

MARITANA

G R I L L E

farm greens

featuring brick street farms locally grown greens and herbs

citrus & golden tomato salad	14
avocado cara cara oranges goat cheese orange-vanilla bean vinaigrette	
baby kale & frisee	13
paneletta croutons parmesan-reggiano caesar dressing	
heirloom tomato wedge	15
candied bourbon bacon little gem greens blacksticks blue green goddess	

blue

lobster coconut bisque	14
coriander lime	
mussels	16
tomato calabrian chili coppa	
crab cake	18
harrisa aioli crab-ginger slaw charred lemon	
octopus	17
casteltravano olives lemon evoo	
ahi tuna poke & crab louis	22
sun choke chips sriracha pearls wakame	

ranch

foie gras torchon	18
blackberry conserve pecan brittle sauternes	
prime filet tartare	20
black truffle quail egg frisee yukon crisp	
rabbit confit	16
new potato grain mustard gastrique pickled spring onion	
quail	17
beet risotto toasted pecans bourbon glaze	

raw bar / caviar

west coast oysters	MP	siberian servurga	150
wahoo crudo	16	russian osetra	175
yuzu avocado watermelon radish		beluga hybrid-kaluga	275
shrimp cocktail	16		
seafood platter	65		
shrimp lobster jumbo lump crab oysters			

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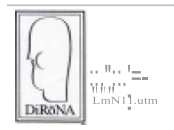
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field

joyce farms brick chicken	28
mushrooms asparagus yukon potato puree	
anderson ranch lamb rack	46
carrot-vadouvan puree sugar snap peas pecan dukkha mint chutney	
steak la plancha	36
black garlic butter herb fries arugula	
ancient grains “fried rice”	26
cauliflower mushrooms ginger	

sea

snapper	34
meyer lemon risotto baby artichoke calabrian chili soffritto	
local catch	34
citrus & avocado salad coconut-jasmine rice ginger glaze	
cioppino	36
scallops shrimp mussels fresh catch roasted fennel & tomato broth	
maine lobster	38
hand cut pappardelle asparagus spears oyster mushrooms lobster cream	
diver scallops	36
sweet pea emulsion braised leek royal trumpet mushroom citrus antique	
ahi tuna	36
foie gras butter syrah sirop garlic greens yukon potato	
market catch	MP
locally sourced sustainable fish artfully presented	



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat them fully cook ed. If unsure of your risk, consult a physician. Menu items subject to change.