

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

CHILLED MAINE LOBSTER half : full · 19 : 31

HAMACHI POKE macadamia, soy, avocado · 15*

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

PETITE TOWER · 85 *

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

GRANDE TOWER · 145 *

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

LOCAL STONE FRUIT SALAD arugula, red onion, goat cheese, spiced macadamia crunch, strawberry 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 peach butter, sunchokes, arugula, hot honey, banyuls · 15

PACIFIC HALIBUT squash blossom, french curry rice, asparagus, hearts of palm, caviar veloute · 24

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

GARLICKY HEARTH GRILLED PRAWNS charred shishito peppers, s&p lime, elote aioli · 17

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

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

ENTRÉES

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

SWORDFISH squid n'duja, bouillabaisse, hearth grilled leaks, mizuna · 29

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

GONESTRAW CHICKEN porcini gnocchi, favas, coal roasted abalone mushrooms, peas, chicken jus · 31

10 oz AUSTRALIAN WAGYU potato rösti, snap peas, maitake, fennel puree, sauce robert · 44

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

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