RAW BAR
OYSTERS, CAVIAR, CLAMS, ETC.

Daily Selection of East Coast Oysters 26/48
Half Dozen / Dozen

Clams on the Half-Shell 18/32
Half Dozen / Dozen

Classic Shrimp Cocktail 29
Cocktail Sauce, Six Pieces

Chilled Maine Lobster 34/65
Half / Whole

Tuna Crudo 26
Plum Vinaigrette, Pickled Lime, Basil, Arare

Caviar 120
30g Keluga, Buckwheat Blini, Cultured Cream

G&T Chilled Seafood Platter 107
Half Maine Lobster, Half Dozen Oysters, Clams, Shrimp Cocktail, Classic Garnishes

G&T Chilled Seafood Platter Royale 210
Whole Maine Lobster, Crudo, One Dozen Oysters, Clams, and Shrimp Cocktail, Classic Garnishes
With 30g Keluga Caviar 308

BREAD

Parker House Rolls 15

Pain au Levain 8

SOUPS & SALADS

Pumpkin Soup 16
Roasted, Puréed Seasonal Pumpkin, Coconut, Fried Chili, Peanut Salsa Matcha

She-Crab Soup 23
Blue Crab, Sherry

Halloumi Chopped Salad 22
Fried Halloumi, Delicata Squash, Chicories, Pumpkin Seeds, Thousand Island Dressing

Mixed Greens 16
Herbs, Aged Sherry Vinaigrette, Shallots

Wedge Salad 19
Local Lettuces, Great Hill Blue, Candied Bacon, Cherry Tomatoes, Pickled Shallots

G&T Caesar 18
Little Gems, Anchovy, Parmigiano Reggiano, Croutons

APPETIZERS

Crispy Hen-Of-The-Woods Mushrooms 21
Tempura Batter, Black Garlic Aioli, G&T Sriracha

Crab Cake 29
Frisée, Smoked Onion Remoulade

Clams Kimsino 23
Bacon-Kimchi Butter

Oysters Rockefeller 29
Greens, Shallot Butter, Absinthe

Devils on Horseback 17
Dates, Smoked Almonds, Bacon

Chicken Liver Pâté 21
Walnut-Raisin Schmaltz, Toast

Baltimore Oyster Broil 24
Fennel Chowder, Grana Padano, Oyster Crackers

Dry-Aged Beef Tartare 25
Turnips, Pears, Dates, Walnuts, Cured Egg Yolk

Shrimp Scampi 31
Herbed Breadcrumbs

Selection of Four Cheeses 25
Chef's Selection with Seasonal Jam, Spiced Nuts, House-Made Crackers

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

SEAFOOD, CHICKEN, ETC.

Atlantic Hake 38
Heirloom White Beans, Braised Cabbage, Chimichurri

Seared Skate Niçoise 36
Spring Vegetables, Niçoise Olives, Warm Anchovy Vinaigrette

Roasted Carrot Risotto (V) 34
Early Girl Farm Roasted carrots, Kombu Broth, Mushroom Conserva

Fried Chicken 35
Potato Salad, Hush Puppies, G&T Sriracha Honey

Roasted Chicken Breast 35
Buttermilk Mashed Potatoes, Sprouting Broccoli

Pork Pot Pie 36
Mushrooms, Pearl Onions, Herbs

STEAKS, CHOPS
A LA CARTE
ALL BEEF STEAKS ARE GRASS-FED & DRY-AGED

Butter Basted, Served with Garlic Confit and Seared Lemon

NY Prime Strip 74

Bone-In Ribeye for Two 163

Bone-In Ribeye for Three 220

T-Bone for Two 159

Porterhouse for Three 230

Steak Frites 65
Bavette, House-Cut French Fries

Filet Mignon 86
Foie Gras Au Poivre, Mashed Potatoes.

Surf & Turf 132
Filet Mignon, Whole Lobster

Beef Wellington for Two 147
Mashed Potatoes, Red Wine Demi-Glace

Bone-In Pork Rib Chop 56
Apple Mostarda, Pork Jus, Mustard Oil

SAUCES 6

Salsa Verde | Steak Sauce | Béarnaise | Foie Gras Au Poivre | Mushroom Relish

SIDE DISHES

Butter Roasted Hash Browns 19
With 30g Keluga Caviar 117

Hush Puppies 14
G&T Sriracha Honey

Brussel Sprouts and Delicata Squash 16
Maple Tahini Sauce, Sesame Crunch, Sage, Rosemary

Sautéed Seasonal Mushrooms 19

Creamed Spinach 16

Mashed Potatoes 15

Onion Rings 16

House-Cut French Fries 15

Corn Pudding 18
Kimchi Creamed Corn, Aged Goat Cheese, Brown Butter Crumble

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.