

THURSDAY PRIX FIXE DINNER \$25

HAPPY HOUR

All Night Long

\$5 DRAFT BEER

\$7 WINES

\$11 COCKTAILS

RAW BAR

OYSTERS - each

thatch island, fire island, ny 3.50

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shrimp cocktail 18

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TOWERS

BARTENDER'S

60

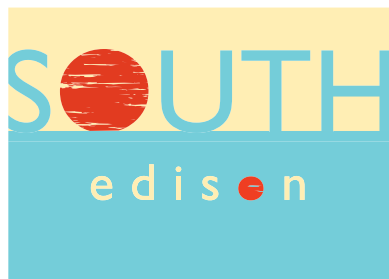
oyster selection, shrimp cocktail,
oyster shooter tasting

SUNDAYS

BRUNCH 11am - 4pm

Half-Price Oysters

Happy Hour All Day



FIRST COURSE

ANCHO BEET SOUP*

taro root matchsticks, crema, fried oyster

OLIVE OIL BRAISED BABY OCTOPUS TACOS*

hen-of-the-woods mushroom, pickled red onion, crema, queso cotija,
salsa verde, blistered fresno chili, cilantro

WINTER SALAD*

baby arugula, baby watercress, castelfranco radicchio, black fig, mung
bean sprouts, persimmon, lemon-macadamia nut vinaigrette

BLISTERED SHISHITO PEPPERS*

dill yogurt sauce

MARKET FISH CEVICHE* add 3

ponzu, seaweed salad, radish, scallion, crispy tortilla, cilantro oil

FRIED ROCK SHRIMP*

wasabi aioli, pickled ginger

SECOND COURSE

HAND ROLLED CAVATELLI

japanese eggplant, heirloom tomato, basil whipped ricotta,
parmigiano-reggiano

LOCAL MARKET FISH a la PLANCHA* add 5

parsnip cream, fresno purée, asparagus, radish, beech mushrooms

BLACK AND BLUE SEA SCALLOPS* add 7

pablano-chesnut romesco, sunchoke, brussels sprouts,
black trumpet mushroom

LEMONGRASS BUTTERMILK-BRAISED CRISPY CHICKEN

cheddar scallion biscuit, creamed chinese broccoli

LA FRIEDA FLANK STEAK*

sweet potato purée, broccolini

BONE-IN COUNTRY STYLE PORK CHOP

country style gravy, fontina cheese, zucchini

SIDES

BRUSSEL SPROUTS* 10

sesame, fresno chili, shallot

CREAMED

CHINESE BROCCOLI* 10

TRUFFLE FRIES* 11

grated parmigiano-reggiano,
truffle oil, basil

Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* This item is gluten-free.
Parties of 8 or more will be charged an automatic gratuity of 20%