LOKAL

EATERY & BAR

RAW BAR

YELLOWFIN TUNA TARTARE 24
avocado, sesame dressing, salmon roe, potato crisps

FLUKE CRUDO 28
citrus, EVOO, shaved fennel, orange supremes, fresno chili oil, herbs

OYSTERS min 6 EAST 4 WEST 4.5
mignonette, horseradish sauce

SEAFOOD TOWER 94
east & west coast oysters, poached shrimp, mussels escabeche, lobster salad, tuna tartare

BOARDS

CHEESE 28
chef's selection of artisanal cheeses, seasonal accompaniments, grilled bread, assorted nuts

CHARCUTERIE 30
cured meats, cornichons, whole grain mustard, grilled bread

FLATBREADS

WILD MUSHROOM 22
fontina, roasted wild mushrooms, thyme, truffle oil

MEDITERRANEAN 21
mozzarella, artichokes, asparagus, olives, fresno chilies

JUMBO LUMP CRAB 32
stracciatella, roasted cherry tomatoes, jumbo crab, fine herbs gremolata

SALADS

CAESAR 18
romaine, creamy caesar dressing, anchovies, parmesan, gremolata breadcrumbs

ROASTED BEETS & GOAT CHEESE 21
roasted beets, arugula, orange, goat cheese, citrus vinaigrette, pistachio

FALL LITTLE GEM 19
charred little gem, red endive, shaved fennel, feta, toasted walnuts, creamy pear and walnut vinaigrette

SIDES

PARMESAN TRUFFLE FRIES 16
white truffle oil, parmesan

CRISPY POTATOES 16
fingerling potatoes, red pepper coulis

BROCCOLINI 18
shallots, garlic white wine, butter

TRI COLOR BABY CARROTS 15
garlic, herbs, orange zest, pignoli nuts

TO BEGIN

LAMB LOLLIPOPS 28
charred lamb chops, herb yogurt, pomegranate

CRAB CAKES 26
jumbo lump crab, remoulade, lemon

STEAK CROSTINI 28
crusted thin sliced filet, horseradish crema, crispy leeks

BEET HUMMUS 19
za'atar, crispy chickpeas, EVOO, warm toasted naan

ARTICHOKE TEMPURA 19
feta, lemon chive, crème fraîche, chives

ROCK SHRIMP 24
aji amarillo sauce, scallions, lemon

CHICKEN SKEWERS 19
garlic aioli, hot honey, red onion and mint slaw

CRISPY BRUSSELS SPROUTS 18
apple balsamic vinaigrette, sunflower seeds, shaved parmesan

GRILLED OCTOPUS 25
mojo rojo, pearl onion, potatoes, herbs

MUSSELS 22
white wine, garlic and saffron broth, gremolata, toasted baguette

BURRATA 19
roasted grapes, figs, aged balsamic, EVOO, toasted crostini

PASTAS & GRAINS

MUSHROOM RISOTTO 32
black truffle, roasted wild mushrooms, porcini dust

LOBSTER PAPPARDELLE 56
lobster, blistered cherry tomatoes, fine herbs, lobster bisque, parmesan

CAMPANELLE 28
basil pesto and cream sauce, blistered tomatoes, spinach, lemon ricotta

SMOKE & SEAR

HERB SEARED HALF CHICKEN 38
roasted root vegetables, saffron lemon jus

BLACK COD 45
celery root espuma, braised leeks, brown butter caper sauce

GRILLED BRANZINO 44
lemon herb orzo, grilled asparagus, olives, tomato, lemon beurre monté

DUCK DUO 42
parsnip purée, caulilini, grape gastrique

NY STRIP STEAK 16 oz 78
truffle whipped potatoes, chimichurri

20% service charge added to parties of 6 or more