

Raw Bar

view chef's daily menu for today's selections

OYSTERS *

served with lemon · cocktail · mignonette
horseradish · sourdough cracker
gluten free option available

PICKLED MUSSELS GF

fresno chili · preserved lemon aioli

WILD CAUGHT SHRIMP GF

five poached shrimp · cocktail sauce

CEVICHE * GF

mahi-mahi · lime · jalapeño · avocado · plantain chip

COLD SMOKED HAMACHI CRUDO * GF

grapefruit mirin · strawberry gel · ginger

SEAFOOD TOWER *

six oysters · shrimp · ceviche · hamachi crudo
pickled mussels · accomtremment
gluten free option available

Starters

OVEN ROASTED OLIVES GF

WOOD FIRED OYSTERS * GF

garlic herb butter · parmesan · lemon

CRISPY BRUSSEL SPROUTS GF

balsamic glaze · tart cherries · pecorino

BUTTERMILK CHEDDAR BISCUITS

umami butter

RHODE ISLAND FRIED CALAMARI GF

pickled peppers · lemon · marinara · cajun aioli

DYNAMITE SHRIMP GF

naam jim aioli · sesame seeds
green onion · cabbage

SCALLION CRAB CAKE GF

mustard cream · arugula
pickled fennel · calabrian chili

BRAISED PORK BELLY

garlic chili · pickled daikon
sesame · korean cucumber

PRIME BEEF TARTARE *

charred onion gremolata · arugula
beef tallow aioli · pickled onion
gluten free option available

MP

12

18

19

24

75

6 EACH

17

12

24

19

26

22

24

Soup, Salad & Sandwich

BUTTERNUT BISQUE GF

coconut cream · toasted pepita · chive oil

BUTTER LEAF SALAD GF N

sugar snap pea · radish · pistachio brittle
pecorino · citrus-white wine vinaigrette
nut free option available

MARINATED HEIRLOOM TOMATO SALAD GF

palisade peaches · whipped ricotta · crispy quinoa
red wine gastrique · radish · basil

SHRIMP PO BOY

remoulade · shaved lettuce · tomato · french roll · fries
gluten free option available +3

RIBEYE STEAK SANDWICH

gruyère · caramelized onions · heirloom tomato
arugula · horseradish aioli · local sourdough
gluten free option available +3

House Specialties

ROTATING SEAFOOD SELECTIONS *

israeli couscous · cherry tomato · celeriac purée
seasonal vegetable · salsa verde

CHEF'S SOURCED CUTS * GF

pomme purée · braised mushroom & onion
seasonal vegetable · red wine demi

LAKSA SHRIMP CURRY GF

vermicelli noodle · zucchini · coconut milk
house laksa curry paste

FIRE-ROASTED HALF CHICKEN GF

roasted red peppers · charred sweet potato
sherried brown butter vinaigrette

LEMON RICOTTA GNOCCHI GF

manila clams · summer squash · cherry tomato
white wine butter sauce · shaved parmesan

GF GLUTEN FREE | N CONTAINS NUTS

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.