

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

SMOKED DEVILED EGGS Asparagus Slaw, Bread Crumbs 6

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

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

SMOKED SALMON TOSTADA Brokaw Avocado, Watercress, Sour Cream 19

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

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

SMOKED BURRATA Spring Peas, Speck, Mint 17

BARBECUE VEGETABLES

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

CRISPY CAULIFLOWER Tehina, Golden Raisins, Za'atar, Pistachio 13

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

GRILLED DELTA ASPARAGUS Poached Farm Egg, Hollandaise 12

BARBECUED SWEET POTATOES Brussels-Apple Slaw, Spiced Pecans 14

EASTER ENTREES

SMOKED 16 OZ PRIME RIB Whipped Potatoes, Sauce Bernaise 54

HONEY GLAZED HERITAGE HAM Ansen Mills Crits, Brussels Sprouts 36

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

18oz RIB EYE, PRIME - 67 | 8oz FILET MIGNON, CENTER CUT - 52 | 14oz NY STRIP, PRIME - 48

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 38

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

EGGS BENEDICT House Canadian Bacon, Smoked Pepper Hollandaise 21

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.