

SALADS & SOUPS

- Butter Lettuce & Hearts of Palm Salad** (GF, V)
Ruby Red Grapefruit, Brokaw Avocado, Radish
Dijon Vinaigrette • **21**
- Petite Romaine Caesar Salad***
Garlic Streusel, Parmesan, Creamy Caper Dressing • **19**
- Lobster & Sunchoke Bisque** (GF)
Butter-Poached Lobster, Sunchoke Chips, Parsley Oil • **23**

SUSHI

Only Available
Wednesday- Sunday

Classic Garnishes of Wasabi & Pickled Ginger

SASHIMI

- Hon Maguro** - Blue Fin Tuna* • **19**
- Madai**- Seabream*• **MP**
- Sake** - Salmon* • **16**
- Hamachi** - Yellowtail* • **18**



ROLLS

- Dungeness Crab & Lobster Roll***
Avocado, Unagi Sauce • **31**
- Spicy Tuna Roll***
Cucumber, Finger Lime, Orange Tobiko • **19**
- Black Truffle Roll***
Sesame Beef Tartare, Shiso, Truffle Ponzu • **28**



RAW BAR

- Ahi Tuna Tartare*** (TS)
Garlic, Asian Pear, Pine Nuts, Mint
Habanero-Sesame Oil • **31**
- ½ Dozen Hog Island Oysters*** (GF)
Champagne Mignonette, Gin-Cocktail Sauce
Tabasco • **28**
- Big Eye Tuna***
Fried Onions, Roasted Garlic, Yuzu Tamari • **21**
- Yellowtail*** (GF)
Cucumber, Masago Arare, Truffle Ponzu • **29**
- Salmon*** (GF)
Serrano Chili, Lime, Ginger-Garlic • **28**
- Seabream*** (GF)
Tomato, Basil, Meyer Lemon, Whipped Ponzu • **32**

CAVIAR SERVICE

The Caviar Co.
Crème Fraîche, Chive, Egg Mimosa
Toasted Brioche, Potato Rösti
MP

STARTERS

- Jalapeño Lobster Toast**
Ginger Aioli, Black & White Sesame Seeds, Cilantro • **25**
- Chef Daniela's Dungeness Crab Empanadas** (GF/CC)
Corn Masa, Cilantro-Avocado Purée, Harissa Aioli • **29**
- Tempura Maitake Mushroom** (GF/CC)
Yuzu Aioli, Sichimi Togarashi • **19**
- ‘Surf & Turf’** (GF)
Grilled Octopus, Chorizo, New Potatoes, Miso Aioli • **38**
- Warm Parker House Roll**
Whipped Ricotta, Black Pepper-Honey • **10**

BUNGALOW STEAKS

Accompanied with Mini Loaded Baked Potato & Red Wine Demi
We Feature Petite & Full Size Cuts For Each Steak

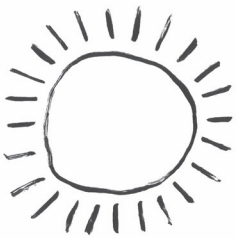
- Center-Cut Filet Mignon***
6oz • **58** | 8oz • **76**
- Delmonico Ribeye***
8oz • **70** | 16oz • **90**
- Japanese A5 Striploin***
4oz • **110** | 8 oz • **220**

ENHANCEMENTS

- 3 pc Grilled Shrimp • 18**
- Half Lobster Tail • 28**

MAINS

- Miso-Broiled Sea Bass** (GF)
Maple Roasted Delicata Squash, Pomagrate, Pepita Shug • **58**
- Lobster Pot Pie** (TS)
Maine Lobster, Truffle Brandied Lobster Cream, Seasonal, Vegetables • **130**
- Roasted Half Chicken** (GF)
Polenta, Charred Winter Citrus, Sage • **49**
- Whole Roasted Sumac Branzino** (GF)
Shaved Fennel, Creamy Tahini, Dill • **56**
- Sea Urchin ‘Carbonara’**
Sardinian Bottarga, Squid Ink Spaghetti, Garlic Streusel • **65**



GLUTEN FREE, GF | VEGAN, V | TABLESIDE, TS | CROSS CONTAMINATION CC

*SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS
FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE AND IS DISTRIBUTED TO OUR SERVICE TEAM. GUESTS ARE WELCOME TO ADJUST IT HOWEVER THEY WISH. WE SIMPLY ASK FOR A SIGNED RECEIPT TO CONFIRM YOUR FINAL GRATUITY.