

SEQUOIA



RAW BAR

SEAFOOD TOWERS

Lobster, Snowcrab legs & claws,
East & Pacific coast oysters, jumbo lump crab meat,
New Zealand mussels, escargot, top neck clams,
jumbo shrimp, spice-rubbed whole prawns,
grilled calamari, cocktail claws

GRAND SEQUOIA TOWER

serves four to six guests 150

With mignonette & house cocktail sauce

POTOMAC TOWER

serves one to three guests 100



OYSTERS

EAST COAST - {Half dozen 15} • {Full dozen 30}
PACIFIC COAST - {Half dozen 18} • {Full dozen 36}

Fresh, handshucked local oysters
with mignonette & house cocktail sauce

JUMBO SHRIMP COCKTAIL

House cocktail sauce, lemon 18

ARTISINALS

CHARCUTERIE 30

PROSCIUTTO DI PARMA - Italy

Velvety smooth texture, salty-sweet flavor, subtle nuttiness

JAMBONNE DE BAYONNE - France

Firm texture, light saltiness, relatively mild

COUNTRY PORK PÂTÉ - Made in house

Creamy, savory, herbaceous, homemade

SALAMI CALABRESE - Italy

Zesty with undertones of garlic

SALAMI FINOCCHIONA - Italy

Rich in fennel, understated saltiness

CAPOCOLLA - Italy

Delicate & richly marbled

MILANO SALAMI - Italy

Finely grained, aromatic with moderate flavor

With marinated olives, sliced bread, creamy whole grain mustard

FROMAGGIO

Pick three for 18, or all five for 27

HUMBOLDT FOG - California

Goat's milk, elegant, soft, surface-ripened, creamy, floral notes

BAY BLEU CHEESE - Maryland

Firm and rich flavors of mushroom & earth

NINE-MONTH AGED MANCHEGO - Spain

Sheep's milk, buttery texture, slight piquancy

BRILLAT-SAVARIN TRIPLE CREAM - France

Luscious & creamy texture, hints of nut & truffle

BIJOU - Vermont, USA

Ripened goat's cheese, mild flavor, balanced sweet & sour

Served with house chutney, Golden Angels Wild Rose Honey

SALADS

CRAB LOUIE SALAD

Jumbo lump crab meat, cocktail crab claws, baby greens, hard boiled eggs, grilled asparagus, thousand island dressing 20

SAFFRON PEAR SALAD

Fresh arugula, St. Pete's bleu cheese, curly endives, curly walnuts 14

SEQUOIA HOUSE SALAD

Carrots, grape tomatoes, cucumbers, radish, white balsamic vinaigrette 10

SHRIMP NIÇOISE

Bibb lettuce, potato, beets, asparagus, hardboiled egg, dijon garlic dressing 18

ROASTED BEET SALAD

Goat cheese, petite greens, asian pear, candied walnuts, beet vinaigrette 15

CAESAR

Chopped romaine, hard-shaved parmesan, with creamy caesar dressing 10

{Add Grilled Shrimp 10} {Add Grilled Chicken 6}

HOT SOUP DU JOUR

Slow simmered hot soups created fresh daily *Market Price*

STARTERS

MAINE LOBSTER HUSHPUPIES

With wild rose honey chipotle aioli 18

GRILLED BABY OCTOPUS

Whole grain mustard cauliflower purée, preserved lemon vinaigrette 17

JUMBO LUMP CRAB CAKE

Braised red cabbage, creamy crawfish sauce 18

CRISPY PORK BELLY

Parsnip puree, shallot port wine glaze 15

GRILLED CALAMARI

Asiago herb creamy polenta, apple ragout 14

FRESH MUSSELS

Prince Edward Island mussels 16, *choice of..*
{Coconut milk broth & scotch bonnet pepper}
{Garlic wine broth, chorizo, fingerling potato, piquillo}

BEEF CARPACCIO

Fall vegetables, asiago cheese, capers, olive oil vinaigrette 15



SEA

LOBSTER

Whole 1.5lb Maine lobster with loaded baked potato, grilled asparagus, drawn butter {MP}

CHILEAN SEA BASS

Herb encrusted with roasted salsify root, brussel sprouts, eggplant caponata, mushroom broth 34

DUO OF CRAB CAKES

Braised cabbage, sautéed spinach, crawfish sauce 34

DAY BOAT SCALLOPS

Parsnip purée, braised kale, red curry lobster broth 30

MEDITERRANEAN BRANZINO

Skin-on filet with fregola pasta, seasonal vegetables, romesco sauce 32

LOBSTER POT PIE

Melody of carrots, potatoes, green peas in a decadent puff pastry 34

FISHERMAN'S POT

Lobster, scallops, daily catch, shrimp, clams, mussels, spinach, in a saffron tomato broth 30

SEAFOOD SCAMPI

Squid ink pasta, scallops, shrimp, mussels, crab meat, roasted tomatoes, fresno peppers 32

GLAZED SALMON

Homemade hickory mustard glaze with barley risotto, green peas, wild mushrooms, baby bok choy 28

CRAB & SHRIMP RISOTTO

Green beans, butternut squash, crisp brussel sprouts 26



LAND

BONE-IN RIBEYE STEAK

22oz steak with creamy royal trumpet mushroom sauce, *choice of two sides* 50

NEW YORK STRIP

Grilled to order, cognac cream sauce topped with an herb compound butter, *choice of two sides* 38

FILET MIGNON

Rosemary-infused center cut filet, green peppercorn sauce, balsamic butter, *choice of two sides* 36

BRAISED LAMB SHANK

Locally sourced herbs & spices, butternut squash mashed potatoes, sautéed spinach 32

RACK OF LAMB

Rosemary-infused with grilled vegetables, yucca croquet, bailey's cream sauce 38

ROHAN DUCK

Blood orange crocante duck breast, confit duck leg, with butternut squash risotto, garlic braised kale 32

ORGANIC CHICKEN

Crispy tempura green beans, salsa verde 23

SIDES

French Fries 6

Mashed Potatoes 7

Baby Bok Choy 7

Braised Kale 7

Creamy Spinach 7

Grilled Asparagus 7

Loaded Baked Potato 8

Chives, bacon, cheddar cheese, sour cream