

Oysters

Drakes Bay Pacific – San Quintin, MX	3.80
Golden Nugget – Tomales Bay, CA	3.80
Humboldt Kumamoto – Humboldt Bay, CA	4.05
Golden Fog – Hood Canal, WA	2.05
Olympia – Totten Inlet, WA	3.80
Shigoku – Samish Bay, WA	3.80
Fanny Bay – Baynes Sound, BC	3.30
Plymouth Champagne – Plymouth Bay, MA	4.55
Damariscotta Flat – Harpswell, ME	5.05
Pemaquid – Damariscotta River, ME	4.30
Littleneck Clam – Harpswell, ME	3.05
Topneck Clam – Harpswell, ME	3.55
Beausoleil – Miramichi Bay, NB	4.30
Chef's Selection	19. half dozen 37. dozen

Iced Shellfish & Caviar

Dungeness Crab Cocktail	23.
Prawn Cocktail	24.
1 ½ lb. Maine Lobster	68.
Whole Dungeness Crab	54.
Petite Platter	65.
Grand Platter	125.
Imperial Platter	240.
Paddlefish Caviar	60./oz.
Calvisius Prestige White Sturgeon Caviar	85./oz.
San Gregorio de Polanco White Sturgeon Caviar	95./oz.



*“The only thing I like better than talking about food is eating.”
~ John Walters*

Platters for the Table to Share

Grilled 2 lb. Branzino	80.
uni fried rice, crisp kale sprouts, fish sauce caramel <i>sustainably raised in the Mediterranean Sea</i>	
Whole Roasted Muscovy Duck	half 60. whole 110.
white kimchi pancake, fresh yuzu ponzu <i>responsibly raised at Grimaud Farms in the San Joaquin Valley, California</i>	
Roasted Shellfish Platter	120.
crab, lobster, shrimp, clams, mussels, shoestring potatoes, hollandaise	

Shared Bites & Sides

Æbleskiver Pancake gruyère cheese, truffle honey	5./pc.
Baked Golden Fog Oysters aka miso butter, finger lime, scallion	6./pc.
Citrus Cured Monterey Sardine levain toast, butterbean pureé, pickled onion relish	7./pc.
Charcuterie loukanika, duck saucisson sec, coppa	23.
Wagyu Fat Roasted Baby Carrots shaved fennel, gochujang, honey	14.
Crisp Brussels Sprouts toasted sesame, togarashi aioli	14.
Sautéed Spinach black rice pureé, bonito flakes	12.
Parmesan Fries	10.

Bread Service

Pain au Levain house cultured butter, sea salt 6.

California law advises patrons that “consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.”

5.5% charge added for San Francisco Employer Mandates.

Vegetarian and special dietary restrictions are met with enthusiasm.

January 19, 2020

Starters

Kanpachi Sashimi	17.
fresh wasabi, white soy, maitake, finger lime <i>open-ocean raised off the coast of Kona, Hawaii</i>	
Beef Carpaccio	19.
Cornmeal crusted squid, olive tapenade, caramelized fennel <i>american kobe beef responsibly raised by Snake River Farms in central Idaho</i>	
Fall Chicory Salad	16.
maple roasted pork belly, salt baked pear, grilled date, walnuts <i>pork belly sourced by the Schmitz family in San Leandro, California</i>	
Bay Scallop Ceviche	19.
satsuma tangerine, serrano chili, artichoke chips <i>diver harvested off the coast of Martha's Vineyard</i>	
Cold Smoked Sturgeon	17.
ruby beet relish, black pepper cracker, fresh horseradish, caviar <i>closed-system raised near Sacramento, California</i>	
Smoked Octopus	21.
housemade egg noodles, XO sauce, toasted sesame furikake <i>trap caught off the coast of Portugal</i>	

Land & Sea

Oak Roasted Black Bass	39.
saffron nage, poached fingerling potatoes, confit meyer lemon <i>hook & line caught out of Narragansett, Rhode Island</i>	
Local Black Cod	38.
gulf shrimp risotto, coconut curry broth, pomegranate <i>hook & line caught out of Fort Bragg, California</i>	
Oak Grilled Swordfish	39.
parmesan brodo, butterbeans, escarole, preserved lemon aioli <i>deep set buoy caught out of Monterey, California</i>	
Seared Rare Tombo Tuna	36.
celery root, apple, brussels sprouts, garam masala <i>troll caught out of Honolulu, Hawaii</i>	
Oak Grilled 8 oz. Wagyu Bavette	42.
pommes savoyarde, creamed kale, port wine, truffle butter <i>american kobe beef responsibly raised by Snake River Farms in central Idaho</i>	

