

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

LUNCH

START / SHARE

BREAD
garlic parmesan loaf (made to order)
\$4

ASSORTED OLIVES	\$6
celery / lemon zest / herb oil	
SHRIMP COCKTAIL (5pc)	\$16
Pacific white shrimp / dijon mayo / cocktail sauce	
FRIED OYSTER DEVILED EGGS (2PC)	\$11
tartar sauce	
MUSHROOM ARANCINI	\$11
crispy risotto rounds / wild mushrooms / truffle herb sauce	
TUNA TARTARE	\$16
pickled avocado / olive tapenade / rice cracker	
CHARRED SHISHITO PEPPERS	\$10
lemon juice / crispy quinoa / shaved bottarga	
YELLOWTAIL SASHIMI CRUDO	\$16
jalapeno / garlic / ginger / scallions / ponzu / e.v.o.o.	
TUNA CARPACCIO	\$16
avocado / parmesan / arugula / soy truffle sauce	
SEARED ALBACORE SASHIMI	\$16
crispy onions / garlic ponzu	
BAKED EGGPLANT	\$12
roasted Japanese eggplant / tomato sauce / Di Stefano burrata cheese / crispy basil	
POPCORN SHRIMP	\$13
miso glaze	
CHARCUTERIE & CHEESE BOARD (DAILY SELECTION)	\$18
olives / candied pecans / fig jam / toasted baguette	

BURGERS / SANDWICHES / TACOS

choice of
cajun fries greens

CLASSIC CHEESEBURGER	\$16
Old Amsterdam cheese / mayo / lettuce / tomato / red onion	
TURKEY BURGER	\$15
provolone / avocado / pico de gallo / chipotle aioli	
TUNA MELT	\$16
avocado / smoked gouda / tomatoes	
FRIED CHICKEN	\$15
lettuce / tomatoes / pickles / chipotle aioli	
CUBANO	\$15
shredded pork / ham / Swiss cheese / dijon mustard / pickles / pressed cuban roll	
FRENCH DIP	\$16
swiss cheese / horseradish mustard / au jus	
CARNITAS TACOS (3pc)	\$13
shredded pork / salsa verde	
BAJA FISH TACOS (3pc)	\$16
pico de gallo / crema / cabbage / avocado / lime wedge	

HEARTY SALADS

add chicken add shrimp add salmon
\$5 \$7 \$7

SHRIMP WEDGE	\$17
iceberg lettuce / avocado / Point Reyes blue cheese / red onion / balsamic black olive vinaigrette	
CHINESE CHICKEN SALAD	\$16
shredded chicken / iceberg / pickled ginger / scallions / almonds / crispy wonton / soy ginger dressing	
CAESAR	\$14
romaine / croutons / Grana Padano	
AVOCADO "POKE" SALAD	\$16
quinoa / cucumber / tomatoes / candied walnuts / tamari soy chili / lemon mint vinaigrette	
BURRATA & PROSCIUTTO	\$16
arugula / frisée / dried figs / burrata cheese / prosciutto / candied pecans / balsamic glaze	
CHICKEN COBB	\$17
grilled chicken / bacon / Point Reyes blue cheese / tomatoes / hard-boiled egg / avocado / iceberg lettuce / golden balsamic blue cheese dressing	

FINISH

LASAGNA RUSTICA	(baked to order) \$20
layered homemade pasta / bolognese sauce / parmesan / ricotta / mozzarella	
SPAGHETTI CHICKEN PESTO	\$17
pistachio / basil pesto / chicken	
SPAGHETTI BOLOGNESE	\$18
classic meat sauce	
GARDEN VEGETABLE SPAGHETTI	\$17
zucchini / cherry tomato / lemon / feta cheese / chili flakes / olive oil	
PAN ROASTED SALMON	\$28
Japanese eggplant / balsamic glaze / tomato confit / crispy basil	
CHICKEN DIJON	\$26
free range half chicken / Dijon mustard sauce / fries	
HANGER STEAK CHURRASCO	\$27
kimchi peewee potatoes / lime-oregano chimichurri / mixed greens	