



Raw Bar

East & West Coast Oysters
(half dozen) 15 (baker's dozen) 30

Pearls of The Sea 72

Tomato Tartare (4) 12
SUNNY SIDE UP QUAIL EGG, PARMESAN CROSTINI

Sashimi of Tuna, Tonnato Style 14
LEMON ZESTED OLIVE OIL, CRUNCHY CHORIZO, SEA SALT

Yellowtail Crudo 14
CARAMELIZED CITRUS YUZU, AVOCADO, & CILANTRO

'Cuban Style' Mahi Mahi Ceviche 14
COCONUT MILK, BITTER ORANGE, HABANERO

Tempura Shrimp Cocktail (4) 16
CHARRED JALAPENO COCKTAIL SAUCE

Kobe Beef Carpaccio 16
WASABI EGG YOLK, CRUNCHY WONTONS, SESAME NORI

Hand Cut Prime Steak Tartare (4) 16
CRISPY MUSTARD & CHIVE STICKY RICE CAKE



Jewels on Toast

(3 crostini each)

Classic Pan Con Tomate 8

WITH FRESH BURRATA +5

WITH JAMON SERRANO +6

Whipped Ricotta 10

GRILLED PEARS, HONEY, BASIL & CHILE

Avocado, Lemon & Espelette 11

Grilled Apple, Bacon & Maytag Bleu 12

BLACK PEPPER TRUFFLE HONEY

Roasted Bone Marrow 14

RIOJA BRAISED SHALLOT MARMALADE

Accessories

7/EACH

Charred Shishito Peppers

Shaved Brussel Sprouts
TOASTED WALNUT, THYME, FETA

Salt & Vinegar Frites

Simply Roasted
Mushrooms
THAI BASIL & LIME

Broccolini
GARLIC, SOY, CHILE

Creamy Mascarpone
Polenta
TARRAGON, CHILE, PARMIGIANO

Skillet Roasted Fingerlings
ROASTED GARLIC & PEPPERS,
LEMON, ROSEMARY & GRANA

Vidalia Onion Ring
Tempura
BUTTERMILK-BLUE CHEESE DIP

Parmigiano -Reggiano Fritters (6) 8
FIG BALSAMIC CRUSHED TOMATOES

Crispy Hominy
8
CHARRED CORN, LIME, CILANTRO, CHILE

Kale & Apple Salad 10
APPLE CIDER VINAIGRETTE, PANCETTA,
CANDIED PECANS, SHAVED GOAT CHEESE

Butternut Squash & Beet Salad 11
BABY SPINACH, HAZELNUTS
& MAYTAG BLEU CHEESE

Fiery Thai Curry Chicken Wings (6)
11
CUMIN & CORIANDER SPICED YOGURT

Steamed Bao Buns (3) 12
LEMONGRASS BRAISED SHORT RIB

Crispy 'Bahn-Mi' Style Spring Rolls
12
CHAR-SUI ROASTED PORK, CILANTRO,
SRIRACHA AIOLI FOR DIPPING

Roasted Baby Eggplant 12
SPICED YOGURT, HARISSA, GOAT CHEESE

Grilled Cheese &
Tomato Soup Dumplings (6) 12

Chicken Fried Oysters (4) 14
APPLE & BACON BRAISED SPINACH

"General Tso's" Monkfish 16

Salt & Pepper Shrimp 16
MISO-SAMBAL MAYO

Lobster Tacos (3) 18
BEER BATTERED MAINE LOBSTER,
RED CABBAGE SLAW, JALAPENO MAYO

Spaghettini	16	Braised Veal Short Ribs	18
ZUCCHINI, LEMON, CHILE, PARSLEY PESTO, PARMIGIANO		TANGERINE BARBEQUE GLAZE, TEMPURA ONION RINGS	
Pan Toasted Torchio	17	Buttermilk Fried Chicken	19
MERGUEZ SAUSAGE, MINT, BROWN BUTTER & RICOTTA SALATA		CHEDDAR BISCUITS, RED CABBAGE- PECAN SLAW, TABASCO HONEY BUTTER	
Garganelli	18	Chicken & The Egg	19
SPICY VEAL BOLOGNESE, WHIPPED LITTLE ITALY RICOTTA		CREAMY TARRAGON POLENTA, SWEET ROASTED TOMATO, CRISPY POACHED EGG	
Ravioli	18	Grilled Salmon	22
TO BE DETERMINED		SHERRY VINEGAR GLAZE, PEARL COUSCOUS, RED CHARD & SUNCHOKE PUREE	
Oven Braised Chicken Meatballs	18	Olive Oil Poached Day Boat Cod	
SHEEPS MILK RICOTTA, WILD MUSHROOM, TRUFFLE		23 BEET & CARAMELIZED CITRUS SALAD	
		Roasted Wild Striped Bass	24
		MANILLA CLAMS, BABY ARTICHOKEs, ROASTED GARLIC & SAFFRON AIOLI	

Creekstone Farms Steaks

8 oz. FILET 28 18 oz. CLASSIC NY STRIP 38
24 oz. BONE-IN RIBEYE 48

Beauty & Essex signature steak sauces:

AU POIVRE, TRUFFLE HOLLANDAISE, SMOKED BACON,
 BLEU CHEESE – HORSE RADISH & CHIMICHURRI

Beauty & Essex Burger 16

SPICY ROASTED GARLIC AIOLI, BEEFSTEAK TOMATO, GOAT FETA,
 DUCK FAT FRIES, HOUSEMADE SWEET & SPICY KETCHUP