



TOP OF THE MARKET

Happy Mother's Day

May 12th, 2019

THE RAW COUNTER

OYSTERS* *Chef's Selection, by the half dozen* 19

SEA OF CORTEZ PRAWN COCKTAIL 18

CHILLED SEAFOOD PLATTER*

Half Maine Lobster, Dungeness Crab, Jumbo Prawns, Mussels, Littleneck Clams, Oysters, 68

KING CRAB LEGS

Half Pound 27

LIVE 1¼ LB MAINE LOBSTER

Half 19 *Whole* 35

LIVE SPOT PRAWN*

Each 8

DUNGENESS CRAB

Cluster 18

RESERVE CAVIAR

Traditional Accoutrements 135

LITTLENECK CLAMS*

Each 2.5

AHI TUNA CRUDO*

Chili-Lime Vinaigrette, Watercress, Persian Cucumber, Crispy Quinoa, Chives 17

STARTERS

SIGNATURE CRAB CAKE

Chili Aioli, Sugar Snap Pea, Candied Peanut, Radish, Thai Basil 19

GRILLED SPANISH OCTOPUS

Crispy Polenta, Pickled Onion, Pancetta Aioli, Fava Bean, Arugula 19

ROASTED CARROTS

Lemon Yogurt, Moroccan Spices, Pistachio Gremolata 11

SMOKED FISH SAMPLER

Selection of House Smoked Fish, Crostinis, Dill Crème Fraiche, Giardinaiara, Trout Roe 21

ARTISAN CHEESE PLATE

Chef's Selection, Almonds, House Made Jam, Honeycomb 16

SOUP & SALADS

ARTISANAL GREENS

County Line Lettuces, Candied Walnuts, Goat Cheese, Seasonal Fruit, Citrus Vinaigrette 12

SWEET GEM CAESAR

Roasted Garlic Dressing, Toasted Garlic Breadcrumbs, White Anchovy, Grana Padano 12

FARMERS MARKET CITRUS AND ARUGULA

Loma Alta, Pine Nut, Shallot, Fresno, Red Wine-Citrus Vinaigrette 16

Add Chicken 7 *Add Prawns* 12 *Add Wild King Salmon* 31 *Add Dungeness Crab* 18

DUNGENESS CRAB LOUIE

Avocado, Capers, Pickled Red Onion, Radishes, Tomatoes, Louie Dressing 27

NEW ENGLAND CLAM CHOWDER 8



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BRUNCH FEATURES

MARYLAND CRAB EGGS BENEDICT

Blue Crab, Baby Spinach, Salt Roasted Potatoes, Old Bay Hollandaise 23

BOURBON BRIOCHE FRENCH TOAST

Seasonal Fruit, Whipped Ricotta, Candied Walnut, Seasonal Jam, Maple Syrup 19

SMOKED SALMON SCRAMBLE

Roasted Red Pepper, Caramelized Onion, Grano Padano, Mixed Greens 25

PRIME MANHATTAN-CUT STRIP

Sweet Potato, Grilled Broccolini, Calabrian Chili Relish, Over Easy Eggs 39

CANADIAN COLD WATER LOBSTER TAIL

Marble Potatoes, Grilled Broccolini, Drawn Butter & Lemon 58

SPECIALTIES

MAINE LOBSTER ROLL

Connecticut Style, Lemon, Shallot, Cucumber, Soft Herbs, Buttered Brioche Bun 24

PACIFIC SWORDFISH

Toasted Freekeh, Fennel Soffritto, Green Almond, Fried Leeks 37

WILD CALIFORNIA KING SALMON

English Pea Mash, Mascarpone, Maitake, Asparagus, Mint 39

SEARED EAST COAST SEA SCALLOPS

Parsnip Puree, Melted Leeks, Wild Mushrooms, Garlic Salsa Verde, Pea Vine 36

ALASKAN HALIBUT

Fingerling Potatoes, Haricot Vert, Roasted Mushrooms, Citrus Beurre Blanc 49

SIDES

APPLEWOOD SMOKED BACON 8

CRISPY POTATOES & HERBS 8

GREEK YOGURT & FRESH BERRIES 8

GRILLED ASPARAGUS, POACHED EGG & HOLLANDAISE 11

EXECUTIVE CHEF: Jeremy Loomis

EXECUTIVE SOUS CHEF: Francisco Contreras

SOUS CHEF: Artem Egorov