

# FORT OAK



PM

## RAW & TOWERS

**OYSTERS ON THE HALF SHELL** ½ dozen : dozen · 17 : 31 \*

**CLAMS ON THE HALF SHELL** · 15 \*

**OLD BAY PRAWNS** · 16

**JONAH CRAB CLAWS** · 17

**HAMACHI POKE** macadamia, soy, avocado · 15\*

**SCALLOP AGUACHILE** cucumber, onion, cilantro, coriander oil · 16\*

**PETITE TOWER** · 90 \*

12 oysters, 3 clams, 2 prawns, 3 jonah crab claws, ½ maine lobster  
hamachi poke, scallop aguachile

**GRANDE TOWER** · 155 \*

18 oysters, 6 clams, 6 prawns, 6 jonah crab claws, whole maine lobster  
hamachi poke, scallop aguachile, marinated tuna mignotte

## HOUSE PLATES

**COPPA HAM** b&b pickles, raclette, rye bread · 12

**SALAMI** cabecou cheese, jam, mustard, soda crackers · 12

**RABBIT SAUSAGE** apricot mostarda, peppers, frisée, smoked almonds · 12

## SHARE

**SOURDOUGH BREAD** house cultured butter, pacific sea salt · 6

**CITRUS SALAD** arugula, red onion, goat cheese, spiced macadamia crunch, vanilla vinaigrette · 12

**CHARRED LITTLE GEMS** red onion, parmesan frica, house bresaola, ramen egg, black garlic vinaigrette · 13

**HEARTH ROASTED CARROTS** quinoa, humboldt fog, pickled fennel, smoky yogurt, tarragon · 14

**GOAT MILK CAVATELLI** charred broccoli, fennel sausage, truffle, soft herbs, grana di capra · 23

**BURRATA** apple butter, sunchokes, arugula, hot honey, banyuls · 15

**AHI CRUDO** avocado, sesame tuile, breakfast radish, chermoula, cilantro, oro blanco · 18\*

**LAMB MORTADELLA** sunny side quail eggs, house mustard, radish, aioli, crackers · 14

**CHICKEN FRIED QUAIL** corn bread, cabbage, local red beans, red eye gravy, date · 19

**BEEF TARTARE** shallots, dijon, pickle, egg, parsley, capers, fresh horseradish, rye bread · 17\*

**OPAH PASTRAMI TOAST** gribiche, mustard seed, pickled shallots, herb salad, egg yolk caviar · 15

**STEAMED CLAMS & MUSSELS** spanish chorizo, fennel, white wine, herb butter, rouille toast · 18

**BAJA CRAB SALAD** apple, aleppo pepper, pepita crisp, citrus · 16

**CHARRED CAULILINI** fermented chile aioli, shallot vinaigrette, smoked almonds, currants, herbs · 13

## ENTRÉES

**PACIFIC COD** spinach, black rice, kohlrabi, thai basil, curry · 29

**10 oz AUSTRALIAN WAGYU** potato rösti, snap peas, maitake, green garlic, sauce robert · 44

**GONESTRAW CHICKEN** porcini gnocchi, coal roasted trumpets, turnips, mustard greens, chicken jus · 31

**DUROC PORK CHOP** black garlic sauce, coal roasted brussels & potatoes, ginger, garlic chips, herbs · 37

**HEARTH GRILLED BRANZINO** peperonata, salsa vedre, fried herbs, grilled lemon · 32

**LOCAL DUCK** heirloom beans, duck sausage, carrots, vadouvan, chervil · 32

**45 DAY DRY AGED RIBEYE** charred ramp butter, loaded coal roasted baked potato · 115