Wines by the Glass

Sparkling Wine

Laurent-Perrier <i>Cuvée Rosé</i> Rosé Réserve Brut, Tours-sur-Marne NV	35.
Gosset <i>Grande Réserve</i> Brut, Aÿ NV	30.
Moët + Chandon Brut Impérial, Épernay NV	22.
Nicolas Feuillatte <i>Réserve Exclusive</i> Brut, Chouilly-Épernay NV	19.
Roederer Estate Brut Rosé, Anderson Valley NV	18.
Domaine Chandon - Étoile Brut, Napa + Sonoma County NV	16.

White Wine

Jean-Marc Brocard Chablis, Vau de Vey 1er Cru 2017	19.
Antica <i>Mountain Select</i> Chardonnay, Napa Valley 2017	18.
Château Montelena Chardonnay, Napa Valley 2016	25.
Domaine Roblin <i>Enclos de Maimbray</i> , Sancerre 2017	16.
Sparkman <i>Pearl</i> Sauvignon Blanc, Columbia Valley 2018	15.
Fritz Haag Riesling Kabinett, Brauneberger, Mosel 2018	18.

Rosé

Château Guilhem Tournier <i>Cuvée la Malissonne</i> Rosé of Mourvèdre/Cinsault, Bandol 2018	16.
Goldeneye Rosé of Pinot Noir, California 2018	13.

Red Wine

Penner-Ash Pinot Noir, Willamette Valley 2017	19.
Merry Edwards Pinot Noir, Russian River Valley 2017	24.
Maldonado <i>Proprietary Red Wine</i> Cabernet Sauvignon/Merlot/Syrah, Napa Valley 2016	17.
Bella Union Cabernet Sauvignon, Rutherford-Napa Valley 2017	24.
Orin Swift - Papillon Red Wine, Napa Valley 2017	32.
MAAL <i>Beautiful</i> Malbec, Mendoza 2018	14.
A. Rafanelli Zinfandel, Dry Creek Valley-Sonoma County 2017	18.
Domaine Courier Old Vine Grenache/Carignan, Vin de Pays des Côtes Catalanes 2011	15.

Specialty Cocktails

Short + Sour

Chingadera Unión <i>El Viejo</i> Mezcal. Coconut. Pineapple. Lime. Absinthe	15.
Tempest No. 2 Flor de Caña <i>Centenario 12yr</i> Rum. Turmeric. Honey. Lemon. Egg White	16.

Light + Long

The Royal Tanqueray <i>No. Ten</i> Gin. Pimm's. Earl Grey. Lemon	14.
Jalisco Punch Patrón Silver Tequila. Aperol. Dolin Dry. Almond. Grapefruit. Cardamom	14.

Boozy + Alluring

Route One Gray Whale Gin. Housemade Kombu Vermouth. Cucumber. Nori	14.
Yojimbo Kikori Whiskey. Carpano Antica Formula Vermouth. Yellow Chartreuse	15.
Scottish Monk Cragganmore 12yr Scotch. Madeira. Coffee Liqueur. Hazelnut. Chocolate	16.
Sage Wisdom Four Roses Single Barrel Bourbon. Sage. Brown Sugar. Cynar	14.

Beer (Bottled & Canned)

Fort Point KSA, Crissy Field, San Francisco	8.
Fort Point Westfalia Red Ale, Crissy Field, San Francisco	8.
Anchor Steam Potrero Hill, San Francisco	9.
Trumer Pils Berkeley	9.
Ballast Point Sculpin IPA, San Diego	12.
Saint Archer White Ale, San Diego	9.
Budweiser Saint Louis, Missouri	8.
Pacífico Mexico	8.
Saison Dupont Belgian Farmhouse Ale, Tourpes, Belgium	12.
St. Pauli Girl Non-Alcoholic Germany	9.
Birra Friuli Lager, Italy	8.
Guinness Stout (14.9 oz. Pub Can) Dublin, Ireland	10.