

**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>	82
Clams on the Half-Shell <i>Half Dozen / Dozen</i>	18/32	G&T Chilled Seafood Platter <i>Half Maine Lobster, Half Dozen Oysters, Clams, Shrimp Cocktail, Classic Garnishes</i>	107
Classic Shrimp Cocktail <i>Cocktail Sauce, Six Pieces</i>	29		
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
Seared Tuna Crudo <i>Coconut Curry, Endive, Spicy Lime Vinaigrette, Passionfruit</i>	26	With 30g Keluga Caviar	290

**BREAD**

Parker House Rolls	12
Pain au Levain	8

**SOUPS & SALADS**

Roasted Pumpkin Soup <i>Seasonal Squash, Coconut, Chili Peanuts</i>	16	Wedge Salad <i>Local Lettuces, Great Hill Blue, Candied Bacon, Cherry Tomatoes, Pickled Shallots</i>	19
She-Crab Soup <i>Blue Crab, Sherry</i>	23	Roasted Beets <i>Fennel, Miso Yogurt, Pistachio Dukkah, G&amp;T Sriracha Honey</i>	18
Mixed Greens <i>Herbs, Aged Sherry Vinaigrette, Shallots</i>	16	G&T Caesar <i>Little Gems, Anchovies, Parmigiano Reggiano, Croutons</i>	18

**APPETIZERS**

Crispy Hen-Of-The-Woods Mushrooms <i>Black Garlic Aioli, G&amp;T Sriracha</i>	21	Chicken Liver Pâté <i>Walnut-Raisin Schmaltz, Toast</i>	19
Crab Cake <i>Frisée, Smoked Onion Remoulade</i>	29	Shrimp Scampi <i>Herbed Breadcrumbs</i>	31
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	Selection of Four Cheeses <i>Chef's Selection with Seasonal Jam, Spiced Nuts, House-Made Crackers</i>	25
Devils on Horseback <i>Dates, Smoked Almonds, Bacon</i>	17		

**SEAFOOD, CHICKEN, ETC.**

Whole Roasted Fish <i>Swiss Chard Gratin, Cultured Herb Butter</i>	M/P	Fried Chicken <i>Winter Salad, Hush Puppies, G&amp;T Sriracha Honey</i>	37
Atlantic Hake <i>Heirloom White Beans, Braised Cabbage, Chimichurri</i>	38	Roasted Chicken Breast <i>Buttermilk Mashed Potatoes, Delicata Squash</i>	35
Pan-Seared Ocean Trout <i>Romesco Sauce, Charred Chicories, Scallion</i>	42	Pork Pot Pie <i>Mushrooms, Pearl Onions, Herbs</i>	36
Seed & Bean Risotto <i>Wild Mushrooms, Sunflower Seeds, Cashew Cream</i>	33		

**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	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>Apple 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 20g Keluga Caviar</i>	19	Creamed Spinach	16
	75	House-Cut French Fries	15
Grilled Winter Squash & Brussels <i>Maple, Sage, Tahini</i>	16	Mashed Potatoes	15
Hush Puppies <i>G&amp;T Sriracha Honey</i>	14	Onion Rings	16
		Sautéed Seasonal Mushrooms	19

**OUR PURVEYORS**

*Heritage Foods, Bobo Farms, Greenpoint Fish, Island Creek Oysters, Happy Valley Meats Zone 7, Early Girl Farm, Hamlet Organic Garden, et al.*

*Chef/Partner Sohui Kim | Chef de Cuisine T.J. Hoy*

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

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