

RAW

Chilled Seafood Platter
Oysters, Clams, Shrimp
Lobster, Tuna Tartare
39/77

Little Neck Clams
4.75 each

Oysters on the Half-Shell
5.25 each

Shrimp Cocktail
27

Chilled Maine Lobster
36

Osetra Caviar, Warm Blinis
105 per ounce

Tuna Tartare
Avocado, Spicy Radish
Ginger Marinade
29

Crispy Sushi
Salmon, Tuna, Hamachi
Scallop, Avocado
29

Sushi Grade Hamachi Sashimi
Avocado, Soy-Yuzu Dressing
29

SALADS

Heart of Romaine
Caesar Salad
25
with Grilled Chicken Paillard
36
with Grilled Shrimp
37
with Grilled Salmon
41

Steamed Shrimp Salad
Avocado, Enoki Mushrooms
Champagne Dressing
29

Boston Lettuce and Arugula Salad
Avocado, Fine Herbs
Mustard Vinaigrette
24

Kale Salad
Croutons, Serrano Chili
Lemon Parmesan Vinaigrette
24

Endive, Sugar Snap Pea Salad
Herbs, Parmesan Dressing
26

Nicoise Salad
Sicilian Tuna
Lemon Confit Vinaigrette
27

APPETIZERS

Egg Caviar
46

Sweet Pea Soup
Croutons, Parmesan
19

Chicken-Coconut Milk Soup
Galangal, Shiitakes
24

Spiced Vegetable Samosas
Cilantro Yogurt
23

Chilled Artichoke
Mustard Dipping Sauce
24

Spiced Chicken Samosas
Cilantro Yogurt
24

Crispy Calamari
Lemon Dip
26

Peekytoe Crab Cake
Sugar Snap Pea Remoulade
26

Crispy Octopus
Fennel Herb Salad
Potatoes
Lemon Caper Emulsion
27

"Russ and Daughters"
Norwegian Smoked Salmon
Horseradish Condiment
Grilled Country Bread
28

PIZZAS

Mozzarella, Tomato, Basil
22

Pepperoni, Tomato, Mozzarella
24

Avocado, Jalapeno, Cilantro
Lime, Onion
26

Black Truffle, Fontina Cheese
37

"Russ and Daughters"
Smoked Salmon
Dill Mascarpone
32

*All Pizzas are available Gluten Free

PASTAS

Fresh Fettuccine
Meyer Lemon
Parmesan, Black Pepper
24/34

Rigatoni
Meatballs, Spicy Tomato Sauce
26/34

Fusilli
Mozzarella, Tomato, Basil
22/32

*Gluten Free Fusilli Pasta available

SPRING 2019

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

FISH

Slowly Cooked Salmon
Mashed Potatoes, Bok Choy
Ginger-Chili Vinaigrette
49

Grilled Black Sea Bass
Braised Fennel, Carrots
Cerignola Olives
49

Pan Seared Scallops
Roasted Pumpkin Seeds
Spaghetti Squash
Soy Yuzu Broth
49

Roasted Maine Lobster
Meyer Lemon Risotto,
Caramelized Fennel
66

Lobster Burger
Gruyere Cheese, Yuzu Pickles
Green Chili Mayonnaise
36

SIDES 14

Sautéed Spinach

Sautéed Kale

Sautéed Broccoli Rabe
Lemon Zest, Olive Oil

Roasted Maitake Mushroom
Sesame, Lime

Chickpea Fries

Mashed Potatoes

Hand Cut French Fries

MEAT

Parmesan Crusted
Organic Chicken
Artichoke
Lemon-Basil Butter
42

Grilled Lamb Chops
Mushroom Bolognese
Broccoli Rabe, Pecorino
55

Grilled Beef Tenderloin
White Asparagus
Buttery Hot Sauce
56

THE MARK Cheeseburger
Black Truffle Dressing, Brie
36

Cheeseburger
Pepper Jack Cheese
Avocado, Crispy Onions
Russian Dressing
40

Veal Milanese
Spring Peas, Mint
46

SIMPLY COOKED

Scottish Salmon
47

Maine Diver Scallops
48

North Atlantic Black Bass
47

Maine Lobster
63

Niman Ranch Beef Tenderloin
55

Sonoma County Lamb Chops
54

"Plume De Veau" Veal Chop
55

Organic Free Range
Roasted Chicken
Half
41
Whole
78

A gratuity of 20% for parties of 8 or larger is suggested

We are committed to serve our guests local, organic and GMO-free products.

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