

September 21, 2026

HUMMUSIYA

*A rotating selection of hummus and dips from across the Mediterranean,
served with warm, made-to-order pita.*

01	FILET MIGNON*‡	26
	<i>Garlic confit, Turkish Aleppo, imported Lebanese roasted pine nuts</i>	
02	CASTELVETRANO OLIVES & SHEEP'S MILK FETA	15
	<i>Lemon zest, fennel, thyme</i>	
03	CHICKEN SALSA RUSTICA ‡	20
	<i>Josper-grilled chicken, Turkish Aleppo, imported Lebanese roasted pine nuts</i>	
04	BABA GANOUSH ‡	15
	<i>Fire-roasted eggplant, smoked paprika, imported Lebanese roasted pine nuts</i>	
05	PISTACHIO LABNEH‡	15
	<i>Strained Greek yogurt, roasted pistachios, za'atar, lemon</i>	

The Raw Bar

SEAFOOD PLATTERS

PICCOLO*◇ 85

*6 Oysters, 5 Jumbo Oishii Shrimp, 3 Peruvian Scallops on the Half Shell,
2 Tristan Rock Lobster Tails*

MEZZO* 145

*12 Oysters, 6 Jumbo Oishii Shrimp, 6 Peruvian Scallops on the Half Shell,
3 Tristan Rock Lobster Tails, Seafood Salad*

GRANDE** 325

*12 Oysters, 8 Jumbo Oishii Shrimp, 8 Peruvian Scallops on the Half Shell,
4 Tristan Rock Lobster Tails, Greek Ceviche, Seafood Salad,
1 oz Petrossian Royal Ossetra Caviar*

OYSTERS SHUCKED TO ORDER*◇

Choice of pink peppercorn mignonette, cocktail sauce, or both

HAMA HAMA Washington, Pacific \$3.90 per

SUMMERSTONE Washington, Pacific \$3.90 per

APHRODITE Washington, Pacific \$3.90 per

CHILLED JUMBO OISHII SHRIMP◇ \$4.90 per

Saffron aioli or housemade cocktail sauce

PERUVIAN SCALLOPS ON THE HALFSHELL*◇ \$3.75 per

Dressed with cacciatore and garlic aioli

TRISTAN ROCK LOBSTER TAIL◇ \$13.50 per

Classic mustard sauce

SEAFOOD SALAD* \$23.50

#1 Bigeye tuna, jumbo Oishii shrimp, avocado, citrus vinaigrette

PETROSSIAN ROYAL OSSETRA CAVIAR* \$110

1 oz, served with the classic accoutrements

* Items contain raw/uncooked products. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness. ◇Gluten Free. Many dishes can be prepared gluten-free. While we take care with dietary needs, we're not a gluten-free kitchen. Use caution if you have wheat allergies. ‡ Contains tree nuts or peanuts. Please let your server know if you have any food allergies.

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