

Small Plates

- Clam Risotto 12
Scallion butter, crispy clams
- Fin Star Green Leaf 12
Stracciatella, cashew, asian pear
- Umami Tuna “Bombs”* 19
Truffle, tuna, avocado
- Local Crudo* 16
Blood orange vinaigrette, citrus zest
- PEI Mussels 18
Shrimp sugo, 'nduja, red island sea peas
- Monkfish Liver Mousse 14
Seasonal compote, brioche toast, schmaltz
- Sweet Potato Agnolotti 15
Black walnut, arbol beurre noisette
- Ceviche* 14
Pickled cucumber, dill, chili
- Spanish Octopus 19
Date, cauliflower, fennel

Mains

- Whole Fish MKT \$
Salsa matcha, salsa verde
- Mahi Mahi 36
Mushroom, brown butter, walnut
- Snapper 36
Potato risotto, crispy leeks, chive oil
- Local Grouper 36
Salsa roja, caper, sunchoke
- Confit Swordfish 33
Allium crunch, umami bearnaise, spinach
- Prime Ribeye* 45
Coal roasted leeks, artichoke, port jus
- Chicken Molé 29
Sweet potato, herb salad

Chilled *or* Charcoal- Roasted MKT \$

- Local Shrimp
- King Crab Legs
- Half Lobster

Oysters*
Lowcountry Cups
Northern
Southern



Single*	Tempest Tower*	Double*
60	120	90

Sides 12

- Roasted Cauliflower
Romesco, almond, garlic aioli
- Heirloom Carrots
Carrot top pesto, pistachio dukkah

- Broccolini
Perigourdine, beet
- Bok Choy
Crab broth, horseradish, citrus
- Fingerling Potatoes
Dashi butter, nori

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices, selections, and availability is subject to change.

