

# Seafood Bar

(Served Chilled)

## Tiger Shrimp

*Yuzu-Wasabi Cocktail*  
Half Pound-18/Pound-34

## King Crab Legs

Half Pound-30/Pound-55

## Oysters

*Blood Orange Mignonette*  
*Thai Tomato Salsa*

Rotating  
Ask Your Server  
For Daily Selections

Half-18/Full-34

## Tower For Two

*1/2 Dozen Oysters*  
*Half Pound Tiger Shrimp*  
*Half Pound King Crab Legs*  
*One Whole Lobster*  
95

## Tower for Four

*Dozen Oysters*  
*Full Pound Tiger Shrimp*  
*Full Pound King Crab Legs*  
*Two Whole Lobster*  
180

## Caviar

with brioche and accoutrements

Russian Ossetra

175 per oz

American White Sturgeon Royale

125 per oz

## Bubbles

(also Served Chilled)

### Glass

2015 Raventos i Blanc, Blanc de Blanc, Spain

\$14/\$44

NV Domaine Denis, Brut Rose, Cremant de Bourgogne

\$15/45

NV Krug, Grand Cuvee Brut, Champagne

\$48/\$300

### Bottle

NV Lanson Brut Sec-Dry, White Label, Champagne

\$65

NV Deutz, Brut Classic, Champagne

\$80

NV Veuve Cliquot, Yellow Label Brut, Champagne

\$95

2004 Billecart-Salmon, Extra Brut, Champagne

\$165

2006 Billecart-Salmon, Brut, Champagne

\$165

NV Veuve Cliquot, Brut Rose, Champagne

\$105

NV Billecart-Salmon, Brut Rose, Champagne

\$165

2006 Moet & Chandon, Dom Perignon Brut, Champagne

\$50/\$300

NV Krug, Brut Rose, Champagne

\$650