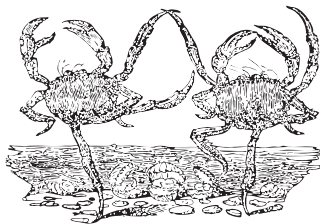


HOKKAIDO SCALLOP
SHAVED BRUSSELS + XO BUTTER
+ RUM CURED IKURA 32

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

JUMBO LUMP CRABCAKE
SAUCE GRIBICHE + HERB SALAD 25

CHICKEN LIVER PATE
CROSTINI + PICKLED PINEAPPLE MOSTARDA 14



TO SHARE



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

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

HOUSE MADE POTATO ROLLS
SEA SALT BUTTER 6
ADD LOBSTER SALAD 18

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

PRIME CUTS

OAK GRILLED
ROASTED TOMATO + ONION JAM
+ POMMES ROSTI + PIOPPINO BORDELAISE

14OZ RIBEYE 65

8OZ BAVETTE 41

6OZ FILET 55

ADD 8OZ LOBSTER TAIL
52

RAW BAR

TONIGHTS OYSTERS
HALF DOZ 20 DOZ 39 EIGHTEEN 58

DUO OF SHOOTERS
BLOODY MARY GRANITA 15

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

TUNA CARPACCIO
CORTEZ BOTTARGA +
BRIOCHE CROUTON 28

CRAB & AVOCADO
WASABI PONZU + RICE CRACKER 29

FANCY SHRIMP COCKTAIL
HORSERADISH COCKTAIL
PINK SAUCE + LEMON 21

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

SPECIALTIES

REDFISH
BLUE CRAB + CHILI LEMON BUTTER
+ HERB SALAD 48

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

JOYCE FARMS
CHICKEN PARMIGIANA
BUFFALO MOZZARELLA
+ ARRABBIATA SAUCE 35

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

GROUPEL
EN CHOY + CRISPY POTATO
+ CAVIAR BEURRE BLANC 49

FRUITS DE MER

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

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

KALUGA MALOSSOL CAVIAR 30 GM
FINE HERB CRÉME FRAÎCHE
+ TRUFFLE CHIPS 95

SUPPLEMENT
2 OZ ICY POUR OF
JCB CAVIAR INFUSED VODKA +36

LOBSTER TAIL
8 OZ ROASTED - GARLIC BUTTER + LEMON 52

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

CHARGRILLED ASPARAGUS
CHIMICHURRI 14

TRUFFLE MAC & CHEESE
FONTINA + HERB GREMOLATA 16

WHOLE FISH

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

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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