

FORT OAK



RAW & TOWERS

OYSTERS ON THE HALF SHELL ½ dozen : dozen · 24 : 44 *

OLD BAY PRAWNS cocktail sauce, lemon · 24

YELLOWTAIL TIRADITO pineapple, aji amarillo, avocado, cilantro, red onion, popped sorghum, tajín · 20 *

SCALLOP AGUACHILE cucumber, onion, cilantro, coriander oil · 21 *

AHI CRUDO avocado, sesame tuile, breakfast radish, chermoula, cilantro, oro blanco · 21 *

½ **MAINE LOBSTER** vanilla mayo, lemon, drawn butter · 25

PETITE TOWER · 95 *

12 oysters, 3 clams, 3 prawn, maine lobster tiradito, scallop aguachile

GRANDE TOWER · 155 *

18 oysters, 6 clams, 6 prawns, maine lobster tiradito, scallop aguachile, marinated tuna

HOUSE PLATES

COPPA HAM b&b pickles, raclette, rye bread · 18

LAMB MORTADELLA vadouvan aioli, house mustard, pickled onions, za'atar lavash, pistachio · 17

RABBIT & BACON SAUSAGE apricot mustarda, frisée, pickled peppers, smoked almonds · 18

SHARE

SOURDOUGH BREAD house cultured butter, pacific sea salt · 8

LITTLE GEM SALAD cavolo nero, embered beets, whipped feta, hazelnuts, golden raisins, urfa pepper everything spice, sumac ranch · 16

GOAT MILK CAVATELLI charred broccoli, fennel sausage, summer truffle, soft herbs, grana padano · 26

BROILED OYSTER buddha hand kosho, arugula, pickled onion, peppered sourdough crumble · 22

BURRATA strawberry-balsamic conserva, mizuna, snap peas, pine nut relish, sourdough · 18

HEARTH ROASTED CARROTS quinoa, humboldt fog, pickled fennel, carrot top pesto, smoky yogurt, tarragon · 17

CHICKEN FRIED QUAIL corn bread, cabbage, local red beans, red eye gravy, date · 23

BEEF TARTARE shallot, hazelnuts, black truffle vinaigrette, chervil, rye bread · 19 *

STEAMED CLAMS & MUSSELS spanish chorizo, fennel, white wine, herb butter, grilled bread · 19

CHARRED CAULILINI fermented chile aioli, shallot vinaigrette, smoked almonds, currants, herbs · 18

ENTRÉES

40 DAY DRY-AGED RIBEYE herb beef butter, loaded coal roasted baked potato · 105

HEARTH GRILLED BRANZINO peperonata, salsa verde, fried herbs, grilled lemon · 35

DUROC PORK CHOP black garlic sauce, coal roasted brussels sprouts & potatoes, ginger, garlic chips, herbs · 39

BARBECUED HALF DUCK spring peas, duck fat fried farro, pomegranate, pickled turnips, harissa, toum · 47

MEYER'S NEW YORK STRIP potato mousseline, smoked maitake, green garlic relish, cauliflower, pickled mustard bordelaise · 61