEL CONFIT

### **ADD-ONS**

\$1.50

CARAMELIZED ONION  
BALSAMIC ROASTED ONION  
AGED PROVOLONE  
FONTINA  
HERB RICOTTA

\$3

ROASTED CHICKEN  
SPICY CHICKEN SAUSAGE  
BUFALA MOZZARELLA  
GORGONZOLA  
PEPPERONI  
PROSCIUTTO

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# THE OCEAN GRILL AND OYSTER BAR

## RAW BAR

SERVED WITH CLASSIC COCKTAIL SAUCE, TELlicherry PEPPER MIGNONETTE  
WHOLE GRAIN MUSTARD AIOLI

**CHILLED JUMBO PRAWNS** \$20 /5 PCS

**OYSTERS ON THE 1/2 SHELL** \$3 /EA  
(EAST AND WEST COAST)

**MAINE LOBSTER COCKTAIL** \$18 /HALF LOBSTER

**WOODBURY'S LITTLE NECK CLAMS** \$1.50/EA

**ALASKAN KING CRAB— 1/2 LB.** \$26  
**FULL LB.** \$50

## RAW BAR TASTINGS

**SMALL** \$35

6 OYSTERS, 6 CLAMS, 2 SHRIMP, MUSSELS

**MEDIUM** \$75

9 OYSTERS, 9 CLAMS, 3 SHRIMP, MUSSELS, CRAB COCKTAIL,  
ESCABECHE

**LARGE** \$125

12 OYSTERS, 12 CLAMS, 6 SHRIMP, MUSSELS, CRAB COCKTAIL,  
ESCABECHE, WHOLE LOBSTER

## FROM THE GRILL

**GRILLED LOBSTER SALAD** \$21

NEW BAY BUTTER, MUSTARD DRESSING, BIBB LETTUCE, BRIOCHE

**CHERMOULA MARINATED JUMBO PRAWNS** \$20

LEMON AND PARSLEY SALAD

**ATLANTIC SALMON FILET** \$23

GRILLED LEEKS, ALMOND ROMESCO, BLACK OLIVE VINAIGRETTE

**YELLOW FIN TUNA** \$25

SHAVED RADISH SALAD, CILANTRO, GINGER DRESSING

**WHOLE GRILLED BRANZINO** \$24

WILD ARUGULA, PRESERVED LEMON, GARLIC, SHAVED FENNEL

**STEAMED CLAMS** \$18

CHORIZO SAFFRON BROTH, POTATOES, ROUILLE

**STEAMED MUSSELS** \$16

FENNEL, GARLIC, PERNOD

**SOUP OF THE DAY** \$9

## SIDES \$6

**BRANDADE FRITTERS**

WITH SPICY TOMATO

**BROCCOLI RABE WITH CHILIS**

**CHAR GRILLED ASPARAGUS**

WITH PRESERVED LEMON

**GARLICKY SPINACH**

**PARMESAN FRIES**

**SMOKED PAPRIKA POTATOES**

**SOUR CREAM YUKON GOLD POTATOES**

**SPICY KIMCHI**



# THE GRILL

## BURGERS AND SLIDERS

SERVED ON TOASTED BRIOCHE

**PRIME RIB SLIDERS** \$16.00

MINCED RED ONION AND FONTINA FONDU

**MINI LAMB GYROS** \$14.00

SLICED ROASTED LAMB LEG, TAHINI YOGURT  
MINTED CUCUMBER SALAD

**FALAFEL** \$10.00

TAHINI YOGURT, MINTED CUCUMBER SALAD

**TE SLIDERS** \$10.00

CHEDDAR, LETTUCE, TOMATO,  
FRIED ONION, SWEET MUSTARD RELISH

**CRAB SALAD ROLLS** \$18.00

TOASTED ONION BRIOCHE, NEW BAY AIOLI, SCALLION  
BABY ROMAINE, TOMATO

**FOOD HALL BURGER** \$14.00

1/2 LB. AMERICAN KOBE, FRIED ONION, GRILLED BACON  
ROASTED TOMATO, GORGONZOLA, BBQ SAUCE

**MINI TURKEY BURGERS** \$12.00

GRILLED PANCETTA, WHIPPED AVOCADO, BABY ROMAINE, TOMATO

