
CHILLED SEAFOOD

BLUE CRAB CLAWS

dijonnaise, cocktail sauce,
old bay-lemon butter

18

OYSTERS

pink peppercorn mignonette,
blood orange foam, basil oil, cilantro

HALF DOZEN 22 DOZEN 44

POACHED GULF SHRIMP

pico de gallo, cucumber, fresno,
avocado purée, plantain chips

22

WINTER CITRUS CEVICHE

citrus leche de tigre, watermelon radish,
finger lime, clementine, crispy celery root

24

BIG EYE TUNA TARTARE

avocado purée, crispy garlic, kiwi,
fermented black bean, ginger, cilantro

26



SHELLFISH IN A TOWER

lobster cocktail, colossal lump crab meat, oysters, shrimp cocktail, blue crab fingers

40 PP

APPETIZERS

SPICED FOIE GRAS MOUSSE

kumquat marmalade, burnt allium, lemon thyme,
duck fat powder, bygone's ciabatta bread

34

DIPPING CRAB

maryland crab dip, pretzel bites,
aged cheddar, old bay, chives

24

SMOKED HALIBUT RILLETTE

sourdough bread, crispy parsley,
pickled red onion

22

CRISPY SPANISH OCTOPUS

calabrian chili & oregano, potato chips,
sunchoke, pickled salsify, petite lettuce

28

MASSACHUSETTS SEA SCALLOPS

red delicious & granny smith apples,
acorn squash, brown butter, lemon zest

24

SOUP & SALADS

ENDIVE SALAD

blood orange, grapefruit, clementine,
blue cheese, candied walnuts,
meyer lemon-honey vinaigrette, tarragon

20

CAESAR SALAD

sweet gem lettuce, anchovies, radish,
baguette croutons, aged parmesan cheese

18

POTATO-LEEK-FENNEL SOUP

crème fraîche, crispy virginia ham,
scallions

18

LOUIE THE CRAB

colossal crab meat, avocado, egg,
tomato, cucumber, louie dressing

30

ROASTED BEET CARPACCIO

pistachio, greek sheep's feta cheese,
mint pesto, pickled beet gel,
smoked trout roe, dill

22

Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.

Please alert your server of any food allergies.

ROTISSERIE

BIRDS FROM THE WILD
rotating selection of wild game birds, poultry jus
MKT

WILD GAME KABAB
rotating selection of wild game meats, bordelaise
MKT

FROM LONG ISLANDS FLOCK
fall spiced crescent duck breast,
confit legs, smoked duck jus
HALF 44 WHOLE 80

BYGONE SIGNATURE PRIME RIB
fresh horseradish root,
house au jus
58

WHOLE 3LB MAINE LOBSTER
colossal crab meat, roasted peewee potatoes, leeks, bisque d'homard, black truffle-lemon beurre monté
MKT

ENTRÉES

PRIME NY STRIP
stem chimichurri, herb oil,
smoked sea salt
96

36-HOURS SHORT RIB
tournée potato, cipollini onion,
baby kale, miso butter, au jus, parsley oil
50

DOVER SOLE
lemon-brown butter sauce,
onion-garlic relish, celery
98

VEGAN RAMEN
grilled tofu, coconut-curry broth,
carrot & celery root noodles,
black garlic oil, bamboo shoots
28

DAILY CATCH
chef's preparation of the day
MKT

BROILED MARYLAND CRAB CAKE
avocado purée, cabbage slaw,
old bay aioli, celery greens
46

ALMOST BONELESS RACK OF LAMB
carrot, za'atar,
mint salmoriglio, herb oil
58

CHICKEN 3 WAYS
celery root purée, turnips,
poultry jus, herb butter
40

KOJI AGED PRIME FILET MIGNON
parsnip purée, red wine braised shiitake
mushrooms, stem chimichurri, foie gras butter
92

SIDES

ROASTED BROCCOLI
garlic, shallot, fine herbs

ROASTED CAULIFLOWER
garlic, shallot, fine herbs

MAC & FOUR CHEESES
smoked cheddar, fontina, aged gruyère,
18-month parmesan

PURÉE OF POMMES
european butter,
garlic infused yukon gold potatoes

HEN OF THE WOODS
roasted whole maitake mushroom,
porcini-madeira wine sauce

ALL SIDES | 15

For parties of 6 or more, a single itemized check will be presented with an included 20% gratuity.