



## SMALL PLATES

### "AREPAS" VENEZUELAN PORK STUFFED CORN CAKES—10

slow roasted pork, plantains, black beans, and queso fresco cheese served in white corn muffins **G**

### CEVICHE—18

citrus marinated local fish, sweet potato fritters, roasted corn, tostada **G**

### SCOTCH EGG—10

fried sausage wrapped seven-minute egg, mustard cream sauce, ragout of tomato and pine nuts

### CHIPS & SALSA—7

yellow corn tortilla chips, salsa roja, salsa verde, pico de gallo **GV**

### HUMMUS PLATE—7

grilled Mediterranean flatbread, house made hummus, crudité vegetables **V**

### TAMARIND GLAZED CHICKEN SKEWERS—12

spicy peanut sauce, cucumber mango salad **G**

### MEAT AND CHEESE BOARD—24

selection of remarkable cheeses and cured meats, house made mostarda, flat bread

Small shareable portions of exciting foods from around the world. Order several plates to explore the globe and share with your table.

### FALAFEL STUFFED PEPPERS—10

eggplant reduction, ragout of tomato, peppers, raisins, and pine nuts **GV**

### PAN SEARED SEA SCALLOPS—18

buttered popcorn puree, spicy caramel, fried sage **G**

### BBQ PORK RIBS—14

mole bbq sauce, vegetable slaw **G**

### TACOS AL PASTOR—14 EXTRA TACO—5

roasted pork, grilled pineapple, onion, cilantro, and salsa verde **G**

### LOBSTER TACOS—20 EXTRA TACO—7.5

Prince Edward Island lobster, mango salsa, scallions, sriracha aioli **G**

### PRIME RIB TACOS—18 EXTRA TACO—6.5

chipotle aioli, toasted arbol chili salsa, truffle pecorino **G**

### TRUFFLED POTATO AND LEEK SOUP—12

fried shallots, black truffle, chive powder **G**

## RAW BAR SELECTIONS

### OYSTERS—14/28

locally harvested oysters, mignonette, chili sauce **G**

### SHELLFISH PLATTER—52

king crab legs, locally harvested oysters, lobster, shrimp, ceviche of the day, mignonette, chili sauce, cocktail sauce, drawn butter

## SALADS

### MIDDLE EASTERN—10

mixed greens, tomato, cucumber, radish, herbed flatbread croutons, sumac, chickpeas, red onion, lemon vinaigrette **V**

### BOLIVIAN QUINOA—12

quinoa, smoked chilies, sweet corn, tomato, avocado, lime vinaigrette **GV**

### ASPARAGUS AND POTATO—10

grilled asparagus, baby potatoes, smoked bacon, mustard, pecorino romano cheese, dill **G**

### ROASTED BEET SALAD—10

shaved fennel, endive, goat cheese, pine nuts, blood orange vinaigrette **G**

### HARISSA GLAZED SALMON—18

frisee, arugula, marcona almonds, black radishes, Maytag bleu cheese, Zane vinaigrette **G**

ADD:

CHICKEN—5    SHRIMP—8    STEAK—10

## ENTREES

### SEAFOOD PAELLA—24

mussels, clams, shrimp, calamari, scallops, chorizo, saffron rice **G**

### CIOPPINO—24

featuring mussels, clams, crab, halibut, and shrimp in a spicy tomato broth served with herbed flatbread

### LAMB SHAWARMA—15

marinated lamb, cucumber, hummus, tahini, mango relish, served on herbed flatbread

### GARLIC STEAMED MUSSELS—21

garlic steamed mussels, fried baby potatoes, gremolata, lemon aioli **G**

### ROASTED ORGANIC HALF CHICKEN—27

charred heirloom peppers, creamy polenta, pea shoots, parmesan broth **G**

### PORK BELLY FRIED RICE—17

bourbon glazed pork belly, egg, peas, carrots, red onion, sweet peppers **G**

ADD:

LOBSTER TAIL—20  
KING CRAB LEGS—50/LB

### CARNE PIZZA—18

DOUBLE MEAT—6

topped with mortadella, salami, capicola, featuring truffled pecorino and taleggio cheeses

### MARGHERITA PIZZA—14

topped with roasted tomatoes, buffalo mozzarella, and basil

### WILD MUSHROOM PIZZA—16

DOUBLE MEAT—8

topped with fromage blanc, onion, wild mushrooms, smoked bacon

### GRILLED SKIRT STEAK—30

10oz skirt steak, chimichurri, Cuban black bean rice, pao de queijo, grilled heirloom tomatoes, scallions **G**

### FILET MIGNON—42

8oz Angus beef filet, bleu cheese potato gratin, grilled broccolini, guava butter **G**

### BAKED KING SALMON—34

dungeness crab stuffed salmon, roasted Brussels sprouts, delicata squash, lemon caper dill sauce **G**

**G**—GLUTEN FREE  
**V**—VEGAN

JOIN US FOR BRUNCH ON SATURDAY  
AND SUNDAY FROM 10AM-3PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food sensitivities or allergies, comprehensive allergy menu available upon request. While we make every effort to accommodate dietary needs, we cannot guarantee zero risk of cross contamination due to shared surfaces and equipment.*