

## PACIFIC OYSTERS

Miso Butter, Panko Gratin

12/24

## ALASKAN KING CRAB

Miso Butter, Grilled Lemon

28

# Charcoal Grilled Shellfish

## SHELLFISH PLATTER

Oysters, Shrimp, Lobster, Crab

92

## GULF SHRIMP

Miso Butter, Grilled Lemon

12/24

## MAINE LOBSTER TAIL

Miso Butter, Grilled Lemon

45

## APPETIZERS

**AYESHA'S CURRY CORNBREAD** Thai Red Curry Butter (2 pieces) 6

**KALUA INSTANT BACON** Steamed Buns, Teriyaki, Pineapple, Macadamia 17

**DOUBLE DUCK WINGS** Mango-Scotch Bonnet Glaze, Green Seasoning, Crispy Plantains 17

**WAGYU SHAKING BEEF** Bahn Mi Pickles, Bibb Lettuce Cups, Nuoc Cham, Peanuts 21

**TOKYO-STYLE CHICKEN KARAAGE** Fried Chicken Thigh, Spicy Mayo 14

**TOM KHA SOUP** Crab, Peas, Tofu, Peanuts, Curry Cornbread 18

**CLASSIC WEDGE SALAD** Iceberg Lettuce, Bacon, Blue Cheese, Red Onion 14

**TRUFFLE CAESAR SALAD** Gem Lettuce, Onion Crema, Pecorino 16

**SMOKED BURRATA** Beets, Citrus, Pistachios, Calabrian Chilies 17

## BARBECUE VEGETABLES

### THE LIGHTER SIDE

**AVOCADO & QUINOA SALAD** Jicama, Black Beans, Avocado Green Goddess 15

**GRILLED MIATAKE MUSHROOMS** Soy Ponzu, Yuzu-Tofu, Togarashi 16

**ROASTED CAULIFLOWER** Tehina, Golden Raisins, Za'atar, Pistachio 13

**MISOYAKI DELICATA SQUASH** Pickled Shimeji Mushrooms, Sesame, Nori 12

**MICHAEL'S MOM'S FALAFEL** Hummus, Tomato Jam, Cucumber, Endive 15

**MOROCCAN CARROTS** Harissa, Smoked Walnut Butter, Medjool Dates 12

**SMOKED THAI COCONUT** Roasted Pumpkin, Finger Lime, Chili Oil 13

**BARBECUED SWEET POTATOES** Brussels-Apple Slaw, Spiced Pecans 14

## Smoked Pork Ribs

### "ST. LOUIS CUT"

Select from: **AMERICAN BBQ • AL PASTOR • SESAME-GOCHUJANG**

Half Rack 22 | Whole Rack 39 | Combo Rack 55

*Our St. Louis Pork Ribs are juicy, tender, and full of flavor. Our chefs collaborated with Le Sactuaire to create three distinct spice blends for our ribs. They are dry rubbed and smoked low and slow. Each style of rib is finished with its own unique sauce.*

## WOOD GRILLED STEAKS

**16oz PRIME RIB EYE - 59 | 7oz CENTER-CUT FILET MIGNON - 52 | 14oz AMERICAN WAGYU NY STRIP - 72**

Steaks are served with Crispy Za'atar Potatoes, Tehina, Grilled Lemon

## INTERNATIONAL ENTREES

**SMOKED KOREAN SHORT RIB** Sticky Rice, Kimchi, Soy, Sesame 48

**SINALOA CHICKEN** Achiote, Chilies, Sweet Potatoes, Avocado 29

**CEDAR-SMOKED SALMON** Anson Mills Grits, Mushrooms, Bacon Vinaigrette 35

**MORRO BAY BLACK COD** Garlic Fried Rice, Chicories, Fermented Black Bean Vinaigrette 34

**RN74 PRIME BURGER** Aged Cheddar, Caramelized Onions, Pork Belly 21

**GRILLED BRANZINO** Lemon Potatoes, Caper-Olive Vinaigrette 32

## SIDES FOR THE TABLE

**RIB TIP MAC & CHEESE - 15 • GARLIC-ROSEMARY FRIES - 7 • BRUSSELS SPROUTS - 14**

**WHIPPED POTATOES & GRAVY - 9 • GARLIC FRIED RICE - 10**

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.  
4% surcharge will be added for all food & beverages for San Francisco employer mandate. Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.