

SEQUOIA

RAW BAR

POTOMAC TOWER 70

Alaskan King Crab, Claws, Mussels, Clams, Oysters, Jumbo Shrimp, Lobster, Ceviche, Jumbo Lump Crabmeat

Served with Passionfruit Mignonette, House Cocktail Sauce, and Dijon Aioli

DOUBLE POTOMAC TOWER 135

Serves Four to Six Guests

OYSTERS

Fresh, Handshucked Oysters

Served with Mignonette and House Cocktail Sauce

EAST COAST Daily Selection **2.75 Each**

WEST COAST Daily Selection **3.25 Each**

HAMACHI CRUDO 18

Habanero & Pickled Pear Vinaigrette, English Cucumber

SPICY PEEL & EAT SHRIMP 19

Poached in Local Beer & Scotch Bonnet, Fresh Herbs

JUMBO SHRIMP COCKTAIL 19

House Cocktail Sauce, Preserved Lemon

SEA BASS CEVICHE 18

Avocado, Cilantro, Chile De Árbol, Citrus Vinaigrette

CHARCUTERIE 25

Chef Selection

ARTISANAL CHEESE 20

Chef Selection

APPETIZERS

OCTOPUS A LA PLANCHA 18

Lemon Zests, Extra Virgin Olive Oil, Fresh Herbs

CRISPY CALAMARI 15

Spicy Chipotle Aioli

TROPICAL HOMEMADE GUACAMOLE 14

Mango, Papaya, Starfruit, Tortilla Chips

LOBSTER GUACAMOLE 19

Poached Maine Lobster, Cilantro

JUMBO LUMP CRABCAKE 21

Corn Relish, Chipotle Aioli

DUCK CONFIT BAO BUNS 18

Kimchi, Asian Guacamole, Ponzu, Hoisin

MIGNON TARTAR 18

Crispy Ciabatta, Quail Egg, White Anchovies

SAUTÉED PEI MUSSELS 17

In White Wine with Overnight Roasted Tomatoes, Grilled Sour Dough Crostini

AHI TUNA TAQUITOS 18

Avocado, Korean Chili Sauce

SOUP + SALAD

SHRIMP BISQUE 12

With Fried Shallots

WATERMELON GAZPACHO 10

With Fresh Mint

SEQUOIA SALAD 12

Assorted Field Greens, Picked Fresh Herbs, Balsamic Vinaigrette

JUMBO CRABMEAT SALAD 18

Papaya, Avocado, Aji Amarillo, Radish

ROASTED BEET SALAD 15

Burrata Cheese, Fresh Orange, Sorrel, Piquillo Pepper Vinaigrette

GRILLED TERIYAKI SALMON SALAD 21

Frisee Lettuce, Shitake Mushrooms, Fried Leeks

CAESAR SALAD 14

Romaine Lettuce, Sourdough Croutons

ADD CHICKEN **8** ADD SALMON **10**

MANGO JICAMA SALAD 13

English Cucumbers, Microgreens, Lime Serrano Vinaigrette

SEARED TUNA NICOISE SALAD 19

Haricot Verts, Asparagus, Hard Boiled Eggs, Potatoes, Dijon Garlic Dressing

CHICKEN COBB SALAD 18

Tomatoes, Bacon, Avocado, Hard Boiled Eggs, Maytag Blue Cheese, Balsamic Vinaigrette

PIZZETTAS

PROSCIUTTO BURRATA 16

With Sorrel

BLACK MISSION FIGS 16

Gorgonzola, Balsamic Nectar

YUKON POTATOES 16

Taleggio Cheese, Rosemary

MARGARITA 16

Slow Cooked Tomato Sauce,
Homemade Mozzarella

PASTAS

SAUSAGE PAPPARDELLE 21

Spicy Pork Sausage, Broccolini, Garlic, San Marzano Tomato

SEAFOOD LINGUINI 28

Jumbo Shrimp, Mussels, Clams, and Fine Fish
in a Spicy Lobster Tomato Sauce

LOBSTER RISOTTO 28

Maine Lobster, English Peas, Chive Oil

SPAGHETTI WITH VEAL MEATBALLS 18

Slow Cooked Tomato Sauce, Grana Cheese, Fresh Basil

ENTREES

JUMBO LUMP CRABCAKE SANDWICH 24

On a Brioche Bun

MAINE LOBSTER AND COTIJA SANDWICH 26

On Sourdough

CHICKEN SALAD SANDWICH 20

Old Fashion Chicken Salad on Toasted Multigrain

SEA SCALLOPS 30

Pomme and Cauliflower Puree, Gruyere,
Spicy Curry Lobster Sauce

PAN SEARED CHILEAN SEA BASS 30

Truffle Porcini Crust, Duck Fat Roasted
Yukon Potatoes, Maple Truffle Vinaigrette

CIOPPINO 36

Pan Roasted Maine Lobster, Mussels, Shrimp,
Clams, Calamari, and Fresh Fish Cooked in a Spicy
Rich Tomato Broth with Roasted Plum Tomatoes
and Potatoes

SAKE CURED SALMON 28

Basmati Rice, Bok Choy, Sake Butter Sauce

PAN SEARED TUNA 28

Baby Kale, Edamame, Quinoa, Fava Beans,
Wasabi Crème Fraîche

DUCK CONFIT 28

With Green Lentil Salad, Fried Shallots,
Muscat Vinaigrette

CHICKEN PAILLARD 25

Baby Arugula, Fresh Fennel, Cherry Tomatoes,
Salsa Cruda

WHOLE MAINE LOBSTER MARKET PRICE

Butter Poached, Clam Chowder Sauce & Corn on the Cob

GRILLED TAMARIND BERKSHIRE PORKCHOP 32

Braised Garlic Mashed Potatoes, Nutmeg, Kale

BLACK ANGUS STEAK 35

Grilled Asparagus, Caramelized Cipollini Onions,
Wild Mushroom Demi-glace Sauce

GRILLED LAMB CHOPS 35

Roasted Rosemary Fingerling Potatoes,
Crunchy Kale, Mint Salsa Verde

OVEN ROASTED FREE RANGE CHICKEN 25

Haricot Vert Tempura, Chimichurri

PAN SEARED PRIME FILET MIGNON 48

Fingerling Potatoes, Brussel Sprouts,
Foie Gras, Port Demi-glace

PRIME US BONE IN RIBEYE 48

Baked Potato, Asparagus,
Fresh Horseradish Sauce or Bordelaise

10 OZ SEQUOIA PRIME BURGER 18

Caramelized Onions, Lettuce, Tomato, Cheddar Cheese,
Apple Wood Smoked Bacon & Hand Cut Fries

10 OZ GROUND TURKEY BURGER 18

Lettuce, Tomato, Cheddar Cheese, Aioli & Handcut Fries

SIDES

GARLIC BOK CHOY 8

WILD MUSHROOM 8

GRILLED ASPARAGUS 8

BRUSSEL SPROUTS With Crispy Bacon 10

HANDCUT FRIES 8

ROASTED GARLIC MASHED POTATOES 8

LARGE BAKED POTATO 8

SHISHITO PEPPERS WITH LIME SOY 8