

LOKAJ

EATERY & BAR

RAW BAR

OYSTERS

served with champagne mignonette
& kimchi puree

KUMAMOTO 3.5

BLUE POINT 3.5

CHEF'S SELECTION 4

RED SNAPPER CHVICHE 17

orange/jalapeno/cilantro/
leche de tigre (GF/DF)

SHRIMP COCKTAIL 20

guava cocktail sauce (GF/DF)

TUNA TARTARE 20

avocado/champagne-ginger
marinade (GF/DF/SOY)

FLATBREADS

MARGARITA FLATBREAD 13

blistered cherry tomato/
burrata/basil (V)

BUTTERNUT SQUASH

FLATBREAD 14

whipped goat cheese/
caramelized onion (V)
add prosciutto +5

PROSCIUTTO FLATBREAD 15

fig/arugula/balsamic
add burrata

SIDES

ROASTED MUSHROOMS

/w garlic confit (VV,V,DF,GF) 9

STEAMED BABY BOK CHOY

scallions/seasame oil
(VV,V,GF,DF) 9

HAND CUT FRENCH FRIES

(Add Parmesan Truffle 4)
(VV,V,GF,DF) 9

SAUTÉED SPINACH

/w garlic (VV,V,GF) 9

SOUP & SALAD (Add Chicken breast 6/Shrimp 8/Salmon 18)

SOUP DU JOUR 12

SHAVED BRUSSELS SPROUTS pickled golden raisin/
tosted pumpkin seeds/parmesan/citrus vinaigrette (V,
GF) 12

ARUGULA ENDIVE SALAD walnuts/grapefruit/gorgonzola/
grapefruit vinaigrette (V, GF) 12

BABY BUTTER LETTUCE apples/marcona almonds/cider/
honey vinaigrette (V, GF, DF) 12

SMALL PLATES

CRISPY BRUSSELS SPROUTS lemon/almonds/sweet and
spicy galze (VV/V/GF/DF/NUTS) 10

PORK BAO BUNS asian slaw/hosin sauce (DF) 12

ROASTED BABY BEETS greek yogurt/toasted pistachios/
chives (NUTS) 14

CRUDITE baby vegetables/home made cheese butter/
maldon salt (V) 14

FRIED RICOTTA GNOCCHI ricotta salatta/lime/chervil 14

PARMESAN BRULEE DIP cotton candy grapes/toasted
levain/pomegranate reduction (DAIRY) 15

MAC AND CHEESE white cheddar/chives (V) 15

BURRATA frisee/fresh figs/toasted sourdough/balsamic
reduction (DAIRY) 16

ROCK SHRIMP TEMPURA spicy aioli/sweet and sour chilli/
charred lemon (DF) 16

CRISPY OCTOPUS spanish chorizo/cucumber/squid ink aioli/
yuzu (GF) 18

PEI MUSSELS white wine/shallots/garlic/parsley (DAIRY) 18

HAND CUT PRIME STEAK TARTARE quail egg/parmesan/
capers/crostini 18

LARGE PLATES

MAITAKE MUSHROOMS baby bok choy/carrots/
mushrooms consommé (VV/V/GF/DF) 22

ROASTED CURRY CAULIFLOWER cauliflower puree/
pomegranate/toasted pine nuts (V/GF/NUTS) 22

HAND CUT TAGLIATELLE shaved winter truffles/
portobello/parmesan (V) 24

10oz PORK CHOP celery-fennel salad/chimichurri
(DF/GF) 27

HALF ROASTED CHICKEN papaya salad/side of jasmine
rice/clemetine broth (GF) 28

FAROE ISLAND SALMON honey-shitake mushrooms/
broccoli/miso broth 30

BRAISED SHORT RIBS white polenta/pearl onions/
beef ju (GF) 34

ALL NATURAL AGED PRIME NY STRIP STEAK
maitre d'butter/choice of salad or hand cut french fries
(GF) 42

Happy
Hour

4PM - 6PM DAILY