

## Oysters

<b>Drakes Bay Pacific</b> – San Quintin, MX	3.55
<b>Cove Miyagi</b> – Tomales Bay, CA	3.30
<b>Golden Nugget</b> – Tomales Bay, CA	3.80
<b>Marshall Select</b> – Tomales Bay, CA	3.30
<b>Humboldt Kumamoto</b> – Humboldt Bay, CA	4.05
<b>Golden Fog</b> – Lower Hood Canal, WA	2.05
<b>Olympia</b> – Totten Inlet, WA	3.55
<b>Kusshi</b> – Deep Bay, BC	3.80
<b>Topneck Clam</b> – Oyster Bay, NY	3.55
<b>Watch Hill</b> – Winnipaug Pond, RI	4.30
<b>Damariscotta Flat</b> – Damariscotta River, ME	5.05
<b>Pemaquid</b> – Clark's Cove, ME	4.30
<b>Raspberry Point</b> – North Shore, PEI	4.55
<b>Beausoleil</b> – Miramichi Bay, NB	4.30
<b>Chef's Selection</b>	19. half dozen 37. dozen



### Champagne + Oysters

½ Bottle Ruinart Blanc de Blancs and  
a Dozen Chef's Selected Oysters  
125.

## Iced Shellfish & Caviar

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



*"The older I get, the more I realise the truth is the simpler the food, the more exceptional it can be... and it's the hardest thing to do in the kitchen."  
-Chef Joel Robuchon*

### Platters for the Table to Share

<b>Pan Roasted 2 lb. Daurade</b>	65.
kimchi pancake, avocado, white soy aioli <i>responsibly raised in Greece</i>	
<b>Roasted Shellfish Platter</b>	120.
lobster, crab, tiger prawns, mussels, clams, grilled ciabatta, cognac	
<b>Grilled 16 oz. Filet of Beef Roast</b>	95.
puff pastry, burgundy truffles, roasted roots, mushroom peppercorn sauce <i>sourced by the Schmitz family in San Leandro, California</i>	

## Shared Bites

<b>Chicken Liver Mousse</b> togarashi potato chips, calvados gelée	15.
<b>Baked Golden Fog Oysters</b> miso butter, kimchi, shiso	15.
<b>Kimchi Pancake</b> fried squid & oysters, white soy aioli, radish	16.
<b>Charcuterie</b> house pickles, grilled ciabatta toast, whole grain mustard	22.
<b>Sautéed Spinach</b> fried egg, bottarga	12.
<b>Fried Brussels Sprouts</b> harissa aioli, pomegranate	12.
<b>Parmesan Fries</b>	10.

**\* Bread is served upon request**

*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.*

*December 17, 2018*

## Starters

<b>Spanish Mackerel Tataki</b>	17.
brûléed grapefruit, avocado, hearts of palm, fish sauce caramel <i>hook &amp; line caught out of Boston, Massachusetts</i>	
<b>Bigeye Tuna Sashimi</b>	19.
shaved root vegetables, fresh yuzu, seaweed powder, smoked salt <i>troll caught out of Honolulu, Hawaii</i>	
<b>Fall Chicories Salad</b>	16.
salt baked pear, fourme d'ambert, honey walnuts <i>organically grown at Star Route Farms in Bolinas, California</i>	
<b>Butter Poached Maine Lobster</b>	19.
cauliflower, white truffle glaçage, toasted brioche <i>trap caught out of Casco Bay, Maine</i>	
<b>Pastrami Pot Stickers</b>	19.
caramelized onion dashi, shiso, yuzu koshu marinated kohlrabi <i>house made pastrami from brisket sourced by the Schmitz Family</i>	
<b>Nantucket Bay Scallops</b>	22.
sweet potato red curry, persimmon, hibiscus, ginger <i>hand harvested out of New Bedford, Massachusetts</i>	

## Land & Sea

<b>Grilled Swordfish</b>	39.
caraway braised cabbage, robuchon potatoes, pickled beets & chilies <i>deep sea buoy caught swordfish landed in San Francisco, California</i>	
<b>Oak Roasted Opah</b>	36.
plantain fritters, black bean purée, tangerine, crème fraîche <i>troll caught out of Honolulu, Hawaii</i>	
<b>Miso Glazed Black Cod</b>	38.
bok choy, crisp maitake, uni-shellfish broth, yuzu sabayon <i>hook &amp; line caught out of Ft. Bragg, California</i>	
<b>Oak Grilled Snapper</b>	38.
creamed cavolo nero kale, celery root gratin, manila clams, pancetta <i>hook &amp; line caught out of Galveston, Texas</i>	
<b>Slow Cooked Osso Bucco</b>	41.
butternut squash raviolo, madeira glazed chestnuts & sweetbreads <i>sourced by the Schmitz family in San Leandro, California</i>	