

## SEAFOOD PLATEAUS

### Shrimp, Oysters, Clams, Lobster and Crab

LARGE COLOSSAL

#### Raw Bar Plate for One

Two shrimp, ½ of a One Pound Lobster, Two clams, One East Coast oyster and One West Coast oyster

**Lobster Cocktail**      **Clams on the Half Shell**  
**Shrimp Cocktail**      **Oysters on the Half Shell**  
**Colossal Crab Cocktail**

## USDA PRIME 45 DAY DRY-AGED STEAKS & CHOPS

Classic Porterhouse Steak For Two, Three or Four (price per person)

26 oz. Bone-in Rib

14 oz. Filet Mignon

32 oz. T-Bone Steak

\*18 oz. Marinated Skirt Steak

10 oz. Petite Filet Mignon

16 oz. New York Strip Steak

18 oz. Bone-in Veal Chop

16 oz. Colorado Lamb Chops

## APPETIZERS

- \* **Lobster Bisque**, Classic creamy bisque, lobster garnish
- \* **Oven Roasted Crab Cake**, Corn puree, hearts of palm, pickled fennel, Granny Smith Apple
- \* **Crispy Calamari and Shrimp**, Cherry peppers, Mango chili sauce
- \* **Imported Burrata and Bacon**, Applewood bacon, baby arugula, cherry tomato, honey balsamic emulsion
- \* **Citrus Glazed Alaskan King Crab**, Chipotle aioli, heirloom cherry tomato, wonton crisp
- Tuna Tartare**, Avocado, apple, mango, citrus soy vinaigrette, wasabi crunch
- Grilled Spanish Octopus**, Heirloom tomato, sliced red onion, capers, baby watercress, redwine vinaigrette
- Neuske Slab Bacon**, Port wine gastrique, pink peppercorn
- Pan Seared Scallops**, Artichoke heart, crispy maitake mushroom, red pepper pesto
- \* **Japanese Spice Mini Wagyu Burger Flight**, Wasabi-ginger mayo and wasabi greens

## SALADS

- Purple Kale Salad**, Heirloom cherry tomato, avocado, toasted hazelnuts, truffle pecorino, apple cider vinaigrette
- Golden Beet Salad**, Baby watercress, pickled onions, roasted walnuts, gorgonzola, cabernet vinaigrette
- The Wedge**, Baby iceberg, bleu cheese, hard cooked egg, red onion, smoked bacon, vine-ripened tomatoes, bleu cheese dressing
- Chopped Salad**, Seasonal vegetables, corn, olives, feta cheese and white balsamic dijon vinaigrette
- Manhattan Salad**, Shrimp, haricot verts, onion, beefsteak tomato, bacon, red wine vinaigrette
- RARE650 House Salad**, Mixed baby greens, strawberries, candied pecans, crumbled goat cheese, strawberry vinaigrette
- King Crab Salad**, Kani, spicy Alaskan king crab, cucumber, avocado, tobiko, sesame seeds, tempura crunch, spicy mayo
- \* **Caesar Salad**, Traditional Caesar dressing

## MAIN

- \* **Atlantic Halibut**, Sweet potato gnocchi, shitake mushroom, oyster mushroom, citrus herb beurre blanc
- Pan Seared Chilean Sea Bass**, Baby bok choy, king oyster mushroom, cherry tomato, sugar snap pea, lobster miso nage
- Ora King Salmon**, Horseradish potato purée, lolli pop kale, asparagus, dijon mustard beurre blanc
- Seared Scallops**, Exotic mushroom risotto
- Colossal Shrimp**, Sauteed seasonal vegetables, scampi sauce
- Mediterranean Whole Branzino**, Lemon caper emulsion
- South African Lobster Tail**, 8oz
- 2lb. Live Maine Lobster**
- Roasted Chicken**, Sweet potato purée, balsamic caramelized cipollini onions, black truffle herb jus

