Artisan Cheese Plate chef's selection, honeycomb, fig jam, candied walnuts, sesame cracker /18

Oysters on the Half Shell* rotating selection, cocktail sauce, mignonette, cucumber relish | half dozen / 16 dozen / 30

Classic Jumbo Shrimp Cocktail chilled jumbo shrimp, cocktail sauce, lemon /16

Tinned Ortiz Seafood Selections sesame cracker, butter, pickled mustard seed, cornichon | anchovies / 16 sardines / 14

Tuna Tartare Nachos* wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko / 16

Gambas Al Ajillo garlic, olive oil, preserved lemon, arbol chili, grand rustico / 18

Oysters Gratin* baked local oysters, crab & artichoke imperial, parmesan, breadcrumbs / 12

Beef Carpaccio* black peppercorn crusted filet mignon, truffle aioli, micro celery, potato gaufrette / 16

Pork Belly Tataki cucumber wakame salad, pickled ginger, spicy aioli / 13

Housemade Burrata golden raisin tapenade, frisee, apples, pickled grapes, candied walnuts, brown butter crouton / 14

Miso Ramen Noodles ramen noodles, soy glazed shiitakes, broccolini, radishes, green miso pesto / 11

Waygu Burger* Mashima Reserve American Waygu, mushrooms, gruyere cheese, crispy onions, white truffle aioli / 21

Grilled Whole Branzino farro salad, grilled lemon, parsley caper puree / 38

Cowboy Ribeye* Allen Brothers 24 oz, roasted mushrooms, red wine jus | family style / 58

Truffle Parmesan Fries grated parmesan, white truffle oil, rosemary / 5

Garlic Spinach extra virgin olive oil, preserved lemon, shaved garlic / 5

Dark Chocolate Torte luxardo cherry syrup, candied walnuts, whipped cream / 10

Coconut Panna Cotta passion fruit sauce, fresh berries, kiwi, toasted coconut / 10

