

LUNCH

RAW BAR

SCARLET SEAFOOD TOWER \$195

3 Tiers of Alaskan Snow Crab Legs, East & West Coast Oysters, Clams on the Half Shell, Chilled Maine Lobster, Jumbo Shrimp, Mussels, Jumbo Lump Crab Meat, Ceviche de Pescado. House Mignonette, Cocktail Sauce, Lemons, Horseradish Serves Four to Six Guests

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HANDSHUCKED OYSTERS \$mp

EAST COAST Daily Selection: Half Dozen \$18 Dozen \$35.

WEST COAST Daily Selection: Half Dozen \$22 Dozen \$42

House Cocktail Sauce, Champagne Mignonette, Preserved Lemon

CEVICHE DE PESCADO \$17

Marinated in Citrus Mezcal, Cucumbers, Tomatoes Serrano Peppers, Cilantro, Red Onions

CHILLED 1 1/2 LB MAINE LOBSTER \$mp

Dijonaise, Clarified Butter, Preserved Lemon

JUMBO SHRIMP COCKTAIL \$24

House Cocktail Sauce, Preserved Lemon

CHILLED ALASKAN SNOW CRAB LEGS \$mp

1 LB, House Cocktail Sauce, Clarified Butter

STARTERS

MANHATTAN CLAM CHOWDER \$12

Marzano Tomato, Potatoe, Celery, Carrot, Onion

SPICY HOMEMADE GUACAMOLE \$15

Serrano Pepper, Avocado, Onion, Cilantro, Corn Chips. Add Lobster \$10

GRILLED SPANISH OCTOPUS \$24

Warm Marinated Artichokes, Mixed Olives, Orange Smoked Paprika Glaze

CRISPY POINT JUDITH CALAMARI \$18

Flash-Fried, Sweet Drop Peppers, Scallions, Served with Lime Chipotle Aioli

BISTRO CLAMS \$18

Manila Clams, Steamed in White Wine and Tossed in an Artichoke-Dill Cream Sauce with Scallions, Diced Tomatoes Topped with Frizzled Leeks, Served with Grilled Crostini

WAGYU BEEF TARTARE \$28

Chicken Liver Paté, Kagashima Wagyu Tartare, Sea Urchin Roe on Brioche French Toast

CHICKEN LIVER PATÉ \$18

Frisee Lettuce, Onion, Olives, Pickled Carrots & Shiitake Mushroom, Pistachios, Foccacia Crostini

PAN ROASTED OXTAIL TERRINE \$23

Madeira Demi Glaze, Mache Lettuce, Crostini

MARGARITA FLATBREAD \$16

San Marzano Tomato Sauce, Fresh Mozzarella, Fresh Basil

PAN ROASTED SHISHITO PEPPERS \$14

Sprinkled with Maldon Salt & Bonito Flakes

LOBSTER FLATBREAD \$26

Grilled Crust with Fontina Cheese, Buttered Lobster, Tomatoes, Garlic, Basil, Sweet Drop Peppers

WEDGE SALAD \$13

Baby Iceberg Lettuce, Tomatoes Tossed in Sherry Vinaigrette, Bacon, Chives, Bleu-Cheese Crumbles, Bleu-Cheese Dressing

BELGIUM ENDIVE CITRUS SALAD \$18

Locally Sourced Burrata, Citrus Segments, Red Onions, Mache Lettuce, Roasted Pistachios, Rustic Gremolata

SEQUOIA CAESAR SALAD \$15

Romaine Lettuce, Parmesan Focaccia Crostini, House Made Anchovies Dressing

HANDHELDS**SEQUOIA ANGUS BURGER \$18**

8oz Angus Beef Burger, Cheddar Cheese, Lettuce, Tomato, Red Onions, Pickles on Toasted Brioche Buns, Seasoned French Fries. Add Applewood Smoked Bacon \$3

MARYLAND CRAB CAKE SANDWICH \$28

Oven Roasted Jumbo Lump Crab Cake, Lettuce, Tomato, Cornichon-Tartar Sauce, Apple Caraway Seed Coleslaw, Toasted Brioche Bun, Seasoned French Fries.

CHICKEN SALAD SANDWICH \$19

Roasted Chicken, Celery, Onion, Raisins, Dijonnaise on Toasted Multigrain Bread, French Fries

TACOS AL PASTOR \$17

Slow Roasted Spiced Pork, Pineapple Salsa, Cilantro, Corn Tortillas, Served with Coconut Rice and Stewed Black Beans

NOLA SHRIMP SANDWICH \$22

Sauteed Shrimp Tossed in Chipotle Aioli, Apple Careway Seed Coleslaw, Toasted Brioche Buns, Old Bay Seasoned French Fries

ENTRÉE SALADS**LOBSTER & SHRIMP SALAD \$30**

Half Steamed & Chilled Maine Lobster, Shrimp Salad in NOLA Dressing, Mixed Greens, Heirloom Tomatoes, Cucumbers, Scallions, Red Peppers, Pineapple Salsa

SESAME SEARED TUNA SALAD \$28

Thinly Sliced Rare Ahi Tuna with Togarashi Sesame Spice, Mixed Greens, Cucumber, Red Onion, Crispy Wontons, Dragon Fruit Salsa, Sriracha Vinaigrette

BEEF TENDERLOIN SALAD \$27

Seared Filet Mignon Tips Served Rare, Baby Arugula, Fresh Fennel, Red Onion, Toasted Hazelnuts, Caperberries, Shaved Grana Padano and Grain Mustard Vinaigrett

GRILLED CHICKEN PAILLARD SALAD \$24

Marinated Chicken Breast, Baby Arugula, Tomatoes, Fennel, Red Onion Marmalade, Chives, Pickled Carrots & Shiitake Mushroom, Sriracha Vinaigrette

ENTRÉES**SKATE FISH WING \$38**

Mashed Plantains with Grapefruit, Citrus Endive Salad, Rustic Gremolata, Pineapple Salsa

PAN-SEARED SCOTTISH SALMON \$38

Coconut Red Curry, Lemongrass Scented Chickpea & Spinach Tomato Stew

CHIMICHURRI CHICKEN & SHRIMP \$34

Oven Roasted Amish Half Chicken with a Shrimp Skewer Basted with Garlic and Herb Sauce Served with Coconut Rice, Sweet Plantains, and Black Bean Sauce

ANGUS NEW YORK STRIP \$43

Grilled and Served with Herb Roasted Fingerling Potatoes, Baby Carrots, Grilled Asparagus and Shallot Zinfandel Demi-Glaze

PORCINI MUSHROOM AGNOLOTTI \$30

Roasted Wild Irwin Mushroom, Thyme Butter, Garlic Shallots Cream, Shaved Black Tru e

SIMPLE SPAGHETTI \$25

San Marzano Tomato Sauce, EVOO, Grana Padano Cheese, Fresh Basil

MEDITERRANEAN VEGETABLES \$24

Oven Roasted Mediterranean Vegetables, Quinoa, Sweet Corn, Tomatoes, Grilled Avocado, Finished with Agave Vinaigrette

SIDES

YUKON GOLD MASHED POTATOES \$8

CHIMICHURRI CARROTS \$8

GRILLED ASPARAGUS \$9

COCONUT BASMATI RICE \$7

SWEET PLANTAINS \$8

GARLIC SALT SEASONED FRENCH FRIES \$6

** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*