- All Fish Available Plain Grilled -

## POTATOES & VEGETABLES

- |                            |                                   |
|----------------------------|-----------------------------------|
| Baked Potato               | Roasted Corn                      |
| Mashed Potatoes            | Grilled Asparagus                 |
| Hash Brown                 | * Creamed, Steamed                |
| Homemade French Fries      | or Sautéed Spinach Broccoli       |
| Roasted Crimini Mushrooms  | Black Truffle Macaroni and Cheese |
| Grilled Artichokes         | – with Lobster                    |
| Brussel Sprouts & Pancetta |                                   |

## SUSHI/SASHIMI

**Toro**, blue fin tuna belly

**Ebi**, cooked Shrimp

**Hamachi**, yellowtail

**Uni**, sea urchin

**Tako**, cooked octopus

**Hirame**, fluke

**Unagi**, fresh water eel

**Sake**, salmon

**Madai**, red snapper

**Escolar**, white tuna

**Maguro**, tuna

**Smoked Salmon**

## CLASSIC ROLLS

**Yellowtail**, inside out roll with scallions

\* **Spicy Tuna or Salmon or Yellowtail**, spicy mayo and tobiko

**California**, crab meat, cucumber and avocado

**Vegetable**, avocado, cucumber, asparagus and pickled radish

\* **Spider**, soft shell crab and avocado with eel sauce

\* **Shrimp Tempura**, deep fried tempura shrimp and eel sauce

**Rainbow**, California roll, assorted fish on top

**Alaskan**, Salmon and avocado

## ASSORTED SUSHI PLATTER

**Small**: Five pieces assorted sushi, nine pieces sashimi, spicy tuna roll

**Large**: Eight pieces assorted sushi, eighteen pieces of sashimi, Alaskan roll, Rainbow roll

## SPECIAL ROLLS

**RARE650**, Tuna, salmon, yellowtail, avocado, spicy mayo, soy bean paper

**King Crab Rainbow**, King crab, avocado, cucumber, assorted fish on top

\* **Empress**, Shrimp tempura, spicy tuna on top, eel sauce, spicy mayo

\* **Spicy Girl**, Spicy crunchy crab meat, cucumber, shrimp on top

\* **Mount Fuji**, White fish, kani, avocado tempura top spicy tuna crispy shallots sweet soy sauce

**Dragon**, Eel, cucumber, avocado and tobiko on top, eel sauce

\* **Yummy**, Spicy crunchy salmon, avocado, mango and salmon on top

\* **9**, Shrimp tempura, avocado, kani, spicy mayo, tobiko

\* **Sunrise Roll**, Spicy crunchy tuna and avocado, spicy crunchy salmon on top

## RARE ROLLS

\* **Surf and Turf**, Wagyu beef and avocado, spicy tuna and spicy king crab on top, yuzu soy

\* **Lobster**, Spicy crunchy fresh cooked lobster and cucumber, spicy mayo

\* **Grilled Scallop**, and King Crab Roll, asparagus, avocado, cucumber, topped with spicy kani, honey wasabi sauce, spicy mayo, tempura crunch

\* **Crunchy Toro Tartar**, Toro tartar, mango and cucumber, scallions, tempura crunch and truffle soy sauce

\* **Spicy Crunchy Dragon**, Shrimp tempura, avocado, cucumber, braised sea eel and tempura crunch on top with spicy mayo and eel sauce

\* **Alaskan King Crab**, Alaskan king crab, Cara Cara oranges, cucumber, avocado, mango, tempura crunch, topped with salmon, mango chili sauce

\* **Rock**, King crab and shrimp tempura, red tobiko, scallions, jalapeños, spicy mayo and eel sauce

\* **Mexican**, Spicy crunchy fresh cooked lobster, apple, spicy tuna and mango on top with spicy mango sauce

\* **Triple Spicy**, Crunchy spicy lobster, spicy tuna, spicy yellow tail and jalapeños on top with spicy mayo

\* **Pepper Tuna**, Crunchy spicy tuna, avocado, pepper tuna on top with honey wasabi sauce

**Maguro Hamachi**, Tuna, avocado, asparagus, jalapeños, scallions, yellow tail with ginger dressing

## WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water