

LOKAJ

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 cream, 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	48
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	
SEARED BRANZINO	44
lemon herb orzo, grilled asparagus, olives, tomato, lemon beurre monté	
DUCK DUO	42
parsnip puree, cauliflower, grape gastrique	
NY STRIP STEAK 16 oz	78
truffle whipped potatoes, chimichurri	

