

## FIRST COURSE

Parker House Dinner Rolls 10 <i>whipped goat cheese, oven-dried tomatoes (limited) (d,g)</i>	Oysters on the Half Shell MP <i>shallot mignonette, cocktail sauce (s)*</i>
Whipped Ricotta 18 <i>hot honey, toasted pistachios, grilled sourdough (d,g,n)</i>	Colossal Shrimp Cocktail 28 <i>old bay marinated, cocktail sauce, fresh lemon (s)*</i>
Thick Cut Bacon 19 <i>maple &amp; soy glazed, vanilla sugar, pickled red onions</i>	Tomato & Burrata 16 <i>heirloom tomatoes, basil, caramelized shallot vinaigrette (d)</i>
Spanish Octopus 16 <i>romesco, shaved fennel salad, crisp shallots, tamarind vinaigrette (g,n)</i>	Yellowfin Tuna Tartare 20 <i>avocado, sesame ginger vinaigrette (d,g)*</i>
Compressed Watermelon 16 <i>poppy seed vinaigrette, cucumber, feta, firecracker mizuna (d)</i>	Steak Tartare 19 <i>flat iron, parsley, quail yolk, toasted baguette (g)</i>

## SOUP AND SALAD

Lobster Bisque 17 <i>shrimp, oven-dried tomato (d,s)</i>	Autograph Wedge 14 <i>bacon, tomatoes, crumbled blue cheese, blue cheese dressing (d)</i>
Grilled Peach Gazpacho 15 <i>grilled peaches, mint (d)</i>	Baby Summer Corn 15 <i>pickled fresno chili, cotija, corn nuts, chipotle aioli, lime crema (d)</i>
Classic Caesar Salad 13 <i>sourdough croutons, shaved parmesan (d,g)</i>	

## ENTREES

Roasted Half Chicken 31 <i>glazed sunchokes, charred leek chutney (g)</i>
Seared Tuna 42 <i>samphire, garlic scape agrodolce, pepper coulis*</i>
Chilean Sea Bass 62 <i>nduja crusted, bulgur, tomato butter, pine nut gremolata (d,g,n)*</i>
Swordfish 40 <i>baba ghanoush, artichokes, sun-dried tomato*</i>
Branzino 52 <i>spicy cauliflower, smokey cashews, chimichurri (n)</i>

### Frites

Short Rib 42 <i>8 oz beef short rib, watercress, béarnaise aioli, red wine jus, truffle fries (d,g)*</i>
12 oz Ribeye Steak 58 <i>watercress, béarnaise aioli, red wine butter, truffle fries (d,g)*</i>
Moules 25 <i>prince edward island mussels, allagash white, aromatics, lemon butter (d,g,s)</i>

Salmon 35 <i>summer squash, balsamic tomato, charred corn, miso pesto, spiced hazelnuts (d,n)*</i>
14 oz New York Strip 60 <i>blue cheese butter, caramelized onions (d)*</i>
8 oz Filet Mignon 56 <i>classic au poivre sauce, red watercress (d)*</i>
Impossible Autograph 25 <i>plant based burger, caramelized onions, oven roasted tomatoes, arugula, goat cheese (d,g)</i>
8 oz Dry Aged Burger 25 <i>gruyère cheese, caramelized onions, garlic &amp; cracked peppercorn aioli, arugula (d,g)*</i>

## HOUSE MADE PASTA

Lobster Cavatelli MP  
*1 ½ lbs lobster, peas, sambuca, calabrian chili, basil (d,g,s)*

## SIDES

Grilled Asparagus 12 (d)	Mac & Cheese 11 (d,g)	Roasted Mushrooms 13
Truffled French Fries 11 (d,g)	Sweet Potato Fries 12 (g)	Lobster Mac & Cheese 17 (d,g,s)

## SUSHI

Kid Rock N Roll 22 <i>"angry" fried lobster, avocado, lettuce, caviar (g,s)*</i>
The Angry Crab 17 <i>spicy crab, mango, seared salmon, eel (g,s)*</i>
The Love Roll 17 <i>tempura shrimp, spicy tuna, avocado, soy wrap (g,s)*</i>
Shrimply The Best 17 <i>tempura shrimp, tempura, asparagus, tomalley aioli, topped with black peppered beef carpaccio (g,s)*</i>
Best Roll In The Tuna-Verse 17 <i>crunchy spicy salmon, cucumber, topped with tuna, salmon (g,s)*</i>
The Marilyn Monroll 17 <i>spicy tuna, avocado, mango, tobikko (g,s)*</i>

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash