

## Provisions

- Fresh Pull-Apart Dinner Rolls with Jacobsen's sea salt (7)
- Crispy Brussels Sprouts\* apple gastrique, roasted almonds, goat cheese dipping sauce (12)
- Dixie Picnic Chicken Snack\* herbs, spices, hot sauce (13)
- Baja Style Seafood Cocktail\* jumbo lump crab, shrimp, scallop, and tomato (14)
- Salt and Pepper Crispy Calamari Thai dipping sauce (13)
- Voodoo Fried Rice, shrimp, organic chicken, peas, gojuchang, red fresnos (15)
- 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, summer squash with romesco (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.         | (43 or 6 per oz.) |
| Ribeye Steak*             | 14 oz.        | (41)              |
| New York Strip*           | 12 oz.        | (38)              |
| 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.