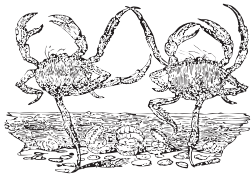


PRINCE EDWARD ISLAND MUSSELS
MERGUEZ SAUSAGE + TOMATO FUMET
+ ORANGE PEEL 26

GRILLED OCTOPUS
ROMESCO + JIMMY NARDELLO + POTATO
+ SALSA VERDE 27

JUMBO LUMP CRABCAKE
SAUCE GRIBICHE + HERB SALAD 25



TO SHARE



HOKKAIDO SCALLOP
SHAVED BRUSSEL + XO BUTTER
+ RUM CURED IKURA 32

CHICKEN LIVER PATE
CROSTINI + PICKLED PINEAPPLE MOSTARDA 14

WHOLE ROASTED CAULIFLOWER
WHIPPED FETA + ZA'ATAR
+ CRISPY CHICKPEAS + POMEGRANATE 15

SOUP & SALAD

CLAM CORN CHOWDER
JAMON SERRANO + PEDRO XIMÉNEZ 10/22

BIBB SALAD
TOMATO + CUCUMBER + RADISH + VINAIGRETTE 11

BABY GEM & CHICORY CAESAR
TOASTED GARLIC CRUMB + AGED PARMESAN 16

BURRATA & PROSCIUTTO
BREAD BANDITS SOURDOUGH + ROMA TOMATO
+ HEIRLOOM VINAIGRETTE 19

- SALAD ADDITIONS -
FAROE ISLAND SALMON 24 SHRIMP 21 CHICKEN 13

SANDWICHES

GRILLED CHICKEN CIABATTA
AVOCADO + BASIL AIOLI + ARUGULA
+ RED ONION + SMOKED BACON + BIBB SALAD 21

VERONICA BURGER
WAYGU BEEF + SHIITAKE MUSHROOM + GRUYERE
+ GARLIC AIOLI + EVERYTHING BUN + FRIES 26

BLACKENED MAHI BLT
SMOKED BACON + TOMATO JAM
+ HORSERADISH + VERONICA FRIES 25

SIDES

VERONICA FRIES
HAND CUT + MALT VINEGAR AIOLI 9

CRISPY BRUSSELS SPROUTS
MISO-HONEY + CASHEW 12

WILD MUSHROOMS
CIPOLLINI ONIONS + GARLIC BUTTER
+ BLACK TRUFFLE 15

WOOD GRILLED SQUASH
MINT + PISTACHIO PESTO 14

TRUFFLE MAC & CHEESE
FONTINA + HERB GREMOLATA 16

HOUSE MADE
POTATO ROLLS

SEA SALT BUTTER 6
ADD LOBSTER SALAD 18



FRUITS
DE MER

GRANDE PLATEAU
18 OYSTERS + SHRIMP COCKTAIL
+ CRAB & AVOCADO + LOBSTER SALAD
+ SMOKED FISH DIP
+ CHILLED HALF LOBSTER 175

PETITE PLATEAU
18 OYSTERS + SMOKED FISH DIP
+ SHRIMP COCKTAIL 90

SIBERIAN SELECT CAVIAR
30 GM

FINE HERB CRÈME FRAÎCHE
+ TRUFFLE CHIPS 95

SUPPLEMENT:
2 oz ICY POUR OF
JCB CAVIAR INFUSED VODKA +36

8 oz LOBSTER TAIL
ROASTED GARLIC BUTTER + LEMON 52

RAW BAR

TONIGHTS OYSTERS
HALF DOZ 20 DOZ 39 EIGHTEEN 58

DUO OF SHOOTERS
BLOODY MARY GRANITA 15

SMOKED FISH DIP
HOT SAUCE GEELE + PICKLED
ONION + FRIED SALTINE 16

CRAB & AVOCADO
WASABI PONZU + RICE CRACKER 28

FANCY SHRIMP COCKTAIL
HORSERADISH COCKTAIL + PINK SAUCE 21

TUNA CARPACCIO
CORTEZ BOTTARGA + BRIOCHE CROUTON 23

SPECIALTIES

REDFISH
BLUE CRAB + CHILI LEMON BUTTER + HERB SALAD 48

FAROE ISLAND SALMON
ROASTED TOMATO + PEARL ONION + BABY SPINACH
+ BESCIAMELLA 42

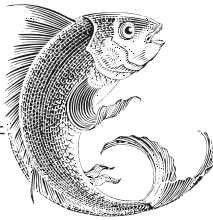
CRISPY CORNISH HEN
CARROT HARISSA + BABY GEM RADISH SALAD 38

GROUPE
EN CHOY + CRISPY POTATO
+ CAVIAR BEURRE BLANC 52

14 oz WOOD GRILLED RIBEYE
PIOPPINO BORDELAISE + ASPARAGUS
+ TRUFFLE MAC 65 ADD LOBSTER TAIL 45

LOBSTER FRA DIAVOLO
SPAGHETTI ALLA CHITARRA + CALABRESE CHILI
+ GARLIC CRUMBLE 48

THAI CRISPY SNAPPER
PICKLED MANGO + NUOC CHAM + BUTTER LEAF MKT



WHOLE FISH

WOOD GRILLED BRANZINO
HUMMUS + LAVASH + GREEK SALAD MKT

EXECUTIVE CHEF FRANCISCO ALVAREZ

MANAGING PARTNER TRACEY M. CLAYTON

PRICES SUBJECT TO CHANGE
Consuming raw or undercooked shellfish, fin-fish, meat or eggs
creates a higher risk of food-borne illness.

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