



BAR À HUÎTRES

HALF DOZEN EAST COAST OYSTERS* 19.50
ask your server for today's market selection

LITTLENECK CLAMS* 12.

CLASSIC SHRIMP COCKTAIL 16.
4 chilled jumbo white shrimp

JUMBO LUMP CRABMEAT 18.

COLD POACHED LOBSTER TAIL 20.

TUNA TARTARE*
avocado, chives, lemon vinaigrette, potato crisps 16.

LE PETIT PLATEAU*
oysters, clams, shrimp 55.

LE GRAND PLATEAU*
oysters, clams, shrimp, lobster, crab 120.

HORS D'OEUVRES

PANISSE *chickpea fries, rosemary aioli* 7.

SOUPE À L'OIGNON GRATINÉE 13.

FAVA HUMMUS
with olive tapenade, crudite & flatbread 12.

PÂTÉ DE CAMPAGNE *cornichons, pickled onions, radishes* 15.

WARM GOAT CHEESE
roasted delicata squash, lentil salad, ginger tomatoes, cardamom cream, pomegranate molasses 16.

WINTER RISOTTO
mushrooms, sunchokes, truffle cream, ricotta salata 16.

CRISPY CALAMARI
roasted tomato sauce, fried chilis, lemon 15.

GRILLED OCTOPUS
herb salad with fennel, perisan cucumbers, scallions, sesame 17.

ESCARGOT
pastis - garlic butter, herb bread crumbs 15.

MARSEILLE SALAD *oak leaf, toasted almonds, nut oil vinaigrette* 13.

MEDITERRANEAN SALAD *tomato, cucumber, fennel, peppers, onions, olives, parsley, feta, bulgur, sumac, lemon vinaigrette* 14.

FRISÉE AUX LARDONS
fourme d'ambert, bacon, croutons, mustard vinaigrette 16.

PLATS DE BISTROT

MOULES FRITES MARINIÈRE
white wine, garlic, tomatoes 24.

PRIME BEEF TARTARE*
our special preparation 26.

CROQUE MADAME*
brioche, jambon de paris, aged gruyere, sunny side up free range egg, mornay sauce 19.

MARSEILLE BURGER*
raclette, burgundy onions, aioli 21.

SEAFOOD BURGER
lettuce, tomato, rouille, brioche bun 23.

TUNA NIÇOISE*
grilled bluefin tuna 26.

GRILLED CHICKEN PAILLARD
arugula, endive, asparagus, hon shimeji mushrooms, creme fraiche vinaigrette 25.

OMELETTE
choice of any 3 fillings with fries or salad 20.
GRUYERE, GOAT CHEESE, STRACCIATELLA, MUSHROOMS, LEEKS,
CHERRY TOMATOES, SPINACH, CARAMELIZED ONIONS, RATATOUILLE

ENTREES

CHICKEN GRAND-MÈRE *all natural roasted free range chicken, potato gratin, green beans almondine, chicken jus, roasted garlic* 27.

DUCK CHOUCROUTE
wine braised sauerkraut, chicken andouille, roasted apples 29.

TROUT GRENOBLOISE
lemon butter sauce with capers, braised spinach, pommes puree 26.

SALMON PROVENÇAL*
ratatouille provencal, saffron butter sauce, basil oil 28.

MONKFISH BOUILLABAISSE
saffron potatoes, leeks, fennel, tomatoes, mussels 29.

PASTA FORTE
spaghetti with arugula, bacon, stracciatella, heirloom cherry tomatoes, leeks, garlic, chili pepper 24.

VEGETABLE COUSCOUS
roasted vegetables marinated in charmoula with apricots, almonds, moroccan tomato sauce, cilantro 21.

PORK LOIN MILANESE
all natural pork pounded thin, breaded & pan fried with shaved brussels sprouts, pecorino, walnuts & lemon 26.

GRILLED PRIME HANGER STEAK*
buttered spinach, crispy shallots, au poivre sauce 29.

STEAK FRITES*
Prime N.Y. Strip, bearnaise, pommes frites 36.