

## RAW

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

Little Neck Clams  
5.25 each

Oysters on the Half-Shell  
4.75 each

Shrimp Cocktail  
25

Chilled Maine Lobster  
30

Osetra Caviar, Warm Blinis  
91 per ounce

Tuna Tartare  
Avocado, Spicy Radish  
Ginger Marinade  
27

Sushi Grade Hamachi Sashimi  
Avocado, Soy-Yuzu Dressing  
27

Crispy Sushi  
Salmon, Tuna, Hamachi  
Scallop, Avocado  
27

## SALADS

Hearts of Romaine  
Caesar Salad  
23

Steamed Shrimp Salad  
Avocado, Enoki  
Champagne Dressing  
29

Boston Lettuce and Arugula Salad  
Avocado, Fine Herbs  
Mustard Vinaigrette  
21

Kale Salad  
Croutons, Serrano Chili  
Lemon Parmesan Vinaigrette  
22

Endive, Pear and Apple Salad  
Pecan, Blue Cheese Dressing  
24

Niçoise Salad  
Sicilian Tuna  
Lemon Confit Vinaigrette  
24

## APPETIZERS

Egg Caviar  
46

Butternut Squash Soup  
Wild Mushrooms  
18

Chicken and Coconut Milk  
Soup, Galangal, Shiitake  
19

Spiced Chicken Samosas  
Cilantro Yogurt  
22

Crispy Calamari  
Lemon Dip  
24

Peekytoe Crab Cake  
Pink Grapefruit  
Avocado, Ginger  
25

Crispy Octopus  
Potatoes  
Fennel Herb Salad  
Lemon Caper Emulsion  
25

"Russ and Daughters"  
Norwegian Smoked Salmon  
Horseradish Condiment  
Grilled Country Bread  
26

## PIZZAS

Mozzarella, Tomato, Basil  
19

Pepperoni, Tomato, Mozzarella  
21

Avocado, Jalapeno, Cilantro  
Lime, Onion  
22

Black Truffle  
Fontina Cheese  
29

"Russ and Daughters"  
Smoked Salmon  
Dill Mascarpone  
26

\*All Pizzas are available Gluten Free

## PASTAS

Fresh Fettuccine  
Meyer Lemon  
Parmesan, Black Pepper  
21/29

Fresh Angel Hair  
Caramelized Brussels Sprouts  
Basil-Pistachio Pesto  
23/33

Rigatoni  
Meatballs, Spicy Tomato Sauce  
20/27

Fusilli  
Mozzarella, Tomato, Basil  
20/27

\*Gluten Free Fusilli Pasta available

Treat Any Dish with  
Black Truffles  
15 per gram  
Subject to Market Availability

# WINTER 2018

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## FISH

Lobster Burger  
Gruyere Cheese  
Green Chili Mayonnaise  
Yuzu Pickles  
32

Slowly Cooked Salmon  
Mashed Potatoes, Bok Choy  
Ginger-Chili Vinaigrette  
45

Grilled Black Sea Bass  
Braised Fennel, Carrots  
Cerignola Olives  
46

Casco Bay Cod  
Lemon Crumbs, Spinach  
Sweet Garlic Sauce  
47

Roasted Maine Lobster  
Meyer Lemon Risotto  
Caramelized Fennel  
49

## SIDES 12

Sautéed Spinach

Roasted Brussels Sprouts  
Pecans, Aged Balsamic

Sautéed Kale

Sautéed Broccoli Rabe  
Lemon Zest, Olive Oil

Mashed Potatoes

Chickpea Fries

Hand Cut French Fries

Maitake Mushrooms  
Sesame, Lime

## MEAT

Parmesan Crusted  
Organic Chicken  
Artichoke, Haricot Vert  
Lemon-Basil Butter  
40

Grilled Lamb Chops  
Mushroom Bolognese  
Broccoli Rabe, Pecorino  
52

Beef Tenderloin  
Smooth Parsnips  
Roasted Brussels Sprouts  
Miso Mustard  
51

THE MARK Cheeseburger  
Black Truffle Dressing, Brie  
32

Cheeseburger  
Pepper Jack Cheese  
Avocado, Crispy Onions  
Russian Dressing  
30

Veal Milanese  
Parmesan, Escarole, Pecans  
Lemon Vinaigrette  
42

## SIMPLY COOKED

Scottish Salmon  
43

Maine Diver Scallops  
44

North Atlantic Black Sea Bass  
45

Maine Lobster  
53

Niman Ranch Beef Tenderloin  
46

Sonoma County Lamb Chops  
51

"Plume De Veau" Veal Chop  
52

Organic Free Range  
Roasted Half or Whole Chicken  
39/75

28 Day Aged Ribeye for Two  
Bearnaise Sauce, Fries  
140

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