

## COLD

THE **BOARD** 26/38/52  
nightly selection of charcuterie with accoutrement

GL **CHOP SALAD** 19  
arcadian greens, pancetta, chives, burrata, kalamata olives, sweet potato, raddicio, roasted walnuts, green goddess

PATROSSIAN **CAVIAR SERVICE** *MKT*  
caviar hype, lavosh, creme fraiche

HOUSE **BURRATA & NECTARINES** 19  
grilled nectarines, local honey, fresh herbs, salty olives, roasted Hawaiian peppers, olive oil, levain

LOBSTER **CROSTINI** 26  
Caribbean lobster, spring salad, citrus vinaigrette

DAY-BOAT **OYSTERS** *MKT*  
champagne mignonette, cucumber cocktail sauce

**THE YACHT** *Ask for Seasonal Availability* 115/169  
a shellfish tower, selections include Alaskan King Crab, Oysters, Argentinian Prawns, Caribbean Lobster, Norwegian Langoustines, Hawaiian Ahi Poké

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OTORO **TARTARE** 42  
patrossian caviar, truffle bread crumb, ahi, avocado, smoked trout roe, chili oil, yuzu tobiko

## HOT

DIVER SEA **SCALLOPS** 26  
oyster mushrooms, tobiko, dill, garlic herb oil

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WAGYU **SAMPLER** 3 Cuts *MKT*  
A5 "Snow Beef" Japanese wagyu ribeye, new york striploin, and filet mignon, nightly accoutrement selections

ESCARGOT **BONE MARROW** 36  
garlic buttered escargot, dino marrow, blistered tomatoes, arugula salad, grilled sourdough  
*PRO-TIP: Ask about making it a bone luge*

NORWEGIAN **KING CRAB LEG** 52  
local herb crust, yuzu-shiso butter

CHARRED **OCTOPUS** 26  
soy-ginger sauce, roasted chipotle butternut squash puree, orange balsamic reduction, garlic shimeji, fingerling lime

## WHY YOU'RE HERE

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KING **ARTHUR** 99  
2-Course Dinner featuring our famous Beef Wellington, garlic mashed potatoes, brussels, asparagus, gravy boat & Buttered Snow Crab Claws

### "FRENCH LAUNDRY"

*Swinging Wagyu Tomahawk. Dry aged. Carved Tableside. Beef-fat Mashed Potatoes. Market Priced.*

STEAK **DIANE** 65  
USDA prime filet mignon, hamakua diane sauce, garlic confit, black truffle

RIBEYE & **AFRICAN LOBSTER** 75  
USDA prime cut, spiny lobster tail, garlic confit, caramelized pearl onions

DRY-AGED **PORTERHOUSE** *MKT*  
32oz. American Wagyu, burgundy mushroom sauce

LOBSTER **BUCATINI** 52  
shallots, pork belly, yolk, smoked trout roe, shaved parm

WHOLE DAY-BOAT **CATCH** 1 person *MKT*  
preparation choice grilled or fried Chinese-style snapper, ginger scallions, micro cilantro, charred lemon, garlic lemongrass beurre blanc

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TRUFFLE **RISOTTO** 46  
sea asparagus, marscapone, mozzarella, hamakua mushrooms, blistered tomatoes, fresh black truffle shavings

*Add Lobster* 16  
*Add King Crab* 25

### \*CAVIAR BUMP\*

30

what weekends are for; 1oz. yellow chartreuse, Siberian caviar, taken with your bartenders. We appreciate you.

GARLIC **TRUFFLE FRIES** 9  
FONTINA CREAMED **SPINACH** 15  
MAUI PONO **MASHED POTATOES** 13  
MISO GLAZED BRUSSEL **SPROUTS** 16  
PANKO CRUST **MAC & CHEESE** 15  
GRILLED **ASPARAGUS** 13  
ALASKAN **CRAB LEGS** *MKT*  
CARRIBEAN **LOBSTER TAIL** 24

@gaslamphi