

The Whitman

To Begin

Oysters*^{MP}

half dozen / full dozen

CLASSIC MIGNONETTE, TABASCO, LEMON (GF)

Stone Crab Claws^{MP}

MUSTARD SAUCE, LEMON (GF)

The Sampler*^{MP}

½ DOZEN OYSTERS, STONE CRAB,
SHRIMP COCKTAIL, MUSTARD SAUCE,
COCKTAIL SAUCE, LEMON, TOBACCO (GF)

Lobster Fritter²³

CALABRIAN CHILI AIOLI, PARMESAN

Chicken Liver Mousse¹⁷

SEASONAL PRESERVES, SOURDOUGH

Ceviche*²⁶

SHRIMP, OCTOPUS, SCALLOPS,
LECHE DE TIGRE,
AVOCADO, SERRANO CHILI (GF)

Beef Tartare*³⁵

CAVIAR, PARSLEY, CHIVES, CAPERS,
UNI, POTATO CRISP (GF)

Mezze Dip²²

EGGPLANT CAPONATA,
ENGLISH PEA HUMMUS, MUHAMMARA,
HOUSE-MADE CRACKER (N, VG)

Squash Blossom²⁴

TEMPURA CRUSTED,
WHIPPED GOAT CHEESE & BASIL PESTO (V)

Chilled Spring Pea Soup¹³

CHILLED SPRING PEA SOUP,
MINT & PEA SHOOT SALAD,
LEMON OIL (VG,GF)

GF - GLUTEN-FREE V - VEGETERIAN VG - VEGAN N - CONTAIN NUTS

Marked items (*) indicated may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We apply a gratuity of 20% for parties of six or more.

Salads

Charred Broccoli Caesar Salad¹⁸

GARLIC DRESSING, MARINATED ANCHOVIES,
TOASTED PANKO HERBS

Chopped Salad²⁰

NAPA CABBAGE, RADICCHIO, HEARTS OF PALM, ENGLISH PEA SPREAD, RADISH,
HEIRLOOM CHERRY TOMATO, PICKLED PEARL ONIONS, MISO VINAIGRETTE (GF)

ADD PROTEIN

Grilled Chicken⁹ / Seared Salmon¹¹

Entrées

Scallops*⁴⁰

CASHEW CREMA, CRISPY BRUSSELS SPROUTS &
RADISH SALAD, APRICOT & RAISIN AGRODOLCE (N,GF)

Market Fish*⁴⁵

GRILLED WHOLE, SKIN-ON MUSHROOM ESCABECHE,
PICKLED ONIONS, CHILIS (GF)

Joyce Farms Pan-Seared Chicken³⁶

GRILLED LEMON,
TOMATO & ROASTED PEPPER CONSERVA (GF)

Octopus⁴⁰

SALSA ROJA, PEEWEE POTATO, PICKLED ONION,
WATERCRESS SALAD (GF)

1855 Farm

8 oz. Beef Tenderloin⁶⁵

MASCARPONE POLENTA, BONE MARROW BUTTER (GF)

Whitman Burger*²⁶

8OZ BEEF PATTY, LETTUCE, TOMATO, ONION,
AGED CHEDDAR CHEESE, WHITMAN SAUCE,
BRIOCHE BUN, FRIES

Rotolo³⁰

WHIPPED RICOTTA, MUSHROOM BOLOGNESE

Fettuccini*⁴⁵

SPINY LOBSTER, UNI BUTTER, CAVIAR, TARRAGON

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Supplements

Truffle Fries⁷

WHITMAN SAUCE

Broccolini⁹

Mascarpone Polenta with Roasted Mushrooms¹³

Kids Menu

Pasta¹⁶

BUTTER SAUCE OR MARINARA

4oz Burger¹⁶

AGED CHEDDAR CHEESE & FRIES

Chicken Tenders & Fries¹⁵

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Desserts

Sticky Toffee Pudding ¹⁵

DATES, CARAMEL SAUCE, VANILLA ICE CREAM

Warm Chocolate Mousse for Two ³⁵

TART CHERRY SAUCE, COGNAC CREAM, GUAVA CHERRY SAUCE (GF)

Upside Down Pineapple Rum Cake ¹⁵

PASSION AND MANGO SAUCE, COCONUT SORBET

Blood Orange Panna Cotta ¹⁵

PISTACHIO CRUMBLE, ORANGE, ROSE WATER

Artisanal Sorbet ⁵

(PLEASE ASK SERVER FOR FLAVORS) (GF)

Vanilla Ice Cream ⁵

(GF)

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