



LA MER ET CRU

<i>Huître</i> – Thai basil mignonette Hood Canal (WA) Nasketucket Bay (MA) St. Simone (CAN)	16/half dozen
<i>Crevettes L'ouc</i> – poached shrimp, kaffir ketchup	16
<i>Cua Royale Ma do Ne</i> – king crab, calamansi mayo	13/quarter lb.
<i>Gỏi Calamar (RI)</i> – squid salad, cilantro, peanuts	14
<i>Homard Trois Xốt (ME)</i> – lobster, trio of sauces	18/36
<i>Cá Fluke Cru (NY)</i> – fluke, pineapple, herbs	15
<i>Bò Tartare (Niman Ranch)</i> – beef tartare, scallions, mint	16
<i>Plateau Hai San</i> – Grand Platter 12 oysters, 4 shrimp, scallops, squid salad, king crab	75
<i>Plateau Má Pêche</i> – Large Platter 18 oysters, 8 shrimp, scallops, squid salad, king crab, whole lobster	150

PETITE ASSIETTE

<i>Ba Te de Pintade (Piedmont, NC)</i> – guinea hen pate, foie gras	16
<i>Xà Lách Frisée</i> – frisée, tripe, jowl croutons, poached egg	16
<i>Moules Bouchot au Bia (ME)</i> – mussels, crab paste, beer	14
<i>Ôc Sên Sauvage</i> – wild Burgundy snails, pork sausage, garlic, tarragon	18
<i>Côtelletes de Porc (Newman's Farm, MO)</i> – pork ribs, lemongrass caramel	16
<i>Chou-Fleur Chiên (Satur Farm, LI)</i> – fried cauliflower, curry, mint, fish sauce	12

PLATS

<i>Raie a la Dufresne (LI)</i> – skate, brown butter, lime, pea shoots	24
<i>Cá Loup de Mer Nướng (ME)</i> – grilled branzini, long beans, almonds, coconut	27
<i>Bun du Riz (Niman Ranch)</i> – rice noodles, spicy pork, sawleaf herb	18
<i>Poularde Quay (Goffle Rd Farms, NJ)</i> – roasted chicken, mushrooms, green papaya, peanuts	25
<i>Steak Frites (Creekstone Farm, KS)</i> – 12 oz 'juliet' steak, rice fries	29
<i>Travers de Boeuf Kho (Creekstone Farm, KS)</i> – short ribs, carrots, marrow, spaetzle	29
<i>Cote de Porc Khoai Tay (Bev Eggleston, VA)</i> – roasted pork chop for two, spicy potatoes	48