

-shellfish-

daily selection of east coast & west coast oysters*	mp
white shrimp cocktail, fresh horseradish, lemon	14
LC's shellfish supreme* (limited availability)	55
oysters, poached shrimp, king crab, lobster, remoulade, cocktail & mignonette	

-small plates-

diver scallop crudo*, ponzu, charred avocado, radish, scallion, crispy garlic	11
new england style clam chowder	9
crispy frog legs, fish sauce, roasted cashew, thai chili sap	12
ahi tuna tartare*, spicy mayo, yuzu caramel, toasted garlic, cucumber	12
grilled octopus, heirloom tomato, roasted garlic crouton, warm 'nduja vinaigrette, torn basil	13
sweet corn hush puppies	5
warm jar of king crab & butter with grilled bread	21
"bacon & eggs*," house made sturgeon bacon, crème fraiche & toast	12
cheesy garlic bread	5

-veggies-

asparagus, brown butter vinaigrette, crispy bacon, cured egg yolk	8
sweet corn "elote", cotija, mayo, cilantro, smoked pimenton	6
savoy spinach, chiles, vinegar, garlic, parmesan	5
garlic french fries, rooster sauce aioli	5
shishito peppers, miso, yuzu, parmesan, white truffle oil	8

-greens-

black kale, stone fruit, bacon, cheddar, almond	10
king crab salad, bacon, avocado, tomato, romaine, french dressing (no crab \$10)	16
burrata salad, mission fig, arugula, heirloom tomato, fennel, rustic crouton, pine nut, white balsamic vinaigrette	14
cleo's coleslaw	5

-large plates-

traditional fish & chips, celery seed coleslaw	17
grilled loup de mer, romanesco, salsify, grapefruit, thai basil	31
cajun shrimp, red potato, corn & grilled bread	22
king crab legs, grilled with drawn butter	38
maine lobster roll, old bay aioli, buttered brioche, celery leaf, coleslaw (limited availability)	26
crab, hand cut tagliatelle, spicy tomato sauce, basil, fennel pollen, olive oil	19
grilled ahi tuna*, mushroom ginger dumpling, spicy caramelized soy	27
"bouillabaisse*," scallops, mussels, shrimp, tomato, fennel, saffron	24
shrimp po' boy, pickled onion, smoked paprika remoulade	16
grilled faroe islands salmon*, asparagus risotto, sugar snap pea, watermelon radish, preserved lemon vinaigrette	27
LC burger*, prairie breeze, bacon jam, arugula, truffle aioli, steak fries	15

-desserts-

lemon icebox pie, chantilly cream, blackberry compote	6 each
sticky toffee pudding, hazelnut toffee, nutella ice cream	
seasonal sorbet & ice cream	

*these items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

-absinthe-

st. george, california (60% abv)	12
kubler, switzerland (53% abv)	14
mata hari, austria (60% abv)	8
duplais blanche, switzerland (60% abv)	16
duplais verte, switzerland (68% abv)	17
heritage, france (68% abv)	14
mansinthe, switzerland (66% abv)	15
grand absinthe, france (69% abv)	17
leopold bros, colorado (65% abv)	16
lucid, france (62% abv)	15
la clandestine, switzerland (53% abv)	17
vieux pontarlier, france (65% abv)	14
pernod, france (68% abv)	12

-spirits-

subtle menace – tanqueray gin, absinthe, sauv blanc, fresh lime	10
currant & honey – altos blanco, montelobos, crème de cassis, honey, lime juice	11
first mate – kraken rum, torres orange, orgeat, lemon juice, cherry bitters	11
cranberry ginger mule – smirnoff vodka, cranberry reduction, lime juice, bitters	10
trotting park sour – high west rye, honey, lemon juice, grapefruit juice, bitters	12
rosé all day – pescador, st. germain, strawberry, basil, fennel bitters	9
chamomile gin & tonic – chamomile infused gin, fever tree mediterranean tonic	9
winston “copperknob” churchill – johnnie walker black, averna, antica, bitters	14

-beer-

wren house, phoenix (rotating)	7
hangar 24, “betty ipa”, california (draught)	7
north coast brewing co, “scrimshaw pilsner”, california (draught)	6
goose island “sofie”, illinois (draught)	8
cold mexican beer (12 oz bl)	5.5
estrella damm, “inedit”, spain (12 oz bl)	8
shiner, light blonde, texas (12 oz bl)	7
alpine, “duet”, san diego (12 oz bl)	7

-sparkling wine-

	(glass)	(carafe)	(bottle)
organic prosecco – corezzo “terre di marca”, veneto, italy	7	--	32
rosé – bouvet, loire, france	12	--	50

-white wine-

grüner veltliner – fred loimer “lois”, kamptal, austria	8	12	32
pinot grigio – cantine volpi “ERA”, veneto, italy (on tap)	8	12	--
chardonnay – matchbook, dunnigan hills, ca (on tap)	8	12	--
chardonnay – clos du val, carneros, ca	12.5	18.5	48
sauvignon blanc – frenzy, south island, new zealand	9	13.5	34
sauvignon blanc – delaporte, sancerre, france	15	22.5	58
vermentino – prelius, tuscan, italy	11	16.5	42

-rosé wine-

grenache blend – bodegas olivares, jumilla, spain	8	12	30
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-red wine-

pinot noir – panther creek “fox block eleven”, willamette valley, or	15	22.5	58
pinot noir – domaine coupage, languedoc - roussillon, france (on tap)	8	12	--
cabernet sauvignon – angelina, ca (on tap)	8	12	--
cabernet sauvignon – routestock, napa valley, ca	15	22.5	58
malbec – nieto, mendoza, argentina	8	12	30
bordeaux blend – delille cellars “d2”, columbia valley, wa	16	24	60