

## WOOD ROASTED SHELLFISH

miso butter, breadcrumbs

**PACIFIC OYSTERS** 4 each per piece

**GULF SHRIMP** 4 per piece

**ALASKAN KING CRAB** 28

**MAINE LOBSTER** half 24 / whole 48

**SHELLFISH PLATTER** oysters, shrimp, lobster, crab 85

## INTERNATIONAL RAW BAR

**OYSTERS ON THE HALF SHELL** habanero-tomato mignonette 4 per piece

**LOCAL CATCH CEVICHE** radish, cilantro, corn, onion, tomato, tortilla chips, cucumber water 17

**KAMPACHI SASHIMI** crispy onions, serrano chili, yuzu ponzu 19

**MICHAEL MINA'S TUNA TARTARE** ancho chili, asian pear, pine nuts, finger lime, quail egg, sesame oil, mint 18

## STARTERS

**AYESHA'S FRESH BAKED CORNBREAD** thai red curry butter 2 per piece

**JAMAICAN JERK CHICKEN CUTLETS** mango-scotch bonnet pepper glaze 13

**'INSTANT' BACON BAO BUNS** (2) pork belly, five-spice, sweet chili sauce, chili water 12

**SHAKING BEEF LETTUCE CUPS** gem lettuce, pickled daikon & carrots, black pepper, nuoc cham 19

**CRAB & THAI COCONUT SOUP** sweet peas, soft tofu, peanuts, cornbread 13

## SALADS

**ARUGULA SALAD** fennel, stone fruit, marcona almond, ricotta salata, poppyseed dressing 10

**TOMATO SALAD** tinkerbell pepper, tomato, olives, capers, feta cheese, oregano vinaigrette 13

**QUINOA & KALE** avocado, cucumber, radish, sunflower seeds, ginger vinaigrette 13

**TRUFFLE CAESAR** gem lettuce, sweet onion crema, parmesan cheese, truffle dressing 12

**THE 'DEL MAR' LOBSTER SALAD** butter lettuce, shaved vegetables, hearts of palm, citrus vinaigrette 28

## FROM THE GARDEN

**STEHLY FARMS AVOCADO** marinated jicama, garlic crumble, calabrian chili hot sauce 14

**MAMA MINA'S FALAFEL** hummus, cucumber, endive crudite, tomato jam 13

**BARBECUE SWEET POTATOES** cabbage-apple slaw, spiced pecans 12

**WHOLE-ROASTED CAULIFLOWER** tehina, golden raisins, za'atar, pistachio 15

## SMOKED ST. LOUIS CUT PORK RIBS

our chefs collaborated with le sanctuaire to create three distinct spice blends for our ribs and finished with our own signature international sauce

select from

**AMERICAN BARBECUE | VIETNAMESE LEMONGRASS | KOREAN SESAME-GOCHUJANG**

**HALF RACK 19 | WHOLE RACK 36 | COMBO RACK 48**

## SMOKED KOREAN BONE-IN SHORT RIB

STEAMED WHITE RICE, KIMCHI, TOASTED SESAME 45

## GLOBAL INSPIRATIONS

**FIVE-SPICE FRIED CHICKEN** whipped potatoes, brown gravy, smoky greens 23

**GRILLED 'SINALOAN' STYLE MARY'S CHICKEN** achiote, chili, sweet potatoes, avocado 23

**CEDAR-SMOKED SALMON** sweet corn, red onion, heirloom cherry tomatoes, zucchini, coconut-curry 38

**WHOLE MEDITERRANEAN SEABASS** lemon potatoes, rainbow swiss chard, warm tomato vinaigrette 29

**BAJA DAILY CATCH** garlic fried rice, scallions, bok choy, chinese black bean sauce 29

**CHERRY-BOMB BURGER** pickled cherry peppers, grilled onions, fontina cheese 16

## FROM THE MEAT LOCKER

all steaks are served with barbecue onions & house steak sauce

**9oz SNAKE RIVER FARMS WAGYU SKIRT STEAK** 35

**8oz CENTER-CUT FILET MIGNON** 48

**14oz NEW YORK STRIP STEAK** 45

**16oz DELMONICO RIB EYE** 59

## FOR THE TABLE

**RIB TIP MAC & CHEESE** 14 **WOOD-FIRED BROCCOLINI** 8

**MUSHROOM FRIED RICE** 9 **GARLIC-ROSEMARY FRIES** 6

**JALAPENO CREAM CORN** 8 **TRUFFLE WHIPPED POTATOES** 10

chef/proprietors MICHAEL MINA + AYESHA CURRY  
executive chef KEVIN SCHANTZ

*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.  
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*