**CLASSIC** \$10.00

CHEDDAR, LETTUCE, TOMATO, FRIED ONION, MUSTARD, RELISH

## CHAR GRILLED

SERVED WITH PICKLED VEGETABLES, CHIMICHURRI, CHOICE OF BREAD

**PIEDMONTESE RIB EYE 12 OZ** \$32.00

**GRASS FED ORGANIC HANGER STEAK** \$22.00

**FREE RANGE GRILLED CHICKEN** \$16.00

**CHORIZO WITH CIPPOLINI & SALSA VERDE** \$16.00

## CARVERY

1/2 LB CUT TO ORDER WITH WHOLE GRAIN MUSTARD  
PICKLED VEGETABLE, CHOICE OF GRILLED BREAD

**APPLE WOOD SMOKED TURKEY BREAST** \$14.00

**BERBER SMOKED PORK SHOULDER** \$16.00

**AMERICAN KOBE PASTRAMI** \$16.00

**SPIT ROASTED PRIME RIB** \$22.00

**ORGANIC HALF CHICKEN** \$16.00

## BREADS

MARBLE RYE

SULLIVAN ST CIABATTA

BRIOCHE SANDWICH ROLL

BAGUETTE

MULTI-GRAIN



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# THE DUMPLING BAR

## NOODLES

### **PORK UDON** \$15

ROASTED BERKSHIRE PORK, RICH BROTH,  
THAI CHILIS, SPINACH, CARROT, POACHED EGG

### **PORCINI SOBA** \$10

BUCKWHEAT NOODLE, SCALLION, CARROT,  
PORCINI-MISO BROTH

### **SHRIMP STIR FRY** \$15

UDON NOODLE, PRAWNS, GINGER, CASHEW, SCALLION, ORANGE

### **CHILLED SOBA SALAD** \$9

CARROT, SESAME, SNOWPEAS, CILANTRO, CHILIS

## HANDMADE DUMPLINGS

5 PIECES SERVED WITH KIMCHI SIDE

### **BRAISED BEEF** \$12

SOY LIME GLAZE

### **CHINESE CHICKEN AND GINGER** \$9

LEMON GRASS PESTO

### **VEGETABLE** \$10

WHIPPED SILKY TOFU, CARROT, CUCUMBER

### **SLOW SMOKED PORK** \$12

HOUSE-MADE PLUM SAUCE, ORANGE, SCALLION

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# CHEESE AND CHARCUTERIE

## ARTISANAL CHEESE

SUPPLIED BY MURRAY'S CHEESE SERVED WITH QUINCE PASTE, FIG JAM  
SWEET OLIVE OIL WALNUTS

**TASTINGS** 1/\$6.00, 3/\$15.00, 5/\$24.00

## COW MILK

CABOT CLOTHBOUND CHEDDAR  
EDWIN'S MUNSTER  
ROOMANO  
RACLETTE  
PROVOLONE BUONATAVOLA

## GOAT MILK

CYPRESS GROVE HUMBOLDT FOG  
1-YEAR AGED GOAT GOUDA  
MONTE ENEBRO  
VALENCAY  
CAPRA SARDA

## SHEEP MILK

FIORE SARDO  
YOUNG MANCHEGO  
PECORINO ROMANO  
PYRENEES BREBIS  
IDIAZABAL  
PECORINO TARTUFELLO

## BUFFALO

BLU DI BUFALA  
CASATICA  
**BLUE**  
JASPER HILL FARM  
BAYLEY HAZEN BLUE  
MOUNTAIN GORGONZOLA

## CURED MEATS

SERVED WITH OLIVES TAPENADE AND GRILLED BREAD

**TASTINGS** 1/\$6.00, 3/\$15.00, 5/\$24.00

PROSCIUTTO DI PARMA  
SWEET COPPA  
BRESOLA  
MORTADELLA  
FINOCCHIONA  
THREE MEAT AND THREE CHEESE SELECTIONS  
\$26.00

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