

SEAFOOD BAR

Lobster Tomato 105 S G

Fresh chunks of lobster meat, tossed with marinated cucumbers, charred datterino tomatoes and smoky roasted eggplant

Salmon Ceviche 85

Shallot, mango, coriander, pineapple, lime, cucumber

Tuna Tartare 90 N

Avocado, sesame seed, cucumber, pickled carrots

Seabass Crudo 85

Seabass, shallot, red onion, coriander, avocado

#2 Fine de Claire 150

6 oysters, France

Martha's Seafood Platter 290 S E

Daily selection of our freshest seafood, served with condiments and homemade sauces

Yellowtail Carpaccio 85

Salmon roe, plankton, jalapeno vinaigrette

Lobster Coconut Ceviche 105 S

Coconut milk coriander, mango, cucumber, strawberry

ROLLS

Served in a toasted brioche bun

Lobster 90 S G D

Whole chunks of lobster meat, smothered in drawn butter

Tuna 75 G D

Stracciatella cheese, piquillo sauce

Wagyu 75 G D

Wagyu beef, grain mustard, caramelized onion, Parmesan cheese, black truffle

BBQ Chicken 60 G D

Slow cooked chicken, spicy bbq sauce

Avocado 70 G D E V

Breaded fried avocado, guacamole, feta cheese

GREENS

The Greenest Goddess Salad 75 N V

Alfalfa Sprouts, baby spinach, toasted pine nuts, walnuts, raspberry and green apple, avocado sesame vinaigrette

Chutoro Salad 110 G

Thin slices of raw marinated premium tuna belly with french beans, poached quail eggs, lola verde lettuce, black olives and cantabrian anchovies

Avocado Burger 95 N G D V

Avocado, tomato, mixed greens, burrata cheese, bread croutons, piquillo sauce, sesame seeds

CHARCUTERIE BOARD

Selection of cured meats served with chutney, mustard and homemade pickles (contains pork)

130

OUR CLASSIC

Slow cooked BBQ Short Ribs 145

Served with French fries

Smokehouse Burger 110 G D E

Homemade Wagyu beef patty, caramelized onion, Emmental cheese and tomato

Corn Fed Chicken 105

Spicy avocado salad, mango BBQ sauce

Baked Cod with Lemon Butter Sauce 105 G D

Pan fried cod fish baked in a light lemon butter sauce, With crispy potatoes and marinated cherry tomatoes

Mussels and Clams 85 A S

Sautéed mussels and clams in a rich tomato lobster bisque

SNACKS

Crudités with piquillo pepper sauce 15 V

Marinated olives and homemade pickles 20 V

SWEET STUFF

New York Style Cheesecake 65 G D E

The classic

Warm Dark Chocolate Brownie 55 N G D E

Freshly baked and topped with chopped walnuts, caramel sauce and a scoop of vanilla ice cream

SHARING BITES

Fried Calamari 60 G D E

Deep fried baby squid with tartare sauce

Crab Cakes 95 S G D E

Lemon, chives, old bay mayo

Cape Cod Fish & Chips 120 G E

Codfish battered & fried, coleslaw, lemons & crispy French fries. Served with tartare sauce

Spicy Shrimp 95 A S

Shrimp, garlic, white wine, smoked paprika

Lobster Shrimp Popcorn 90 S G E

Chunk of lobster and shrimp with green chili mayo