



Caviar Topped Premium Oysters	MKT	Caviar	MKT
Chilled Red King Crab Legs	MKT	Sautéed Shrimp	33
Shrimp Cocktail	31	Seared Bigeye Tuna	25
Chilled Crab Cocktail	55	Bigeye Tuna Tartare	25
Lobster Cocktail	48	Fried Calamari	23
Oysters Rockefeller	30	Roasted Bone Marrow	30
Jumbo Lump Crab Cakes	27/54	Nueske's Maple Glazed Bacon Steak	30
Roasted Garlic Jumbo Black Tiger Prawn	35	A5 Wagyu Beef Carpaccio	47
Wagyu Meatballs with Melted Burrata Cheese	29		

Create your own selection of fresh, chilled shellfish presented on our signature iced seafood tower

Sushi developed exclusively for Mastro's by Chef Angel Carbajal of Nick-San Cabo San Lucas

SOUPS & SALADS*

SEAFOOD*

STEAKS & CHOPS*

SIGNATURE BUTTERS 16

SAUCES 5

American Wagyu		Australian Wagyu		Japanese A5 Wagyu		A5 Kobe Beef	
WinterFrost Halal		Westholme Cross Cattle		Miyazaki Prefecture		100% Tajima Cattle - Hyôgo Prefecture	
Filet 7oz	95	Tomahawk Chop 32oz	215	New York 8oz	175	New York 4oz	240
Boneless Ribeye 16oz	115	Tomahawk Chop 40oz	275	New York 10oz	200	New York 6oz	360

Proudly frying with Wagyu Beef Tallow

Mastro's Bread Service 6

Allergen Information Here

