

STARTERS

Jumbo Lump Blue Swimmer Crab Cake

Georgia Corn Succotash,
Low Country Tartar Sauce 19

Ⓟ Petite Maine Lobster Rolls

Dilled Fingerling Potato Salad,
House Made Bread & Butter Pickles 16

Octopus a la Plancha

Catalan Salad, Smoked Paprika,
Piquillo Pepper Aioli & Chorizo Oil 14

Five Spice Seared Foie Gras

Maple Brioche, Roasted Banana & Parsnip
Confiture, Mandarin and Pomegranate 21

Ⓟ Porcini and Chanterelle Mushroom Strudel

Braised Berkshire Pork Belly, Petite Herb
Salad, Armagnac Beurre Fondue 17

Truffled Gorgonzola Fries 10

Neopolitan Flat Breads 14

Fennel Sausage, Tomato, Mozzarella
Forelle Pear and Maytag Blue Cheese
Wild Mushroom, Artichoke, Fontina

Calamari

Pomodoro Sauce & Lemon Caper Aioli 16



COLD SEAFOOD & SUSHI

Oysters on the Half Shell

Half-Dozen 14 Dozen 26

Wild Key West Shrimp Cocktail 18

Jumbo Lump Blue Swimmer Crabmeat Cocktail

Sauce Lorenzo 17

Ⓟ Jumbo Florida Stone Crab Claws

Mustard Dipping Sauce
19 per claw

Sushi or Sashimi

Tuna or Salmon 4 per piece
Hamachi 6 per piece

Rolls

Rainbow, California, Spicy Tuna, Spicy
Salmon, Tuna with Cream Cheese,
Salmon with Cucumber
12 per roll

Chef's Specialty Rolls

23 per roll

SOUPS & SALADS

Ⓟ Burrata Cheese

Heirloom Tomatoes, Watermelon,
Petite Rocket Salad and Saba 19

Hearts of Romaine Caesar Salad

Oven Cured Tomato,
Marinated White Anchovies,
Reggiano Garlic Croutons 14

French Onion Soup

Gruyère Cheese 10

Salata Santorini

Grecian Vegetable Salad
with Double Cream Feta,
Heirloom Tomatoes, & Olives 14

Ⓟ Cream of Lobster Soup with Mushroom Infusion

Porcini Fricassee, Micro Cabbage,
Chive 14

Duck Prosciutto and Winter Lettuces

Roasted Artichokes, Apple Chips,
Point Reyes Blue Cheese,
Cider Vinaigrette 16

Salad of Roast Chioggia Beets

Double Cream Feta Cheese,
Upland Cress, Marcona Almonds,
Pomegranate Vinaigrette 16

SEA

Cedar Planked Salmon

with Honey Crisp Apple Confit

Sweet Potato Purée, Chanterelle Mushrooms,
Wilted Bloomsdale Spinach 34

Hazelnut Crusted Brook Trout

Creamy Anson Mills Polenta,
Glazed Date & Mâche Salad,
Tangerine Meunière 36

Pan Seared Diver Scallops

Wild Mushroom Risotto, French Beans,
Roasted Cherry Tomatoes,
Lobster Beurre Blanc 38

Ⓟ Grilled Atlantic Swordfish "Casino"

Eggplant Caponata, Buttered Romanesco,
Piquillo Pepper Emulsion 38

Miso Marinated Chilean Sea Bass

Forbidden Black Rice, Coconut Ginger Nage 40

Ⓟ Jumbo Lump Blue Swimmer Crab Cakes

Georgia Corn Succotash, Jumbo Asparagus,
Low Country Tartar Sauce 42

SIDES

Broccolini, Sautéed Mushrooms,
Mashed Potatoes, Macaroni and Cheese Gratin,
Sautéed Spinach, Asparagus
8 per order

LAND

Grilled Colorado Lamb Rib Chops Provençal

Herb Roast Fingerling Potatoes,
Ragoût of Seasonal Vegetables 45

Filet Mignon

Mashed Potatoes, Roast Asparagus,
Red Wine Sauce 42
with Crab or Lobster Oscar 52

Seared Mallard Duck Breast

Crepinette of Duck, Lingonberry Sauce,
Salsify and English Peas 34

Ⓟ Prime Colossal Rib Chop

Twice Baked Potato, Asparagus 46

Prime NY Strip

French Fries & Tarragon Butter 48

Pan Roast Breast of Chicken

Georgia Corn Velouté, Mushroom Ragoût 26

Grilled Bone In Filet Mignon

Herb Roast Fingerling Potatoes, Wild Mushroom Demi
Market Price

Ⓟ Organic Casarecce Primavera

Casarecce Pasta, Organic Vegetables,
Truffled Pecorino 27

Butternut Squash Tortellini

Maple Leaf Farms Duck Bolognese, Braised Escarole,
Cipollini Onions, Pecorino Romano 28

Ⓟ Top of the Point Signature Dishes

All menus prices are subject to 20% service charge and state sales tax.

As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.

Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.