



RAW BAR

The Daily Dozen three varieties, four each.....	34
Oysters atlantic and pacific waters - à la carte	mp
2 Tier Tower	100
daily dozen oysters, 8 prawns, smoked mussels in olive oil, 12g caviar	
3 Tier Tower	130
12 pacific, 12 atlantic oysters, 12 prawns, smoked mussels, 12g caviar	

COLD BAR

Prawns cocktail sauce	17
Crab Louis Cocktail spanner crab, louie dressing, twice baked saltines	20
Mussels smoked mussels, olive oil, shallots, fried capers with chorizo toast	16
Salmon Belly Ceviche avocado, tomato, cucumber, serrano, red onion.....	14

HOT OYSTERS FOUR PER ORDER

Kilpatrick grilled with worcestershire, hot sauce, butter, nukes's bacon	16
Rockefeller grilled with spinach, garlic, grana padano, bread crumbs	16
Oysters L&E grilled with chipotle, charred onion, parsley	16
Fried Oysters with sauce gribiche	16

SALADS

Wedge Salad iceberg lettuce, nukes's bacon, shaft's blue cheese	16
Butter Lettuce Salad roasted beets, avocado dressing	16
Smoked Trout Salad lettuce, seasonal fruits, almonds, champagne vinaigrette	17

A 20% SERVICE CHARGE IS INCLUDED ON ALL CHECKS
AND IS SHARED WITH OUR ENTIRE STAFF.

MONDAY & TUESDAY

MOULES FRITES

WEDNESDAY

FISH & CHIPS

FRIDAY & SATURDAY

STEAK FRITES

SATURDAY & SUNDAY

BRUNCH 11AM-3PM

MONDAY - SUNDAY

HAPPY HOUR 5-7



SPECIALTIES

Clam Chowder clams, nukes's bacon, pee wee potatoes	14
The Burger swiss, pickles, onion, spicy mayo, sesame brioche bun w/fries	17
Fried Oyster Po'Boy gribiche with fries	18
Lobster Roll aioli, preserved lemon butter, brioche bun with fries	28
Crab Cake peekytoe crab, butter lettuce, tarter sauce	24
Spaghetti peekytoe crab, olive oil, garlic, butter, lemon & parmesan	24
Shrimp & Grits prawns, rock shrimp and stone ground grits	26
Ora King Salmon "En Papillote" tartar sauce, oyster mushroom	24
Grilled Whole Branzino piquillo pepper salsa & spigarello	32

SIDES

Hand Cut Fries with aioli	7
Onion Rings with ketchup	7
Stone Ground Grits with cheddar cheese	7
Beluga Lentils sauteed spinach, garlic	8
Lobster Mac & Cheese	16
Roasted Cauliflower anchovy, chili flakes, dates, pine nuts	10
Roasted Baby Beets toasted pecans, garrotxa goat cheese	10

Your \$.50 per person filtered water charge supports the Silver Lake Reservoir Conservancy.
The consumption of raw or undercooked food increases the risk of foodborne illnesses.



