

LOKAJ

EATERY & BAR

RAW BAR

OYSTERS (min 6)

EAST COAST 4

WEST COAST 4

CEVICHE 18

cilantro/jalapenos/tomatoes/rice crackers

SHRIMP COCKTAIL 20

poached shrimp/housemade cocktail sauce

TUNA TARTARE 22

*avocado mousse/tamari/sesame oil/
lemon/ginger/crostini*

SEAFOOD TOWER (serves 4) 125

*east and west coast oysters/
poached shrimp/ceviche/
tuna tartare*

CHEESE BOARD 25

*Chef's selection of artisanal cheeses/
seasonal fruit/fig jam/olives/nuts/crackers*

MEAT BOARD 28

*Chef's selection of cured meats/crackers
cornichons/pepperoncini/grain mustard*

FLATBREADS

MARGHERITA 16

*blistered cherry tomatoes/
burrata/basil pesto (V)*

GREEK 16

*piquillo peppers/pickled onions/
olive tapenade/feta & yogurt spread
(add chorizo 3)*

FIG & GOAT CHEESE 18

*caramelized onion/goat cheese/
arugula/balsamic glaze (V)*

SIDES

GARLIC FRIES 10

TRUFFLE FRIES 12

SPICED CUMIN RICE 12

fennel/sumac/lemon

GARLIC MASHED POTATOES 12

SAUTEED MUSHROOMS 12

BROCCOLINI 13

SHISHITO PEPPERS 14

garlic aioli (V)

SALADS

BABY KALE *apples/dried cranberries/toasted almonds/
white balsamic (NUTS) 16*

CAESAR SALAD *brioche croutons/crispy parmesan/
house dressing 16*

ROASTED BEETS *cherries/goat cheese/walnuts/arugula
white balsamic dressing (V/NUTS) 18*

SMALL PLATES

PAPAS BRAVAS *potato pavé/salsa brava/
lemon garlic aioli (V) 14*

HUMMUS *garlic scapes hummus/served w/house
baked naan bread (V) 14*

CHICKEN KEBABS *fried polenta/mojo rojo sauce 16*

CRISPY BRUSSEL SPROUTS *thai chili glaze/
almonds (VV/NUTS) 16*

CHEESE CROQUETTES *mozzarella/parmesan/
goat cheese/cilantro aioli (V) 16*

BURRATA *heirloom tomato/basil pesto/olive oil/
grapefruit segment/arugula/house baguette (V) 17*

MUSHROOM AL AJILLO *cauliflower & carrot puree/
trifolati mushrooms/piquillo pepper/garlic 18*

FRIED CALAMARI *served w/spicy aioli 18*

ROCK SHRIMP *sweet & sour glaze/sesame/
served w/spicy aioli 22*

LAMB KEBABS *mediterranean couscous/tomatoes/
onion/cucumber/tahini sauce 22*

P.E.I. MUSSELS *red sofrito wine sauce/served
w/garlic bread 23*

TRUFFLE MACARONI & CHEESE *mornay sauce/truffle (V)
(add bacon 3) 26*

GRILLED OCTOPUS *mojo rojo/grilled avocado/
fresno pepper/fingerling potato w/garlic aioli 26*

LARGE PLATES

TOSSED VEGETABLE RICE *jasmine rice/seasonal
vegetables/za'atar 24*

MUSHROOM PAPPARDELLE *wild mushrooms/
truffle oil (V) 25*

BRICK CHICKEN *grilled chicken/corn/chicken jus 29*

GRILLED SALMON *romesco mascarpone/broccolini/
roasted sunchoke 32*

GRILLED BRANZINO *red wine parsnip & leek sauce/
trifolati mushrooms/parsnip chips 36*

BRAISED SHORT RIBS *red wine/pearl onions/
baby carrots/potato puree 39*

RACK OF LAMB *goat cheese crusted/haricot vert/
gratin potatoes 40*

GRILLED NY STEAK *12oz/french fries/watercress/
choice of peppercorn sauce or chimichurri sauce 49*

SEAFOOD PAELLA *prawns/mussels/calamari/chorizo/
piquillo peppers 65*

Happy
Hour

4PM - 6PM DAILY