

Provisions

- Fresh Pull-Apart Dinner Rolls with Jacobsen's sea salt (7)
- Salt and Pepper Crispy Calamari Thai dipping sauce (11)
- Crispy Brussels Sprouts' apple gastrique, roasted almonds, goat cheese dipping sauce (11)
- Dixie Picnic Chicken Snack' herbs, spices, hot sauce (12)
- Voodoo Heritage Grain Fried Rice, chicken, peas, sunflower seeds, and shoots (11) **Better with Shrimp +6**
- Baja Style Seafood Cocktail' jumbo lump crab, shrimp, scallop, and tomato (14)
- Sushi Grade White Fish Ceviche avocado, cherry tomato, roasted sweet potato, fennel* (15)
- Steak Tartare prime beef tenderloin, egg yolk, LGO bake shop sprouted rye*(18)

Salads

- LGO Caesar sweet gem romaine, Parmesan Reggiano, hand-torn croutons (11) *add salmon +6*
- Arcadian Mixed Greens Salad' baby salad greens, chopped vegetable vinaigrette (11) *add shrimp +3.50 ea*
- Smoked Trout Salad' avocado, olives, fennel, grapefruit, preserved lemon vinaigrette (16)
- Evil Thai Princess King Crab Salad avocado, mango, peanut, shredded lettuce, cilantro (22)
- Dungeness Crab "Wedge" Salad iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing (23)

Rolled Sushi

- Deluxe Spicy Tuna Roll - sushi grade tuna, avocado, spicy mayo (12)
- Real Crab California Roll - blue crab, cucumber, avocado (11)
- Lobster Tobanjan - jicama, mango, Fresno chilies, soy paper (16)
- Crab & Macadamia - blue crab, asparagus, Fresno chilies, shiso remoulade (12)
- Baked Yuzu Crab Roll - blue crab, topped with spicy tuna and Serrano peppers (16)
- Mixed Vegetable Roll - shiitake mushroom, bell peppers, asparagus, cucumber, avocado (9)
- Spicy Avocado Roll - Fresno chilies, mango, cilantro, soy paper (10)
- Crunchy Shrimp Roll - roasted almonds, avocado, spicy mayo, Serrano peppers (13)

Today's Selection of Fresh Fish

See feature card for pricing. Includes choice of side and any of our signature sauces.
lemon caper beurre blanc * pommery mustard sauce * romesco * piri piri

More Entrees

- Sushi Grade Ahi Tuna Burger avocado, lettuce, homemade bun (16)*
- "Clark Street" Burger USDA Prime beef, Beechers cheddar, grilled onion, housemade steak sauce* (14)
- Pan Roasted PEI Mussels chorizo, white wine, grilled rustic sourdough (17)
- Organic Roast Chicken crispy skin, simple, delicious, with market vegetables (21)
- Radio Milano Pasta Troife shrimp, housemade sausage, sun-dried tomatoes, kale, almond pesto (21)
- Pan Crisp French Loup de Mer' market vegetables, lemon caper buerre blanc (27)
- Fresh Blue Crab Cakes' pommery mustard sauce, chipotle spice, spring pea tendril slaw (32)

USDA Prime Steaks

Butchered in house. Served with housemade steak sauce and your choice of side.

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|---------------------------|---------------|-----------------|
| Center Cut Filet Mignon* | 8 oz. | (42 or 6/ounce) |
| Ribeye Steak* | 14 oz. | (38) |
| New York Strip* | 12 oz. | (36) |
| Dry Aged Pork Porterhouse | 14 oz. | (32) |
| Lobster Surf & Turf' | 6 oz. / 8 oz. | (49) |

Sides

- loaded baked potato
- hand cut french fries
- creamy cole slaw
- farmer's market vegetables
- summer squash with romesco

*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. Our lemonade contains raw egg whites. *Gluten Free! We are sensitive to dietary needs & concerns of our guests, but are not a gluten-free facility. We ask that anyone with wheat allergies please use caution.