

RAW BAR OYSTERS, CAVIAR, CLAMS, ETC.			
Daily Selection of East Coast Oysters <i>Half Dozen / Dozen</i>	26/48	Caviar <i>30g Keluga, Buckwheat Blini, Cultured Cream</i>	120
Clams on the Half-Shell <i>Half Dozen / Dozen</i>	18/32		
Classic Shrimp Cocktail <i>Cocktail Sauce, Six Pieces</i>	29	G&T Chilled Seafood Platter <i>Half Maine Lobster, Half Dozen Oysters, Clams, Shrimp Cocktail, Classic Garnishes</i>	107
Chilled Maine Lobster <i>Half / Whole</i>	34/65	G&T Chilled Seafood Platter Royale <i>Whole Maine Lobster, Crudo, One Dozen Oysters, Clams, and Shrimp Cocktail, Classic Garnishes</i>	210
Tuna Crudo <i>Plum Vinaigrette, Pickled Lime, Basil, Arare</i>	26	<i>With 30g Keluga Caviar</i>	308

BREAD			
Parker House Rolls		12	
Pain au Levain		8	

SOUPS & SALADS			
Gazpacho <i>Watermelon Rind Pickle, Creme Fraiche</i>	16	Mixed Greens <i>Herbs, Aged Sherry Vinaigrette, Shallots</i>	16
She-Crab Soup <i>Blue Crab, Sherry</i>	23	Wedge Salad <i>Local Lettuces, Great Hill Blue, Candied Bacon, Cherry Tomatoes, Pickled Shallots</i>	19
Peppers and Tomatoes <i>Grilled Marinated Sweet Peppers, Heirloom Tomatoes, Black Garlic Stracciatella</i>	22	G&T Caesar <i>Little Gems, Anchovy, Parmigiano Reggiano, Croutons</i>	18

APPETIZERS			
Crispy Hen-Of-The-Woods Mushrooms <i>Tempura Batter, Black Garlic Aioli, G&T Sriracha</i>	21	Chicken Liver Pâté <i>Walnut-Raisin Schmaltz, Toast</i>	21
Crab Cake <i>Frisée, Smoked Onion Remoulade</i>	29	Broiled Tomatoes <i>Pickled Shallot Chèvre, Spicy Chili-Crisp Focaccia</i>	18
Clams Kimsino <i>Bacon-Kimchi Butter</i>	23	Dry-Aged Beef Tartare <i>Turnips, Pears, Dates, Walnuts, Cured Egg Yolk</i>	25
Oysters Rockefeller <i>Greens, Shallot Butter, Absinthe</i>	29	Shrimp Scampi <i>Herbed Breadcrumbs</i>	31
Devils on Horseback <i>Dates, Smoked Almonds, Bacon</i>	17	Selection of Four Cheeses <i>Chef's Selection with Seasonal Jam, Spiced Nuts, House-Made Crackers</i>	25

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SEAFOOD, CHICKEN, ETC.			
Atlantic Hake <i>Heirloom White Beans, Braised Cabbage, Chimichurri</i>	38	Fried Chicken <i>Potato Salad, Hush Puppies, G&T Sriracha Honey</i>	35
Seared Skate Niçoise <i>Spring Vegetables, Niçoise Olives, Warm Anchovy Vinaigrette</i>	36	Roasted Chicken Breast <i>Buttermilk Mashed Potatoes, Sprouting Broccoli</i>	35
Roasted Carrot Risotto (V) <i>Early Girl Farm Roasted carrots, Kombu Broth, Mushroom Conserva</i>	34	Pork Pot Pie <i>Mushrooms, Pearl Onions, Herbs</i>	36

STEAKS, CHOPS
A LA CARTE

ALL BEEF STEAKS ARE GRASS-FED & DRY-AGED

<i>Butter Basted, Served with Garlic Confit and Seared Lemon</i>			
NY Prime Strip	74	Steak Frites <i>Bavette, House-Cut French Fries</i>	65
Bone-In Ribeye for Two	163	Filet Mignon <i>Foie Gras Au Poivre, Mashed Potatoes.</i>	86
Bone-In Ribeye for Three	220	Surf & Turf <i>Filet Mignon, Whole Lobster</i>	132
T-Bone for Two	159	Beef Wellington for Two <i>Mashed Potatoes, Red Wine Demi-Glace</i>	147
Porterhouse for Three	230	Bone-In Pork Rib Chop <i>Peach Mostarda, Pork Jus, Mustard Oil</i>	56

SAUCES 4			
Salsa Verde Steak Sauce Béarnaise Foie Gras Au Poivre			

SIDE DISHES			
Butter Roasted Hash Browns <i>With 30g Keluga Caviar</i>	19 117	Creamed Spinach	16
Hush Puppies <i>G&T Sriracha Honey</i>	14	Mashed Potatoes	15
Grilled Summer Squash <i>Heirloom Squash, Sweet Peppers, Mushroom Relish</i>	16	Onion Rings	16
Sautéed Seasonal Mushrooms	19	House-Cut French Fries	15
		Corn Pudding <i>Kimchi Creamed Corn, Aged Goat Cheese, Brown Butter Crumble</i>	18

OUR PURVEYORS

Heritage Foods, Bobo Farms, Greenpoint Fish, Island Creek Oysters, Happy Valley Meats, Zone 7, Early Girl Farm, Hudson Valley Harvest, et al.

Executive Chef/Partner Sohui Kim | Chef de Cuisine Kyle Lowe & Kevon Thompson

Please note: a twenty percent gratuity will be added to parties of eight or more.