

SIGNATURE MUSSELS

Sauces, served with two pieces of baguette and frites

CHEESE SAUCES

Blue Cheese	29
4 Cheese	29
Cheddar	29
Cacio e Pepe	32

VEGETABLE SAUCES

Mushroom	27
Corn and Pecorino	27
Leek Sauce	33
Pesto	37

CREAMY SAUCES

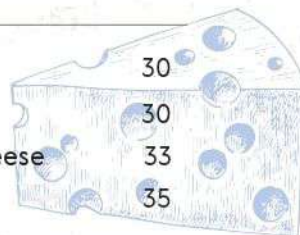
Creamy Parsley	27
Creamy White Wine	28
Pistachio	33
Creamy Truffle	42

SWEET SAUCES

Peanut Butter Sauce	27
Salted Caramel and Popcorn	27
Chocolate, Banana, M&Ms	30

FRUIT SAUCES

Pear Parmesan	30
Figs Pecorino Bread	30
Blueberry Goat Cheese	33
Mango Brie	35



ITALIAN SAUCES

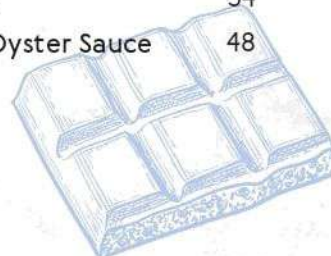
White Wine & Garlic	27
Puttanesca	27
Arrabbiata	28
Arrabbiata Parmesan	29
Margherita Pizza	29
Carbonara	34

ASIAN SAUCES

Green Curry	26
Curry Coconut	28
Condensed Milk Wasabi	29
Kimchi	33
Miso Lobster Bisque	41

UNIQUE SAUCES

Barbecue Sauce	27
Spicy Coca Cola	27
Guinness Sour Cream	27
Caviar Sauce	34
The Golden Oyster Sauce	48



20% gratuity will be added to groups of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or have a blood immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

RAW BAR

Sashimi: 2 pieces served with ponzu sauce, ginger, and wasabi

Branzino	14
Salmon	14
Scallop	14
Hamachi	15
Toro	15
Tuna	16
Uni	18
Chefs Plateau Sashimi served with Brazino, Salmon, Scallop, Hamachi, Toro, Tuna and Uni	72

Crudo

Branzino, Yuzu Truffle Dressing and Tri-Color Tobiko Caviar	17
Salmon, Asian-Marinade and Fresh Mangos	18

Ceviche

Branzino in Ginger-Jalapeño Sauce	17
Hamachi, Green Serrano Chili Sauce	18
Octopus in Mustard and Wasabi Marination	19

Rolls: 2 pieces served with ponzu sauce, ginger, and wasabi

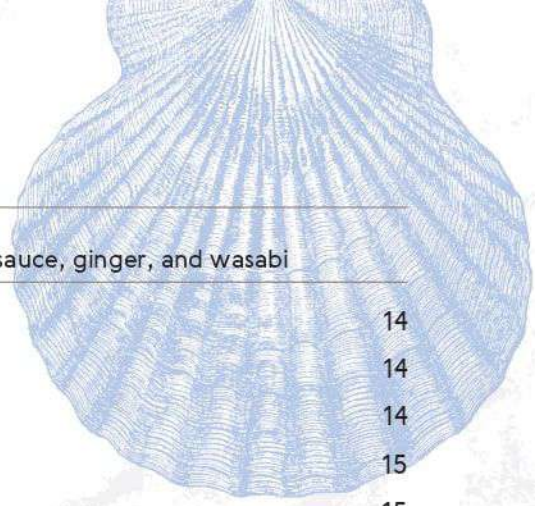
Classic Open Rolls

Avocado	16
Salmon	18
Hamachi	27
Toro	29
Wagyu	34

Mollusca Signature Open Rolls

Watermelon, Nori Infused Teriyaki Sauce, Kimchi Mayo	15
Tuna, Blueberry Goat Cheese	18
Salmon, Caviar Cream	19
Scallop, Pear Parmesan Cream, Fresh Truffle	28

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RAW BAR

ICE

Oyster, Half a Dozen, served with
Mignonette, Cocktail Sauce and Lemon



27

Mollusca Signature Oyster with Siberian Select
Black Caviar, Fresh Uni and Mignonette

12

Ossetra Select Black Caviar
30 Grams || 50 Grams

95

150

TARTARE

Double Tartare of Tuna 33
and Salmon with
Siberian Select Black
Caviar, Nori Rice Chips

TATAKI

Wagyu, Uni, Fresh 68
Truffle, Ponzu Aioli,
Truffle Dressing
and Gold Leaves

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APPETIZERS

Empanadas with Crab, Shrimp, and Artisanal Cheese, served with Chef-Made Spicy-Tomato Sauce	15
Popcorn Shrimp with Creamy Spicy Sauce	19
Gyoza, 4 Pieces with Crab Filling, Teriyaki Glaze, Fresh Truffle	22
Fried Calamari, Whipped Ricotta, Hot Honey Sweet Chili Sauce	22

SALAD

A Gem of a Salad with Avocado, Edamame, Cherry Tomato, Cucumber and Blood Orange Dressing	16
Charred Romaine & Arugula Salad, Shaved Parmesan, Light Tahini Dressing	18
Charred Octopus, Fennel, Blood Orange, Pickled Pear, Citrus Vinaigrette	20
Burrata, Truffle Mushroom Paste, Arugula, Sun Dried Tomato	26

VEGAN

Fried Tofu, Edamame, Cherry Tomatoes, Cucumbers	16
Tri-Color Cauliflower	16
Trumpet Mushroom Scallops with Butternut Squash Purée, Pistachio Vinaigrette	20

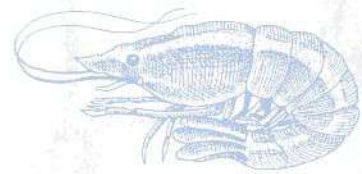
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PASTA & RICE

Spicy Rigatoni with Arrabbiata Sauce, Butter and Parmesan	23
Our Spaghetti Carbonara, Teriyaki Tuna Tartare, Bonito Flakes, Parmesan Crisp	26
Il Grande Raviolo, Herb Ricotta, Egg Yolk, Siberian Black Caviar, Fresh Truffle	31
Mollusca Tagliatelle, Lobster, Tomato Bisque Sauce	38

SOUP

Italian Seafood Soup with Mussel, Clam, Shrimp, Calamari, served with Fried Garlic Bread	25
Lobster Miso Soup	28

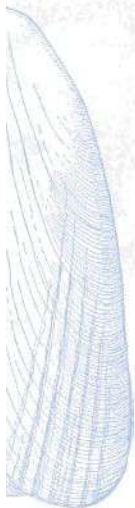


MAIN DISH

Shrimp Burger with Lettuce, Tomato, Pickle, Mango Mayo served with Frites	25
Mollusca Burger with Cheddar, Lettuce, Tomato, Pickle, Carmelized Onion, Harissa Mayo, Truffle Parmesan Frites	28
Lobster Roll served with Frites	31
Salmon, Fingerling Mustard Purée, Potato Parsley Fondue, Vegetable Tartare with Carrots and Cucumbers	34
Octopus, Greek Salad, Feta Mousse, Sous Vide Leeks, Leek Purée	36
Wagyu Fillet in Cacio e Pepe Sauce, Cherry Tomato Salad	80

DESSERTS

Crème Brûlée	16
Profiteroles, Pâtissier Cream, Condensed Milk, Vanilla Ice Cream	16
Tiramisu	17



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