

LOKAJ

EATERY & BAR

RAW BAR

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| YELLOWFIN TUNA TARTARE | 24 |
| avocado, chives, herb oil, potato chips | |
| HAMACHI CRUDO | 28 |
| blood orange, pickled mustard freso & onion, citrus oil | |
| OYSTERS <small>min 6</small> | EAST 4 WEST 4.5 |
| mignonette, horseradish sauce | |
| SEAFOOD TOWER | 94 |
| east & west coast oysters, poached shrimp, mussels escabeche, lobster salad, tuna tartare <i>add caviar (1 oz) +75</i> | |

BOARDS

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| CHEESE | 28 |
| chef's selection of artisanal cheeses, seasonal accompaniments, grilled bread (contains nuts) | |
| CHARCUTERIE | 30 |
| cured meats, cornichons, whole grain mustard, grilled bread | |

FLATBREADS

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

SALADS

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| LITTLE GEM CAESAR | 18 |
| little gem, 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

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|---|----|
| LAMB LOLLIPOPS | 28 |
| charred lamb chops, herb yogurt, pomegranate | |
| CRAB CAKES | 26 |
| blue crab, remoulade, lemon | |
| STEAK CROSTINI | 28 |
| horseradish-crusting file, crispy shallots | |
| GREEN GODDESS HUMMUS | 19 |
| chickpeas, herbs, lemon, pepper, 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 | |
| TRUFFLED SUPPLÌ | 21 |
| arborio rice, mozzarella, tomato garlic reduction (V) | |
| GRILLED OCTOPUS | 25 |
| mojo rojo, pearl onions, potato | |

SIDES

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

PASTAS & GRAINS

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| FARRO PESTO | 26 |
| asparagus, basil pesto, farro, mascarpone & feta cream (V) | |
| LOBSTER RISOTTO | 46 |
| arborio rice, lobster tail, parmesan cheese | |
| PACCHERI PASTA | 28 |
| charred spring onion garlic sauce, crispy shallots (VV) | |

SMOKE & SEAR

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|---|----|
| PIRI PIRI HALF CHICKEN | 37 |
| roasted baby carrots, charred spinach | |
| ROASTED HALIBUT | 44 |
| honey harissa glaze, broccolini | |
| SEARED BRANZINO FOR TWO | 52 |
| 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, truffle butter | |

