

DAILY RAW BAR SELECTION



ICED OYSTERS, horseradish, hot sauce, mignonette (ea) (R) **1 off**
see oyster board or ask server for selection

add bowfin caviar (R) **1.5 ea**

DRESSED OYSTERS, jalapeño shoyu, smoked trout roe (R) **5 ea**

WHITEFISH CEVICHE, leche di tigre, avocado, red onion, black garlic, tostadas (R) **17**

AMERICAN CAVIAR, bilinis, traditional accoutrements, nori crème fraiche (R) **75** | *paddlefish* | *bowfin* **45**

AHI TUNA TARTAR, olive, marcona almond, avocado, tarragon crème fraiche, potato chip (R) **19**

add bowfin caviar (R) **1.5**

YELLOWTAIL SASHIMI, buttermilk, yuzu, asian pear, radish, merquén, toasted quinoa (R) **18**

JUMBO PEEL & EAT SHRIMP, old bay, cocktail & creole mustard sauces **19**

SCALLOP CRUDO, white shoyu, yuzu pickled fennel, espelette (R) **13**

GRAND SEAFOOD TOWER, 12 oysters, peel & eat shrimp, scallop crudo, yellowtail sashimi, soft boiled egg with bowfin caviar (R) **95**

ROYAL SEAFOOD TOWER, grand seafood tower, 6 dressed oysters, whitefish ceviche (R) **115**

HAPPY HOUR

DRINKS

BEER

ANCHOR STEAM	4
BUD LIGHT	3

WINE

	<i>glass</i>
CHARLES KRUG MONDAVI CHARDONNAY	6
CHARLES KRUG MONDAVI CABERNET	6
GOLDEN LOVE BRUT	6
HUBER ROSÉ	8

COCKTAILS

CUCUMBER COLLINS	6
STRAWBERRY SURFER	6
PLANK'S MULE	6
HOUSE MARGARITA	7
SPEED BOAT	6



SEAFOOD & PROVISIONS

ICED OYSTERS , horseradish, hot sauce, mignonette (ea) (R) <i>see oyster board or ask server for selection</i> <i>add bowfin caviar (R) 1.5 ea</i>	1 off
CALAMARI , pickled shallot, aji aioli, micro cilantro	10
CRISPY BRUSSELS SPROUTS , miso-chili agrodolce, marcona almond	10
GUMBO CROQUETTE , dirty rice, bay shrimp, andouille, creole tomato sauce, remoulade	10
CHARRED SHISHITO PEPPERS , bottarga, togarashi, buttermilk aioli	9
SOFT BOILED EGGS & CAVIAR , hot sauce, maldon, bowfin caviar, chive (R)	8

(R) Items contains raw seafood, beef or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food born illness.