

# PERENNIAL



## SMALL PLATES

### BURRATA

*smoked tomato jam, pesto, flatbread*

17

### OYSTERS ON THE HALF SHELL

*seasonal mignonette, malted cocktail*

22

### SPICY TUNA CRUNCH ROLL

*basil horseradish aioli, jalapeño, hibiscus ginger*

19

### SHRIMP TOAST

*cunningham's baguette, chinese mustard vinaigrette*

17

### FRIED LOBSTER TAIL

*honey butter, lemon lavender salt*

28

### CRISPY CAULIFLOWER

*peanut butter, cashew*

13

### PETITE PIT BEEF CARPACCIO

*tiger sauce, micro cress, pearl onion*

22

## SOUP & SALAD

### PANZANELLA

*torn croutons, cherry tomato, cucumber, english peas, jalapeño, mozzarella foam*

14

### WEDGE

*iceberg, smoky ranch, crispy capicola, chopped egg*

15

### CAESAR

*gem lettuce, torn croutons, parmesan*

13

### TOMATO & WATERMELON GAZPACHO

*blue crab, basil, mint*

18

### CHARRED OCTOPUS

*frisée, pickled romanesco, saffron, crispy pepperoni*

26

## STEAKS & CHOPS

USDA BLACK ANGUS PRIME STEAKS

8oz FILET MIGNON .....62

8oz WAGYU FLAT IRON .....55

12oz NEW YORK STRIP .....72

14oz COWGIRL RIBEYE .....84

RACK OF LAMB .....70

## SAUCES | 4

JAY-1 STEAK SAUCE

CHIMICHURRI

BÉARNAISE

TIGER SAUCE

## ACCOUTREMENTS

BLUE CRAB ..... 21

CRAB CAKE ..... 28

GRILLED CHICKEN..... 20

BLACK TRUFFLE BUTTER... 12

GRILLED SHRIMP (3)..... 14

GRILLED SALMON ..... 21

## SIDES

SMASHED CUCUMBER SALAD..11

*babaganoush butter*

SUMMER VEGETABLES...10

*salsa verde, chipotle, adobo*

SAUTÉED RAPINI....12

*guanciale, parmesan*

COWBOY BEANS..11

*bacon, dark soy*

FRIES.....9

GRILLED ASPARAGUS.....10

ROASTED ARTICHOKE...14

BLUE CRAB FRIED RICE....16

WHIPPED YUKON POTATOES....9

## FROM THE SEA

### CRAB FRA DIAVOLO

*jumbo lump, linguine, basil, spicy tomato sauce, mint*

38

### UTZ CRUSTED HALIBUT

*root vegetable slaw, chow chow vinaigrette*

48

### #1 TUNA

*green papaya salad, coconut, cashew, chicharrón*

36

### JUMBO LUMP CRAB CAKE

*fries, root vegetable slaw, remoulade*

SINGLE 32 DOUBLE 64

### CRISPY SKIN BRONZINO

*smashed cucumber greek salad, babaganoush butter*

38

### BIG GLORY BAY KING SALMON

*summer vegetable, salsa verde, chipotle & adobo vinaigrette*

36

## FROM THE LAND

### 12oz PORK CHOP

*char siu, blue crab fried rice*

40

### BRICK OVEN

*ROASTED HALF CHICKEN*

*whipped yukon potato, pan jus*

35

### ROMANESCO TIKKA MASALA

*currant scented rice, raita*

29

### BOLOGNESE

*beef, pork, parmesan tagliatelle*

31

### BRAISED SHORT RIB

*cowboy beans, bacon, dark soy*

42

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.

A customary gratuity of 20% will be added to all parties of 8 or more guests.