

HAWKSMOOR

Sour Cherry Negroni
Fords gin, Martini Rubino,
sour cherry, Campari
23

Ultimate Manhattan
Michter's bourbon & rye, Cocchi
Torino, Little City sweet vermouth
25

Coates & Seely 'Britannique'
Brut Reserve, NV
Hampshire, England
22



OYSTERS

(three / six / dozen)



Natural*
East Coast
14 / 28 / 56

Vietnamese oysters*
ginger, chili, soy, sesame, crispy shallots
16 / 32 / 64

Scotch bonnet*
Scotch bonnet mignonette
16 / 32 / 64

Bone marrow
charcoal-roasted
19 / 38 / 76

CHILLED SEAFOOD

GRAND SEAFOOD TOWER

Natural and dressed oysters, Shrimp cocktail, Cape Cod scallop crudo, Chilled Maine lobster, Jonah crab claws 160 / 220

Gulf shrimp cocktail
chili crunch cocktail sauce

29

Jonah crab claws
crab shack mayo

38

Steelhead tartare*
citrus, ginger, chili

28

STARTERS

Hawksmoor smoked salmon
herbed cream cheese, Guinness bread

24

Carolina-spiced pork belly
vinegar slaw

25

Roasted bone marrow
slow-cooked onions

25

Fried Louisiana shrimp
tartare sauce

29

Steak tartare*
dry-aged rump, filet, pickled shiitakes

29

Ash baked beets salad
pickled fennel, horseradish, hazelnuts

19

Charcoal-roasted scallops
white port & garlic

29

Potted beef & bacon
Yorkshires & onion gravy

25

Caesar salad
Cantabrian anchovies

20

CHARCOAL-GRILLED STEAKS

Carefully selected from wide-open ranches in the Pacific Northwest and small family farms in the northeast.
Dry-aged and grilled over live-fire charcoal.

NORTHWEST RANCHES

Rump 12oz 45
Filet (8oz/12oz) 73/95
Rib-eye (12oz/16oz) 73/95
Strip 14oz 73

SHARING CUTS

Porterhouse 6.5/oz
Chateaubriand 6.5/oz
100% GRASS-FED
Sirloin on the bone 7/oz
Ribchop 7/oz

LONG-BONE RIB CHOP

As served at Dolly's of London,
world's first steakhouse,
1702-1856
7/oz

ELEVATE YOUR STEAK

Charcoal-grilled half Maine lobster 3.5/oz • Vermont smoked bacon 14 • Grilled bone marrow 16 • Two fried eggs* 8
SAUCES 7.50 : Anchovy hollandaise • Boucher Blue hollandaise • Béarnaise • Peppercorn • Bone marrow gravy

MAINS

Surf & Turf 115
8oz filet, half Maine lobster, garlic butter

Whole Maine lobster 3.5/oz
garlic butter

East Coast Halibut 42
café de paris butter, provencal bread crumbs

Veal chop 70
deep fried oysters

Barnsley Chop 73
pickled onions & mint

Cast-iron filet* 70
bone marrow & onions

Charcoal roasted chicken Ana Mari 39
roast garlic, olive oil, lemon

Spiced roasted cauliflower 25
romesco, green sauce, pickled fresno chili

Nancy's Wellington 32
shiitake & oyster mushrooms,
Nancy's camembert, celeriac

SIDES

Beef fat fries 12
Mash & gravy 14
Macaroni & cheese 14
Hash browns, malt vinegar mayo 14

Mushroom Diane 14
Spinach, lemon & garlic 14
Creamed spinach 14
Atlas carrots 14

Boston lettuce & herb salad 13
Caesar salad 14
Sourdough & cultured butter 7
Second Helping 4.5
What do you get? Nothing. But a hungry child receives three days of
life-saving nutrition from Action Against Hunger.

B.Y.O.B. MONDAY

\$10 corkage on any bottle, for maximum value
bring a Nebuchadnezzar of Nebbiolo and a
Balthazar of Bastardo

EXPRESS MENU

1 course - 25 • 2 course - 40 • 3 course - 55
Mon - Sat 12-3pm

GREAT BRITISH SUNDAY ROAST

Roast beef with all the trimmings 55
Sundays 11:45-4.30pm

* These items are served raw, undercooked cooked to order or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.

