



**RACIÓN**  
*“Dish to Share”*

HALF SHELL OYSTERS*	Chef’s Selection of Oysters, Seasonal Mignonette	24/ half dz.
FRIED OYSTERS*	Thai Ginger Aioli, Lemon-Lime Dust	30/ half dz.
GRILLED OYSTERS*	Andouille, Red Pepper, Garlic Butter, Parmesan Crumble	30/ half dz.
KING CRAB BISQUE	Crab Hushpuppy, Fresno Oil	18
TUNA TATAKI*	Edamame, Thai Chili Aioli, Sesame Seeds, Radish, Warm Ponzu, Togarashi	17
GRILLED ASPARAGUS	Sauce Gribiche, Smoked Salt, Lemon Pine Nuts	15
OCTOPUS CALLALOO	Bell Pepper, Coconut Milk, Lime Agave Foam, Plantain Tuile	18
CHARRED PEACHES & HEIRLOOM TOMATOES	Burrata, Little Gem Lettuce, Balsamic Gel, Benne Seed Crumble	16
SHRIMP & PEA FRITTERS	Green Tomato, Capers, Garden Herbs, Lemon Remoulade	17
PORK BAO BUNS	Sweet Calabrese Aioli, Pickled Ginger, Sprouts	21
LOBSTER AL AJILLO	Chili Oil, Citrus Aioli, Crispy Shallots, Pan de Campo, Micro Greens	26
YAKITORI	Hanger Steak, Shishito Peppers, Plumcots, Tare Glaze, Borage, Micro Shiso	30
BRANZINO	Lemon Herb Crumble, Peanut Melange, Mango, Fresno, Palm Sugar Vinaigrette, Espelette	36
PORK SCHNITZEL	Kurobuta Chop, Kohlrabi, Fennel, Pickled Shallots, Garden Herbs	38
WAGYU SANDO	Toasted Éclair, Yuzu-Wasabi Aioli, Smoked Trout Roe	39
INSPIRED	Today’s Chef’s Feature Preparation	MP



**DULCE**  
*“Sweets”*

DOUGHNUT HOLES	Cinnamon Sugar Dust, Chocolate Sauce	12
GELATO BOMBA	Raspberry Coulis, Vanilla Glaze	12
CRÈME BRÛLÉE	Caramelized Sugar, Powdered Sugar, Raspberry	12

bar open daily from 4pm-11pm - kitchen open daily from 5pm-10pm - bar snacks until close

\*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions. Please advise your server if interested.