RAW BAR
served with orange mignonette, red chili sauce, and lime:

> CHATHAM OYSTERS* ........................................... 3.50
> COTUIT OYSTERS* ........................................... 3.50
> BEACH POINT OYSTERS* ................................... 3.85
> WEST ISLAND OYSTERS* .................................... 3.85
LITTLENECKS* .................................................. 2.95

served with red chili sauce, horseradish, and lime:

COCKTAIL SHRIMP .............................................. 4
JONAH CRAB CLAWS* ........................................... 5.50
HALF LOBSTER ...................................................... 19
DAILY CEVICHE* citrus, chilies, cilantro ....................... 11

CRUDOS

> FLUKE* verrill farm blackberry vinegar, basil .................. 14
DAY BOAT SCALLOP TIRADITO* aji amarillo, corn nuts .......... 14
SPOT PRAWN AGUACHILE* green juice, mango, cilantro ........ 16
>> SANTA BARBARA UNI* cashew salsa macha ................ 16
BLACK SEA BASS TARTARE* cucumber, garlic chives, sesame .... 15
BEEF* horseradish, yuzu, fried shallots, ginger .................. 16

CHILLED + CRUNCHY

WHIPPED AVOCADO plantain chips, lemon/lime, radish .......... 11
> LOBSTER IN TIGER’S MILK sweet potato chips, passionfruit .... 19
DOMESTIC CAVIAR fried plantains, crema, pickled onion .......... 28
SPICY OCTOPUS TOSTADA lazy steak corn ........................ 15

EAT YOUR GREENS

WATERMELON + TOMATO SALAD cilantro, jalapeño oil, citrus .... 12
LITTLE GEM LETTUCE shaved vegetables, crispy quinoa, green goddess ... 12
DEVILED CRAB SALAD avocado, hot sauce .......................... 19
ROAST DUCK SALAD northern thai flavors *contains nuts. ........ 19
GRILLED BOK CHOY rice vinegar, mustard oil, sesame ............ 11
> CHARGED CABBAGE peanuts, puffed rice, pineapple vinegar .... 14
add dried shrimp $3

Served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

We charge a 4% kitchen administration fee on all food and beverage; this fee is not a gratuity, tip, or service charge. A 20% gratuity will be added to any party of 9 or more guests.

THE SAUCES
$1.50 each

RED chili + tomato ☀️
carrot + ORANGE mignonette
YELLOW citrus + pineapple
lime + GREEN herbs
creamy WHITE garlic
BLACK garlic tamari

FLATBREADS + CRACKERS

COCONUT FLATBREAD ............... 6
> RED CHILI FLATBREAD ............... 6
SCALLION PANCAKES ................. 6
SALT + VINEGAR RICE CRISPS .... 4

SMALL SIDES

PICKLED VEGETABLES ............... 4
CURTIDO .......................... 4
RICE NOODLES ..................... 5
HERB SALAD ...................... 5

SWEET THINGS

>> COCONUT RICE PUDDING sour orange caramel, sea salt ........ 10
CALAMANSI SORBET clementines, raspberries, mint ............... 9
WARM DIPPING CHOCOLATE frozen grapes, juicy peaches, good olive oil .... 9