

LOKAJ

EATERY & BAR

RAW BAR

YELLOWFIN TUNA TARTARE	24
avocado, chives, herb oil, potato chips	
HAMACHI CRUDO	28
blood orange, pickled mustard fresno & onion, citrus oil	
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	
add caviar (1 oz) +75	

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

FRENCH ONION	22
gruyère, caramelized onion	
MEDITERRANEAN	21
ricotta, olives, pickled fresno, asparagus (V)	
JUMBO LUMP CRAB	32
lump crab, ricotta cream arugula, whole grain mustard, lemon	

SALADS

CAESAR SALAD	18
romaine lettuce, creamy dressing, parmesan, toasted breadcrumbs	
ROASTED BEETS & GOAT CHEESE	21
pistachio, aged balsamic, goat cheese, herbs (V/nuts)	
STRAWBERRY & BURRATA	19
berry compote, balsamic reduction, basil, mint, house bread (V)	

TO BEGIN

LAMB LOLLIPOPS	28
charred lamb chops, herb yogurt, pomegranate	
CRAB CAKES	26
blue crab, remoulade, lemon	
STEAK CROSTINI	28
horseradish-crusted filet, crispy shallots	
GREEN GODDESS HUMMUS	19
chickpeas, herbs, lemon, house bread (V)	
ARTICHOKE FRITTERS	19
mint, dill, feta (V)	
ROCK SHRIMP	24
tempura battered, aji amarillo sauce	
CHICKEN SKEWERS	19
mint and cilantro slaw, garlic aioli, hot honey	
CRISPY BRUSSELS SPROUTS	18
rosemary garlic glaze (VV)	
GRILLED OCTOPUS	25
mojo rojo, pearl onions, potato	

SIDES

PARMESAN TRUFFLE FRIES	15
aged parmesan, white truffle oil, chives	
CRISPY POTATOES	16
pepper coulis, vinegar potato crisps, chives (V)	
BROCCOLINI	18
butter, lime, fresh herbs (V)	

PASTAS & GRAINS

FARRO PESTO	26
asparagus, basil pesto, farro, mascarpone & feta cream (V)	
LOBSTER RISOTTO	46
arborio rice, lobster tail, parmesan cheese	
CAMPANELLE	23
basil pesto and cream sauce, blistered tomatoes, spinach, lemon ricotta (V)	

SMOKE & SEAR

PIRI PIRI HALF CHICKEN	37
roasted baby carrots, charred spinach	
ROASTED HALIBUT	44
honey harissa glaze, cauliflower	
SEARED BRANZINO FOR TWO	57
whole branzino, lemon herb sauce, crispy potatoes	
LAMB LOIN	42
spring pea purée, grilled asparagus, herb jus	
NY STEAK FOR TWO	78
20 oz prime cut, chimichurri, brocolini	



20% service charge added to parties of 6 or more

V - vegetarian | VV - vegan