

Dinner

STARTERS

House-Made Bread / \$4

cheese popovers, multigrain rolls, accompaniments

Charcuterie & Cheese Board / \$24

local honeycomb, house-made pickles, mixed olives, chiles,
house-made blueberry jam

Lobster Bisque "Cappuccino" GF / \$15

crab knuckle, tarragon foam

6 Oysters Rockefeller / \$30

hollandaise sauce, truffle-parmesan crust

PEI Mussels / \$14

thai curry sauce, fine herbs, toasted country bread

Grilled Octopus GF / \$17

green pea tendrils, heirloom tomatoes, provençale sauce

Crab & Lobster Cake / \$20

jalapeño-fennel slaw, balsamic vinegar-rum glaze, basil aioli

Candied Nueske's Double-Cut Bacon GF / \$15

watercress salad, champagne vinaigrette

RAW BAR

6 Cold Oysters* GF / \$24

cucumber mignonette

Ahi Tuna Tartare* / \$18

avocado, citrus-ginger soy,
house-made potato chips

Crab Cocktail GF / \$19

dijonnaise aioli, classic red sauce

Jumbo Shrimp Cocktail GF / \$5 ea

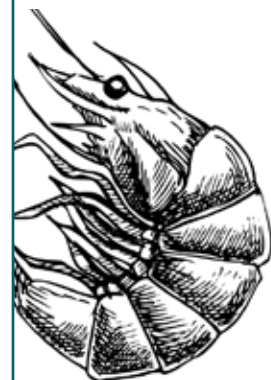
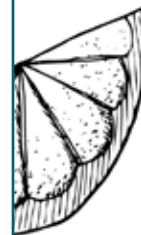
classic red sauce

Seafood Tower* / \$105

lobster, lump crab, jumbo shrimp, oysters, tuna tartare

Seafood Tower Royale* / \$155

serves 4



SALADS

Creamy Burrata GF / \$17

heirloom tomatoes, white balsamic vinaigrette, basil oil

Iceberg Wedge GF / \$13

candied bacon, tomato, cucumber, crumbled blue cheese, chile-lime ranch

Caesar* / \$12

baby gem romaine, shaved parmigiano-reggiano cheese, parmesan crostini

Roasted Beets GF / \$15

goat cheese, prosciutto, candied walnuts, champagne vinaigrette

Chopped GF / \$14

baby gem romaine, watercress, tomato, avocado, radish, corn, cucumber, black olives, citrus vinaigrette

FROM THE OCEAN

Shrimp & Scallop Scampi GF / \$48

coconut-scented jasmine rice,
caper & sun-dried tomato butter

Cedar Plank Salmon* / \$32

vermont maple syrup-soy glaze, stir-fried grains,
sweet peas, corn

Pan-Seared Ahi Tuna* / \$35

sticky sushi rice, ginger soy

Pan-Roasted Sea Bass GF / \$48

yukon gold mashed potatoes, baby bok choy, truffle nage

Seafood Risotto / \$45

lobster, scallops, shrimp, black truffle-fennel ragout

Fresh Catch / MP

FROM THE BROILER

Lobster Tails GF / MP

roasted baby vegetables, mashed potatoes, lemon butter

Thyme-Roasted Free-Range Chicken GF / \$29

creamy goat cheese polenta,
gremolata green beans, pan jus reduction

Pork Chop* / \$38

roasted potatoes, peach-onion escabeche, korean bbq sauce

8 oz. Wagyu Filet of Beef* GF / \$45

mashed potatoes, grilled asparagus,
cabernet sauvignon périgord reduction

12 oz. Wagyu Rib Eye Steak* / \$48

truffle mac & cheese, green peppercorn sauce

CUSTOM CUTS

black truffle mashed potatoes, roasted bone marrow

Add Shrimp \$5 ea | Crab \$9 | Lobster Tail mp

16 oz. Cowboy Steak* GF / \$53

lobster butter

16 oz. Kansas City Steak* GF / \$53

maitre d'hotel butter

16 oz. Wagyu New York Strip Steak* GF / \$59

maitre d'hotel butter, sea salt, cracked black pepper

SAUCES

Red Wine GF / \$4

Green Peppercorn GF / \$4

Chimichurri GF / \$4

Béarnaise GF / \$4

Horseradish GF / \$4

SIDES

Sautéed Spinach GF / \$8

Green Beans GF / \$8

Grilled Asparagus GF / \$9

Truffle Fries / \$9

Mashed Potatoes GF / \$8

Lobster Mac & Cheese / \$18

*O2k would like to inform you that consuming raw or undercooked meat, poultry, seafood or eggs may increase risk of foodborne illness. Please alert your server of any food allergy concerns prior to ordering.