Raw Bar

view chef's daily menu for today's selections

OYSTERS * — MP
served with lemon · cocktail · mignonette
horseradish · sourdough cracker
gluten free option available

PICKLED MUSSELS GF — 12
fresno chili · preserved lemon aioli

WILD CAUGHT SHRIMP GF — 18
five poached shrimp · cocktail sauce

CEVICHE * GF — 19
mahi-mahi · lime · jalapeño · avocado · plantain chip

Starters

OVEN ROASTED OLIVES GF — 9

WOOD FIRED OYSTERS * GF — 6 EACH
garlic herb butter · parmesan · lemon

CRISPY BRUSSEL SPROUTS GF — 17
balsamic glaze · tart cherries · pecorino

BUTTERMILK CHEDDAR BISCUITS — 12
umami butter

CRISPY POTATO CROQUETTE GF — 14
mozzarella · salsa verde · pecorino romano · cajun aioli

DYNAMITE SHRIMP GF — 19
naam jim aioli · sesame seeds
green onion · cabbage

SCALLION CRAB CAKE GF — 26
mustard cream · arugula
pickled fennel · calabrian chili

BERKSHIRE PORK BELLY GF — 22
bourbon peppercorn glaze · apple fennel slaw

PRIME BEEF TARTARE * — 24
charred onion gremolata · arugula
beef tallow aioli · pickled onion
gluten free option available

Soup, Salad & Sandwich

BUTTERNUT BISQUE GF — 16
coconut cream · toasted pepita · chive oil

BUTTER LEAF SALAD GF N — 16
sugar snap pea · radish · pistachio brittle
pecorino · citrus-white wine vinaigrette
nut free option available

SHRIMP PO BOY — 28
remoulade · shaved lettuce · tomato · french roll
gluten free option available +3

ROAST BEEF SANDWICH — 32
gruyère · caramelized onion · heirloom tomato
arugula · horseradish aioli · local sourdough
gluten free option available +3

House Specialties

LEMON RICOTTA GNOCCHI GF — 52
manila clams · roasted squash · roma tomato
white wine butter sauce · shaved parmesan

LAKSA SHRIMP CURRY GF — 48
vermicelli noodle · zucchini · coconut milk
house laksa curry paste

FIRE-ROASTED HALF CHICKEN GF — 46
roasted red pepper · charred sweet potato
sherried brown butter vinaigrette

SEARED VERLASSO SALMON * — 48
israeli couscous · roma tomato · celeriac purée
seasonal vegetable · salsa verde
*substitute Hokkaido Diver Scallops * +10*

HANGER STEAK * GF — 62
pomme purée · braised mushroom & onion
seasonal vegetable · red wine demi
*substitute Prime NY Strip * +12*

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.