



RAW BAR

OUR SELECTION OF OYSTERS With cocktail and mignonette sauces	4...each
TUNA TATAKI yellowfin sashimi grade tuna lightly pan seared and thinly sliced, roasted pepper mayo, chili, red radish, toasted pistachio, soy sauce and lemon juice	18
BEEF CARPACCIO thinly sliced cured beef tenderloin, topped with arugula and shaved parmesan cheese	18
SALMON TARTARE asian pear, fresh chives, avocado, lemon juice	18
CLASSIC BEEF TARTAR beef tenderloin, anchovies, capers, onion, parsley, yolk, mustard, and croutons	21
TUNA TARTARE yellowfin sashimi grade tuna, cucumber, avocado, corn, sun-dried tomatoes, and olives	19

APPETIZERS

THE FISH ON 1826 APP thinly sliced swordfish, lightly breaded in panko and grilled, mozzarella di bufala, sautéed tomatoes, herbs, and touch of garlic	16
GRILLED OCTOPUS Spanish grilled octopus with iced celery, romesco sauce, guacamole and pickled saffron potatoes with herb dressing	19
FRITTO MISTO butter milk poached and lightly fried calamari, shrimp, smelt and herbs, served with marinara sauce and lemon	18
SCALLOPS CAULIFLOWER SAUSAGE pan fried fresh scallops on top of a delicate cauliflower puree, scrambled sausage, and roasted veggies	19
SOUP OF THE DAY	10

SEAFOOD TOWER for two 145

lobster • shrimp • alaskan king crab • oysters • clams • ceviche

add Caviar MP

APPETIZER PLATTER 35

prosciutto crudo • salame piccante • mortadella • aged caprino cheese with marmalade of figs sun-dried tomatoes • grana • burrata • mixed olives

add Beef Tartare 15

SALADS

CRAB SALAD IN ENDIVE LEAVES endive leaves, crab meat, fresh chives, dijon mustard, salt and pepper	19
BABY BEETS SALAD colored organic baby beets, goat cheese, hazelnuts, citrus fruit, and watercress	18
CEASAR SALAD romaine lettuce, croutons, and shaved parmesan cheese	15
BRUSSELS SPROUTS SALAD brussel sprouts, apple, bacon, shaved almond, dijon mustard, olive oil salt and pepper	17
MIXED SALAD, TOMATOES & SHAVED PECORINO heirloom, plum, and grape tomatoes, mache, frisée, arugula, salty ricotta, lemon juice and salt	15

FISH

SEA BASS pan seared Chilean Sea Bass sautéed in white wine sauce, Venere rice and crispy zucchini flowers	47
SWORDFISH SICILY lightly breaded and grilled Swordfish, green olives, tomatoes, garlic, oregano, pine nuts, served with caponata	37
SALMON IN A BLANKET Scottish wild Salmon wrapped with thin layers of crispy gold potatoes, Chef's special mustard sauce, and sautéed baby spinach	33
HERB CRUSTED HALIBUT herb crusted Halibut with orange and mango butter sauce, roasted fingerling potatoes, and seasonal veggies	43
MISO GLAZED BLACK COD miso marinated and baked Black Cod, served over baby bok choy, and shiitake mushrooms	41
BRANZINO MEDITERRANEAN STYLE pan seared Branzino fillet, olives, capers, grape tomatoes, and fennel confit	39

PASTAS & RISOTTOS

SEAFOOD RISOTTO Carnaroli rice, scallops, calamari, shrimp, octopus, clams, white wine	27	Add 1/2 lobster	39
CHEF RISOTTO FETTUCINE EGGPLANT & SWORDFISH swordfish ragu, eggplant, tomato, mint			MP
CHITARRA LOBSTER & ARTICHOKEs half lobster in the shell, white wine, cherry tomato, artichokes, basil, chili			25
SPAGHETTI CLAMS manila Clams, parsley, garlic, white wine, and olive oil			29
RIGATONCINI BOLOGNESE veal, pork, beef ragu, homemade tomato sauce and red wine			25
MUSHROOM RAVIOLI homemade ravioli stuffed with porcini and ricotta cheese sautéed in porcini and porri sauce			23

MEAT

RACK OF LAMB rack of lamb topped with dijon mustard and pistachios, served with sautéed asparagus	45
WHOLE ROASTED CHICKEN 16oz whole Cornish Hen marinated with herbs and roasted in the oven, served with roasted potatoes	33
BEEF FILET Beef Filet lightly smoked with herbs, porto wine mushroom sauce, served with bok choy gratin	45
FOIE GRAS	add... 15

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.