ROASTED SHELLFISH red miso butter

PACIFIC OYSTERS **(cbgf)** chili breadcrumbs, three pieces 12
WHOLE TIGER SHRIMP **(gf)** two pieces 15
ALASKAN KING CRAB **(gf)** 28
MAINE LOBSTER **(gf)** half 32 / whole 64
SHELLFISH PLATTER **(cbgf)** oysters, shrimp, lobster, crab 95

SMALL PLATES

AYESHA'S FRESH BAKED CORNBREAD (2) thai red curry butter 6
HAWAIIAN BIG EYE TUNA SASHIMI **(cbgf)** crispy onions, jalapeno, micro cilantro, ponzu 21
SHISHITO-SHRIMP 'TOAST' yuzu kosho, japanese breadcrumbs, avocado cream 16
MAMA MINA'S FALAFEL & HUMMUS **(v)** vegetable crudite, tehina, tomato jam 13
CHAR-BROILED LEMON CHICKEN WINGS **(gf)** gilroy garlic, oregano, calabrian chili hot sauce 12
CITRUS BEETS **(veg)** whipped ricotta, toasted pistachio, cara cara orange, ruby grapefruit 15
WILD MUSHROOM SOUP **(v)** farro, roasted chestnut, lemongrass-coconut cream 11

SALADS

TRUFFLE CAESAR **(veg, cbgf)** gem lettuce, sweet onion crema, parmesan cheese, truffle dressing 17
KALE & QUINOA **(gf,v)** avocado, cucumber, radish, cranberries, sunflower seeds, ginger vinaigrette 14
THE 'WEDGE' **(gf)** crumbled bacon, baby iceberg, tomatoes, blue cheese, egg, buttermilk ranch 16

INTERNATIONAL MAINS

ORGANIC FREE-RANGE 'BRICK' CHICKEN black truffle-farro risotto, tuscan kale, pistachio gremolata 32
KOREAN STYLE SHORT RIB **(gf)** steamed white rice, kimchi, toasted sesame, sweet soy glaze 48
GRILLED VERLASSO SALMON **(gf)** whole grain mustard glaze, braised red cabbage, horseradish potato puree 34
GINGER-SCALLION STEAMED PACIFIC ROCK FISH fresno chili, cilantro, tamari soy, yu choy 36
SELECTION OF STEAKS **(gf)** all served with crispy potatoes, garlic spinach, four peppercorn blend sauce
8 oz. CENTER-CUT FILET MIGNON 55 - 16 oz. RIB EYE 67 - 14 oz. NEW YORK STRIP 49

MAC N CHEESES

AYESHA'S UMAMI DUNGENESS CRAB MAC
parmesan cheese
lemon
garlic scallions
25

PULLED BBQ RIB TIP MAC
smokey mama sauce
green onions
cornbread crumble
15

JALAPEÑO "POPPER" MAC
muenster cheese
pickled jalapeno
panko crumbs
15

MAINE LOBSTER MAC
aged white
cheddar white wine
garlic crumbs
25

BRISKET FRENCH ONION MAC
gruyere cheese
smoked brisket
caramelized onion
15

FROM THE SMOKER

BBQ PULLED PORK **(gf)**
smokey mama bbq sauce
half pound 16 **full pound** 32

SALT & PEPPER CREESKSTONE FARMS BEEF BRISKET **(gf)**
maple-whole grain mustard sauce
half pound 22 **full pound** 44

PRARIE FARMS ALL NATURAL ST. LOUIS CUT PORK RIBS **(gf)**
choice of:
AMERICAN BBQ
VIETNAMESE LEMONGRASS
SPICY KOREAN GOCHUJANG
half rack 22 **whole rack** 44 **rib trio** 55

SCHMITZ RANCH HOT LINK SAUSAGE **(gf)**
griddled onions & peppers
two links 19 **four links** 36

THE FULL SMOKE **(gf)**
protein for up to 6 ppl
whole rack american pork ribs, four hot links
12 lemon chicken wings
full pound bbq pulled pork
full pound brisket
175

SIDES

CRISPY POTATOES sherry-shallot vinaigrette **(gf, veg)** 14
GARLIC FRIED RICE **(gf)** 13 add dungeness crab 12
DASHI BRAISED KALE applewood smoked bacon 14
FRIED BRUSSELS SPROUTS soy caramel **(gf)** 14
STEAMED YU CHOY **(gf)** oyster sauce, fried garlic 13
GREEN APPLE COLESLAW **(gf)** celery seed drerssing 10

chef/proprietors MICHAEL MINA + AYESHA CURRY
executive chef kevin schantz

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness. Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.

(gf) gluten free
(v) vegan
(cbv) can be vegan
(cbgf) can be gluten free