

OYSTERS ON THE 1/2 SHELL
daily selection of east/west coast
6 for \$16 12 for \$30

D I N N E R

START / SHARE

BREAD
garlic parmesan loaf (made to order)
\$5

SHRIMP COCKTAIL (5PC)	\$16
Pacific white shrimp / Dijon mayo / cocktail sauce	
ASSORTED OLIVES	\$7
celery / lemon zest / herb oil	
TUNA TARTARE	\$16
pickled avocado / olive tapenade / rice cracker	
MUSHROOM ARANCINI	\$12
crispy risotto rounds / wild mushrooms / truffle herb sauce	
AMERICAN KOBE MEATBALLS	\$15
truffle teriyaki glaze	
CHARRED SHISHITO PEPPERS	\$11
lemon juice / crispy quinoa / shaved bottarga	
YELLOWTAIL SASHIMI CRUDO	\$17
jalapeños / garlic / ginger / scallions / ponzu / evoo	
TUNA CARPACCIO	\$16
avocado / parmesan / arugula / soy truffle sauce	
SEARED ALBACORE SASHIMI	\$16
crispy onions / garlic ponzu	
FRIED OYSTER DEVILED EGGS (2PC)	\$12
tartar sauce	
MUSSELS VERDE	\$16
pei mussels / fresno chile / pickled avocado cilantro / tomatillo / Modelo beer / crostini	
POPCORN SHRIMP	\$15
miso glaze	
BAKED EGGPLANT	\$13
roasted Japanese eggplant / tomato sauce / Di Stefano burrata cheese / crispy basil	
CAESAR SALAD	\$16
romaine / croutons / Grana Padano	
SHRIMP WEDGE SALAD	\$18
iceberg lettuce / avocado / Point Reyes blue cheese / red onion / balsamic black olive vinaigrette	
BURRATA & PROSCIUTTO SALAD	\$17
arugula / frisée / dried figs / burrata cheese / prosciutto / candied pecans / balsamic glaze	
BEET SALAD	\$15
goat cheese foam / mixed greens / citrus vanilla vinaigrette	
THE MARKET SALAD	\$14
seasonal vegetables / mixed greens / arugula / cherry tomatoes / radish / balsamic vinaigrette	
SOUP OF THE DAY	\$6.5
chef's selection of daily soup	
CHARCUTERIE & CHEESE BOARD (DAILY SELECTION)	\$20
charcuterie / cheese / olives / candied pecans / fig jam / toasted baguette	

FINISH

CLASSIC CHEESEBURGER	\$19
Old Amsterdam cheese / mayo / lettuce / tomato / red onion / fries	
LASAGNA RUSTICA(baked to order)..\$24
layered homemade pasta / bolognese sauce / parmesan / ricotta / mozzarella	
SPAGHETTI CHICKEN PESTO	\$18
pistachios / basil pesto / chicken	
RISOTTO MARE	\$29
Carnaroli rice / lobster / manila clams / shrimp / mussels / tomatoes / chili flakes	
SPINACH FETTUCCINE	\$22
salmon / mushroom / alfredo sauce	
CHICKEN DIJON	\$28
free range half chicken / dijon mustard sauce / fries	
PAN ROASTED SALMON	\$28
Japanese eggplant / balsamic glaze / tomato confit / crispy basil	
CHILEAN SEABASS	\$34
violet mustard / sautéed kale / mashed potatoes / charred lemon	
LAMB CHOPS	\$34
rosemary mint sauce / bleu cheese mashed potatoes / grilled vegetables	
HANGER STEAK CHURRASCO	\$30
kimchi peewee potatoes / lime-oregano chimichurri / mixed greens	
PETITE FILET MIGNON 6oz	\$37
garlic green beans / mashed potatoes / truffle butter / roasted garlic	
RIBEYE STEAK "JAPONAIS" 12oz	\$36
Creekstone Farms / soy garlic / plum potatoes	