

L & E
UPSTAIRS
SILVER LAKE

OYSTERS

the daily dozen 32

atlantic & pacific oysters *a la carte* MP

2 tier tower *daily dozen*, 6 prawns, 8 smoked mussels, 6 crab claws 75

3 tier tower 12 pacific oysters, 12 atlantic oysters,
6 prawns, 8 smoked mussels, 6 crab claws 110

SNACKS

olives *marinated with herbs* 6

sour cream n' onion chips 6

cup of clam chowder *neuske's bacon, potatoes, oyster crackers* 9
fries *with aioli* 7

CHEESE

cheese plate *CHOICE OF 3 CHEESES* 26

pimento cheese *white cheddar, twice baked saltines* 10

burrata *pickled pepper, herbs, twice baked saltines* 12

brie *cow marin, CA* 10

garrotxa de sant gil d'albió *goat, ESP* 11

black diamond cheddar *cow, ontario* 11

SEAFOOD

smoked fish dip *house smoked rainbow trout & twice baked saltines* 12

tuna conserva *albacore tuna, olives, capers, red onion, dill, toast* 13

beet cured salmon *pickles, dill cream cheese, toast* 13

fish charcuterie plate *beet cured salmon, tuna conserva, smoked fish dip,*
pepperoncini, olives, twice-baked saltines & toast 32

prawns *cocktail sauce* 17

fried oysters *with sauce gribiche* 12

SALAD

market salad *shaved grana padano, radish* 9

smoked trout salad *in-house smoked rainbow trout, market lettuce,*
cherry tomatoes, cherries, radishes, toasted almonds, champagne vinaigrette 17

SANDWICHES

tuna melt *cornichon, pickled peppers, cheddar & pimento cheese* 15

fried shrimp po'boy *frisée, pickled peppers, pickled onions, gribiche* 16

knife & fork fried oyster po'boy *shaved fennel, frisée, pickled peppers, gribiche* 16

the burger *swiss cheese, dill pickles, raw onion, hot sauce mayo, house-made poppy seed bun with fries* 17

warm lobster roll *butter, caramelized onion, old bay, green onion with sour cream n' onion chips* 28

The consumption of raw or undercooked food increases the risk of foodborne illnesses

SPARKLING

	GLASS	BOTTLE
Crémant de Limoux Rosé Gerard Bertrand <i>Languedoc, FRA 2012</i>	12	44
Crémant de Loire Brut M. Bonnamy <i>Loire Valley, FRA n/v</i>	12	44
De Nit Rosé Raventos i Blanc <i>Conca del Riu Anoia, ESP 2014</i>		65
Gran Reserva De La Finca Raventos i Blanc <i>Conca del Riu Anoia, ESP 2013</i>		95
Champagne Grand Cru Vauversin <i>Champagne, FRA NV</i>		144

ROSÉ

Rhone Blend MIP Domaine Sainte Lucie <i>Côtes De Provence, FRA 2016</i>	16	60
Pinot Noir Paper Planes <i>Russian River, CA 2016</i>	15	56

WHITE

Txakolina Bengoetxe <i>Getaria, Basque Country 2014</i>	13	48
Muscadet <i>Le Perdrix de l'Année Les Bêtes Curieuses Loire Valley, FRA 2015</i>	12	44
Grüner/Welschriesling Meinklang <i>Burgenland, AU 2016</i>	12	44
Sancerre Vincent Grall <i>Loire Valley, FRA 2015</i>	16	60
Chardonnay Linda Vista Matthiasson <i>Napa Valley, CA 2015</i>	16	60
Riesling <i>Fräulein Union Sacré San Luis Obispo, CA 2015</i>		50
Albariño Tricó <i>Rias Baixas, ESP 2013</i>		52
Grüner Veltliner Solminer <i>Santa Ynez, CA 2015</i>		65
Chenin Blanc <i>Sacré Blanc J. Mourat Loire Valley, FRA 2015</i>		48
Chablis Les Hauts De Milly <i>Burgundy, FRA 2014</i>		70
Marsanne/Roussane Madam Preston <i>Dry Creek Valley, CA 2013</i>		48
Chardonnay Trout Gulch Alfaro Family Vineyards <i>Santa Cruz, CA 2014</i>		52

RED

Pinot Noir Gaspard <i>Saint Pourcain, FRA 2015</i>	14	52
Sangiovese Carbonic Stolpman <i>Ballard Canyon, CA 2016</i>	12	44
Zweigelt Rotburger <i>Burgenland, AU 2015</i>	13	48
Garnacha Blend Luno <i>Montsant, ESP 2013</i>	13	48
Pinot Noir Oeno <i>Sonoma County, CA 2014</i>		60
Syrah Blend <i>Völlmond Solminer Santa Ynez, CA 2013</i>		75
Rioja Reserva Viña Santurnia <i>Briñas, ESP 2008</i>		55
Rhone Blend Clos de l'Amandaie <i>Languedoc, FRA 2014</i>		48
Cabernet Sauvignon <i>Obsidian Ridge Vineyard Red Hill, CA 2014</i>		60
Mencia Pizarra <i>Algueira Ribeira Sacra, ESP 2011</i>		102

APÉRITIF

Lillet Blanc <i>Podensac-Gironde, FRA</i>	11
Kir Royal Creme de Cassis <i>with Blanc de Blancs</i>	12

BEER

	GL	BOTTLED BEER/CIDER	BTL
Kölsch Reissdorf <i>Köln, GER 4.8%</i>	7	IPA Grapefruit Sculpin Ballast Pt <i>San Diego 7%</i>	9
Belgian Blonde Ale La Chouffe <i>BEL 8%</i>	9	Sea Water Ale Er Boqueron <i>ESP 4.8%</i>	12
IPA Highland Park Brewery <i>CA 6.8%</i>	9	Gose Toccalmatto <i>IT 4.5%</i>	14
Pale Ale Rare Vós Ommegang <i>NY 6.5%</i>	7	Saison Bam Biere Jolly Pumpkin <i>MI 4.5 % 22oz</i>	23
California Amber Ballast Pt. <i>San Diego, CA 5.6 %</i>	8	Dry Cider Shacksbury <i>VT 6.5 % 12oz</i>	10
Tart Cherry Wheat Sea Rose Ballast Pt. <i>CA 4 %</i>	8	Wild Style Dorset Shacksbury <i>VT 6.9 % 12oz</i>	12