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RAW BAR + CHARCUTERIE

(see additional card)

Oysters on the Half Shell*	Refer to our Daily Menu Card	MKT
Jumbo Shrimp Cocktail		4
Power Tower*	A collection of all items raw and poached	37/74
Grand Plateau	A collection of all items Cheese + Cured	55

CRUDO

Scallop*	Sweet Potato • Pickled Jalapenos	16
Tuna*	Crème Fraiche • Mandarin • Sunchoke • Chives	14
Market Fish*	Preparation Changes Daily	MKT

SALADS + VEGETABLES

Local Greens	Apple • Goat Cheese • Lemon Thyme Vinaigrette	12
Bibb Lettuce	Almonds • Haricot Verts • Apricot • Banyuls Vinaigrette	13
Beet Salad	Pistachio • Blue Cheese • Green Chili Vinaigrette • Citrus	12

SOUP

Clam & Pork Chowder	Crispy Pork Belly • Potatoes • Littleneck Clams	9
Soup du Jour	Market Availability	7

SMALL PLATES

Crab	Squash Pain Perdu • Sunchokes • Bonito • Brown Butter Hollandaise	18
Prime Beef Tartare*	Beet Panzanella • Pepitas • Jalapeño • Quail Egg	16
Bacon + Egg	Fried Oysters • House Smoked Bacon • Poached Egg • Salsa Verde	15
Octopus Alla Plancha	Ham • Broccolini • Chickpeas • Harrisia	18

FROM THE BUTCHER

8 oz Filet*	Sweet Potato Pie • Parsnips • Bone Marrow Crumbs • Demi	38
16 oz Bone-in Prime Ribeye*	Brussels Sprouts • Shallot • Chestnut • Cranberry	45
CEIA SIGNATURE BURGER	Manchego • Proscuitto • Aioli • Tomato • Fries	18

FROM THE SEA

Tuna	Artichokes • Soubise • Rosti • Poppy Seed • Tarragon	29
Cod*	Cippolini • Carrot • Pistachio Gremolata • Banyuls	26
Seafood Lasagna	Shellfish • Ricotta • Caponata • Basil	28

CAVIAR

A Signature Perfect Parfait MP

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Please inform your server if you or anyone in your party has a known food allergy at the time of ordering.

We only serve the finest USDA Prime Grade cuts of beef

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