

RAW BAR

OYSTERS *minimum of 3 per type*

QTY.		\$
	MISTY POINT <i>Chesapeake Bay, VA</i>	
	SEA INLET <i>Sooke Inlet, BC</i>	5
	SHIO TANG <i>Skagit Bay, WA</i>	
	SKOOKUM <i>Little Skookum Inlet, WA</i>	5
	SWEET WATER <i>Tomales Bay, CA</i>	
	ROYAL MIYAGI <i>Baynes Sound, BC</i>	5
	WEST PASSAGE <i>Narragansett, RI</i>	5

OTHER SHELLFISH *with accoutrements*

QTY.		\$
	GULF SHRIMP <i>three</i>	17
	SPOT PRAWN <i>three</i>	45
	FT. BRAGG SEA URCHIN	45
	½ MAINE LOBSTER TAIL	40

CRUDOS & COMPOSED

QTY.		\$
	SF HALIBUT <i>celtuce, little gems, meyer lemon</i>	23
	CALI BIGEYE TUNA <i>passionfruit, fresh cane juice, macadamia</i>	21
	DUNGENESS CRAB LOUIE XIV <i>1/2 crab, body salad with cognac chantilly louie dressing, lettuce, butter crackers, split legs with butter</i>	55
	MAINE LOBSTER & TROPICAL FRUITS <i>1/2 maine lobster, lime & herb dressing, kiwi, mango, passionfruit, à la keane</i>	55

PLATEAUX

QTY.		\$
	THE FRISCO <i>1 dz west coast oysters, 6 gulf shrimp, 4 crab legs, 1/2 uni</i>	115
	THE FANCY <i>1 dz oysters, 6 crab legs, 1/2 uni, 6 gulf shrimp 1/2 maine lobster</i>	185
	THE JOUJOU <i>18 oysters, 6 crab legs, uni, 8 gulf shrimp whole maine lobster, 2oz caviar</i>	325

A 20% service charge will be added to all checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

