FOR THE TABLE

Caviar Sliders 18/pc
Golden Osetra, Avocado Crème Fraîche

RAW

Yellowtail Aguachile 26
Raw Cucumber, Avocado, Lime

Amaebi Sweet Shrimp 32
Calamansi & Cara Cara Orange

Faroe Island Salmon Crudo 24
Honeydew, Pickled Serrano, Thai Basil

Yellowfin Tuna Tartare 32
Calabrian Chilies, Crispy Shallot

OYSTERS & COCKTAILS

Oysters, East & West Coast 4/pc

Dressed Big Rock Oysters 5/pc
Bloody Mary Granita

U7 Shrimp Cocktail 24/32

Fresh Cracked Lobster 29

Our Shellfish Tower 165
Whole Maine Lobster, U7 Shrimp, Dressed Oysters, King Crab, Tuna Crudo, Osetra Caviar

SALADS

Baby Kale & Endive 18
Charred Red Onion, Honey Vinaigrette

Green Goddess Chopped Salad 23
Green on Green, Since 2006

Classic Caesar 22
Little Gems, Aged Parmesan

Our BBB Tomato Salad 25
Bacon Jam, Maytag Blue, Beer Battered Onions

APPETIZERS

Tanara 24-Month Prosciutto 17
Red Eye Aioli, Toasted Baguette

The QM Crabcake 32
Macadamia Romesco

Twin Tails Thai Ribs 23
Lemongrass, Ginger, Mint

Nueske's Grilled Bacon 28
Peanut Butter, Jalapeño

Traditional Steak Tartare 26
Hand-Cut Filet Mignon

Porterhouse Meatballs 23
Gorgonzola Crème, Black Garlic

Crab & Avocado 28
Spicy Tomato Vinaigrette

THE MEATS

Filet Mignon 62/78

Hanger Steak, Brandied Cherries 48

Roasted Chicken & Kumquats 35

NY Strip Steak 72

The Floridian 72
(Ask Your Captain)

Bone-In Dry-Aged Prime Sirloin 82

QM Dry-Aged Prime Tomahawk Ribsteak 115

Our Tableside Truffle Butter Service *+ 9*

THE BUTCHER CUTS

28-Day Dry-Aged Prime Porterhouse 165
Cut for QM by Meat Master Danny Kissane

Double Tomahawk Dry-Aged Prime Rib 225
Caramelized Onion Jus, Horseradish Cream

THE FISH

Mediterranean Branzino 48
Pinenut Salsa Verde

Faroe Island Salmon 46
Everything Crusted or Simply Grilled

Dover Sole a la Grenouille 75
Brown-Butter Brioche Croutons

Tuna Au Poivre 48

SIDES

POTATOES

Quality Potato 16
Sour Cream & Onion, Gaufrette Chips

Garlic Confit Potatoes 18
Rosemary Drawn Butter

Parmesan Waffle Fries 17
Tabasco Aioli

Whipped Potatoes 17

THE NEW CLASSICS

Broccoli & Cheese Bites 16
Cheddar Fondue

Corn Crème Brûlée 19
Our House Specialty

Gnocchi & Cheese 19
Handcut Gnocchi, Aged Gouda

Yorkshire Creamed Spinach 18

FROM THE MARKET

Sautéed Baby Spinach 16
Toasted Garlic

Spicy Brussels Sprouts 18
Chili Vinaigrette

Grilled Broccoli 17
Garlic Butter

Jumbo Asparagus 18