

VALENTINE'S DAY DINNER MENU

CRUDO & SUSHI

***FRESH FLORIDA STONE CRABS**
SERVED WITH CLASSIC MUSTARD SAUCE
7-8oz
8-9oz
9-10oz

***OYSTER SELECTION**
BLUE ISLAND #9 (e) PECONIC BAY, NY
BLACK DUCK SALT (e) PECONIC BAY, VA
WELLFEET (e) WELFLEET HARBOR, MA
KUSSHI (w) DEEP BAY, BC

A-5 WAGYU KING ROLL
SEARED A-5 WAGYU TENDERLOIN ∞ MISO CRAB
CREAM CHEESE ∞ ASPARAGUS
BLACK CAVIAR ∞ CRISPY SHALLOTS
SPICY JAPANESE MAYO ∞ TRUFFLE YAKI

CRISPY RICE
SPICY TUNA TARTARE ∞ TRUFFLE PASTE
SOY BROWN BUTTER ∞ TRUFFLE PONZU
BBQ EEL SAUCE ∞ CHIVES

PASSION ROLL
BIG EYE TUNA ∞ AVOCADO ∞ OSHINKO ∞ SHISO
TUNA SASHIMI ∞ SOY PAPER ∞ TRUFFLE PASTE

IMPERIAL ROLL
KING SALMON ∞ BIG EYE TUNA ∞ AVOCADO
CREAM CHEESE ∞ CUCUMBER
JAPANESE SPICY MAYO
YUZU KOSHO MAYO ∞ SALMON CAVIAR

JUMBO SHRIMP COCKTAIL 11^{EA}
(2 MINIMUM)
SWEET MISO ∞ MM COCKTAIL SAUCE
SPICY REMOULADE

ALTIMA AMBER OSETRA
ROYAL CAVIAR 28^G 150
RED ONION ∞ CHIVES
SOUR CREAM ∞ EGG YOLK BLINI

2oz CHILLED BABY LOBSTER TAIL 15^{EA}
MUSTARD SAUCE

***SEAFOOD TOWER** MP
OYSTERS ∞ SHRIMP ∞ LOBSTER TAIL
CEVICHE ∞ STONE CRABS

IMPERIAL SASHIMI ICE BLOCK 50
KING HAMACHI ∞ BIG EYE TUNA ∞ RED SNAPPER
KING SALMON ∞ CITRUS PONZU ∞ TOBIKO CAVIAR

SALADS & APPETIZERS

MM HOUSE SALAD
THEO'S HARVEST ORGANIC GREENS
CANDIED PECANS
GOAT CHEESE ∞ RED WINE VINAIGRETTE

TOMATO & BURRATA SALAD
RED BEETS ∞ PISTACHIO PISTOU
HEIRLOOM TOMATO ∞ BALSAMIC GLAZE
BASIL OIL ∞ TOASTED PISTACHIOS
CREAMY BALSAMIC DRESSING

MANGO WEDGE SALAD
FRESH MANGO ∞ CANDIED BACON
BLUE CHEESE CRUMBLES
WALNUTS ∞ CHOPPED EGGS
PICKLED RED ONION

GRILLED KALE CAESAR
KALE ∞ ROMAINE ∞ ROASTED PANKO
SOURDOUGH CROUTONS

LOBSTER GNOCCHI
LOBSTER CREAM ∞ FRESH LOBSTER
PIAVE CHEESE ∞ GRÜYÈRE ∞ SHIMEJI

WAGYU BEEF DUMPLINGS
CHARRED KIMCHEE CABBAGE
BROWN MISO AIOLI
OYSTER MUSHROOMS

BLUE ISLAND CLAM CHOWDER
CROUTONS ∞ GARDEN HERBS

**ROASTED TRUFFLE
ROCKEFELLER OYSTERS**
SPINACH ∞ BACON ∞ TRUFFLE PARMESAN ∞ BÉARNAISE

***WHITE TRUFFLE
"AMERICAN KOBE" TARTARE**
BLACK TRUFFLE DEVILED EGG ∞ PARMESAN CROSTINI

**SOUTHERN STYLE
JUMBO LUMP CRAB CAKE**
PAPRIKA AIOLI ∞ PICKLED CUCUMBER & CARROT SALAD

ROASTED ESCARGOT
SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

ROASTED CAULIFLOWER
LEMON ∞ CAPERS ∞ PARSLEY ∞ PARMESAN
CAULIFLOWER PURÉE

TUNA TARTARE TIER
GINGER ∞ MANGO MOLE ∞ AVOCADO SMASH
SWEET SOY FRENCH TOAST

HOUSE CREATIONS

8oz WOOD GRILLED "CHURRASCO" FILET
ROASTED PEPPERS & ONIONS

6oz MS-9 WAGYU COWGIRL RIBEYE "FILET"
BLACKENED ∞ 2oz LOBSTER TAIL SURF & TURF

8oz A-5 JAPANESE WAGYU NY STRIP
PAN SEARED ∞ SERVED ON A PINK HIMALAYAN SALT BLOCK

ENHANCEMENTS
BLUE CRAB OSCAR STYLE
TRISTAN LOBSTER TAIL

SAUCES
BLACK TRUFFLE BUTER
MARROW BUTTER
WILD MUSHROOM TRUFFLE
PEPPERCORN COGNAC
BÉARNAISE
A-100 STEAK SAUCE
HABANERO CHIMICHURRI
ATOMIC HORSERADISH

14oz JACK'S CREEK MS-9 WAGYU RIBEYE
WOOD GRILLED

WAGYU BBQ SHORT RIB
BOURSIN POLENTA ∞ RED DRAGONS SAUCE
SESAME SEEDS ∞ ROASTED HAZELNUTS

DUCK LEG CONFIT
POMEGRANATE RED WINE DEMI-GLACE
WALNUT CORNBREAD JOHNNY CAKE
TART CHERRY MARMALADE

SIGNATURE STEAKS

FILET MIGNON
6oz / 12oz

16oz LINZ HERITAGE RESERVE RIBEYE
WOOD GRILLED ∞ CAJUN SEASONED
DUCK FAT BASTED

**32oz WAGYU BEEF
TOMAHAWK RIBEYE**
AUSTRALIA
7oz WAGYU FILET MIGNON
GOLD LABEL WAGYU WESTHOLME MS-9

MEAT MARKET STEAK
8oz / 16oz
PRIME PICANHA
HABANERO CHIMICHURRI

PRIME NEW YORK
8oz / 16oz

LAND & SEA

PLUM MISO SCOTTISH SALMON
CAULIFLOWER FRIED RICE ∞ KALE
GREEN PEAS ∞ SHIMEJI MUSHROOMS

HAZELNUT CRUSTED HALIBUT
CHERRY DIJON ∞ CITRUS POLENTA
CITRUS MARMALADE ∞ CHERRY BUTTER

HERB CRUSTED SEABASS
TRUFFLE MASH ∞ WILD MUSHROOMS
SWEET CORN ∞ TOMATO TRUFFLE NAGE
SOYBEANS

SIDES

GRILLED ASPARAGUS & HERB BUTTER
BLACK TRUFFLE MAC & CHEESE
MASHED POTATOES
LOBSTER MASHED POTATOES
MEAT MARKET FRENCH FRIES
ONION RINGS W/ JALAPEÑO RANCH

CREAMED SPINACH ∞ BACON ∞ ONION
TRUFFLED CREAM CORN
WOOD GRILLED BROCCOLINI W/ ROMESCO
LOBSTER MAC & CHEESE
CAST IRON EXOTIC MUSHROOMS
GOUDA TATER -TOTS