



## Oysters

<b>Drakes Bay</b> — San Quintin, Baja	3.55
<b>Cove Miyagi</b> — Tomales Bay, CA	3.30
<b>Marshall Select</b> — Tomales Bay, CA	3.30
<b>Golden Nugget</b> — Tomales Bay, CA	3.55
<b>Humboldt Kumamoto</b> — Humboldt Bay, CA	4.05
<b>Olympia</b> — Pearl Passage, WA	3.55
<b>Cortes Island</b> — Strait of Georgia, BC	3.30
<b>Moonstone</b> — Point Judith Pond, RI	4.30
<b>Watch Hill</b> — Winnipaug Pond, RI	4.30
<b>Damariscotta Flat</b> — Booth Bay Harbor, ME	4.80
<b>Topneck Clams</b> — Long Island Sound, CT	3.55
<b>Beausoleil</b> — Miramichi Bay	4.30
<b>Pink Moon</b> — New London Bay	4.55
<b>Chef's Selection</b>	19. half dozen    37. dozen

*Oyster Opulence - add paddlefish caviar to any oyster*    3. each

## Iced Shellfish & Caviar

<b>Crab Cocktail</b>	22.
<b>Prawn Cocktail</b>	24.
<b>Whole Dungeness Crab</b>	MP.
<b>1 ½ lb. Maine Lobster</b>	MP.
<b>Petite Platter</b>	65.
<b>Grand Platter</b>	125.
<b>Imperial Platter</b>	240.
<b>White Sturgeon Caviar</b>	85./oz.

## Platters for the Table to Share

<b>Fried Whole Red Snapper</b>	70.
xo sauce, miso, roasted baby turnips , sugar snap peas	
<b>16 oz. Dry Aged Prime Shortrib</b>	110.
roasted peppers, shelling beans, cotija, grilled prawns	
<b>Roasted Shellfish</b>	130.
crab, lobster, shrimp, clams, mussels, roasted poblano cream	

## Shared Bites

<b>Uni Toast</b> pickled jalapeño, fava pesto, crisp prosciutto	9./pc
<b>Charcuterie</b> prosciutto, hot coppa, cacciatorini, pâté	19.
<b>Baked Cortes Island Oysters</b> ginger, bacon, sesame	17.
<b>Mixed Local Lettuces</b> goat cheese, sunflower seeds, swanton strawberries	15.
<b>Roasted Baby Carrots</b> yuzu kosho aioli, pickled ginger	13.
<b>Grilled Pea Leaves</b> shiitake, crisp prosciutto	14.
<b>Parmesan Fries</b>	10.

*\*Bread is served upon request*

## Appetizers

<b>Shellfish Bisque</b>	12.
shortrib crostini, shiitake, crème fraîche	
<b>Local Halibut Carpaccio</b>	17.
fresh wasabi, avocado, ume, shiso cracker	
<b>Trout Duo — Raw &amp; Smoked</b>	17.
buttery crust, pickled ginger, spring blossoms	
<b>Seared Sea Scallops</b>	21.
english pea espuma, truffle potato purée, beet chips, mint	
<b>Shrimp Crêpe</b>	17.
spring vegetable salad, red curry, peanut sauce	
<b>Bacon Wrapped Devil's Gulch Rabbit Loin</b>	17.
housemade fettuccine, garlic scapes, fried artichoke	

## Entrées

<b>Pan Roasted Pink Grouper</b>	39.
local asparagus, lobster butter, popcorn & pine nut gremolata	
<b>Walnut Crusted Yellowtail Jack</b>	35.
soba noodles, tamarind sweet & sour sauce, fried alliums	
<b>Pan Seared Petrale Sole</b>	36.
potato gnocchi, morel mushrooms, basil nage	
<b>Grilled New York Pave</b>	39.
<b>Grilled Filet of Beef</b>	42.
aged cheddar arancini, pancetta, swiss chard, rhubarb mostarda	

California law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness."

Five percent charge added for San Francisco Employer Mandates. Vegetarian and special dietary restrictions are met with enthusiasm.

May 19, 2018