



DINNER ALLERGEN MENU

While we do our best to keep high allergen items separate, please remember all our items are made in the same kitchen and cross-contamination can occur. Please talk to our manager about any concerns. We will do everything we can to give you a delicious meal. Thanks for joining us!

GLUTEN-SENSITIVE

We refer to these items below as gluten sensitive (not gluten-free) because we use gluten in our kitchen and cross-contamination can occur.

- Stracciatella (ask for no bread; tortillas instead)
- Fried Coconut Shrimp
- Sea Bean Caesar (ask for no croutons)
- Bone Marrow & Shrimp
- Crab Louie Board
- Yellowtail Sashimi Taco**
- Lobster Taco**
- Wagyu Ribeye Tartare Taco**
- Fried Avocado Taco** (ask for fresh avocado)
- Sea Bass Ceviche**
- Yuzu Yellowtail Crudo
- Shrimp Aguachile**
- Raw Oysters
- Caviar**
- Seafood Tower
- Intermezzo
- Chilean Sea Bass
- Grilled Maine Scallops
- Jerk Duck
- Saffron Honey Chicken (ask for no chili crisp)
- Stuffed Roasted Onions
- Sugar Steaks & Toppers
- Lemon Risotto
- Domino Potato
- Crab & Asparagus Oscar
- Potatoes au Gratin
- Crispy Aged Rice
- Creamed Onions
- Vegetable Sauté
- Brussels Almondine (ask for gluten-sensitive)
- Creamy Cheesecake
- Avocado Lime Pie
- Fudge Cake

DAIRY-FREE

- Crab Louie Board
- Bone Marrow & Shrimp
- Fish Sticks
- Yellowtail Sashimi Taco
- Fried Avocado Taco
- Sea Bass Ceviche
- Yuzu Yellowtail Crudo
- Shrimp Aguachile
- Raw Oysters
- Caviar (ask for no crème fraîche)
- Seafood Tower (ask for no butter on lobster)
- Chilean Sea Bass (ask for no butter)
- Saffron Honey Chicken (ask for no beurre blanc)
- Stuffed Roasted Onions (ask for no cotija)
- Sugar Steaks
- Bone Marrow Steak Topper
- Vegetable Sauté
- Avocado Lime Pie

VEGAN

Please note: You may request any of our on-hand vegetables to be cooked on the grill with olive oil.

- Fried Avocado Taco
- ask for fresh avocado)
- ^ contains honey
- Intermezzo
- ^ contains honey
- Stuffed Roasted Onion (ask for no cotija)
- Brussels Almondine (ask for no butter, no cheese)
- Vegetable Sauté
- Plantain Chips
- Avocado Lime Pie (ask for no gelée)

VEGETARIAN

In our definition of vegetarian, eggs are permitted. Please let us know if you don't eat eggs. You may request any of our vegetables to be cooked with olive oil.

- Hawaiian Rolls
- Stracciatella
- Sea Bean Caesar
- Fried Avocado Taco
- Intermezzo
- Stuffed Roasted Onions
- Lemon Risotto
- Masa & Cheese
- Domino Potato
- Potatoes au Gratin
- Crispy Aged Rice
- Creamed Onions
- Vegetable Sauté
- Brussels Almondine
- Creamy Cheesecake
- Avocado Lime Pie (ask for no gelée)
- Fudge Cake
- Horchata Coffee Cake

NUT-FREE

Our kitchen contains peanuts. Please let your server know if you have a peanut allergy.

- Hawaiian Rolls (butter contains coconut, ask for regular butter)
- Stracciatella
- Fried Coconut Shrimp (contains coconut)
- Sea Bean Caesar
- Bone Marrow & Shrimp
- Fish Sticks
- Poached Oyster
- Crab Louie Board
- Yellowtail Sashimi Taco
- Lobster Taco
- Wagyu Ribeye Tartare Taco
- Fried Avocado Taco
- Sea Bass Ceviche
- Yuzu Yellowtail Crudo
- Shrimp Aguachile
- Raw Oysters
- Caviar
- Seafood Tower
- Intermezzo
- Chilean Sea Bass
- Grilled Maine Scallops
- Lobster Thermidor
- Jerk Duck
- Saffron Honey Chicken (chili crisp contains benne seeds)
- Sugar Steaks & Toppers
- Lemon Risotto
- Masa & Cheese
- Domino Potato
- Potatoes au Gratin
- Crab & Asparagus Oscar
- Crispy Aged Rice (contains sesame oil)
- Creamed Onions
- Vegetable Sauté
- Brussels Almondine (ask for no almonds)
- Creamy Cheesecake
- Avocado Lime Pie (contains coconut)
- Fudge Cake
- Island Cake

****Plantain chips, tortilla chips, potato chips, & taco shells are fried in our gluten-sensitive fryer.**
NOTE: Any of our meats, seafoods, and vegetables can be cooked with just olive oil, salt, & pepper.

Please refer to main menu for consumer advisory information.