



## Dinner Menu

### Raw Bar

West Coast Oysters  
Grassy Bar, CA 3.75  
Miyagi, CA 4.  
Hammersley, WA 3.75

East Coast Oysters  
Blue Point, NY 4.  
Fisher Island, NY 4.  
Glidden Point, ME 4.

Shrimp Cocktail 6/19. or 12/36.  
Dungeness Crab Rémoulade 28.  
Little Neck Clams 1.50/ea

Seafood Plateaux  
[MARKET PRICE]

#### SMALL

Half Dozen Oysters, Six Shrimp, Five Little Neck Clams, Crab Rémoulade, Ceviche

#### LARGE

Dozen Oysters, Twelve Shrimp, Eight Little Neck Clams, Crab Rémoulade, Ceviche

#### GRAND

Dozen Oysters, Fourteen Shrimp, Eight Little Neck Clams, Crab Rémoulade, Ceviche, Whole Lobster

### Small Bites/Sides

Chef's selection oysters, blood orange and ginger granita, hearts on fire 9.

Grilled littleneck clams, chorizo butter, cilantro 6.

Shishito pepper, miso aioli, bonito flakes, togarashi 7.  
Fried bacon mac & cheese 7.

Mini seafood corn dogs, whole grain mustard crème fraiche, spicy ketchup 9.

#### Sides

Stevie's coleslaw 5

House-made fries 6.

Grilled asparagus, almonds, lemon, parsley 7.

### Appetizers

New England clam chowder, smoked bacon, oyster crackers 10/15.  
Lobster bisque, lemon oil, micro greens 10.

Charcoal grilled little gem lettuce, radish, red onion, ricotta salata, roasted jalapeño avocado dressing 13.

Mixed green salad, heirloom baby carrots, radish, croutons, tarragon honey vinaigrette 12.

\*Seafood ceviche, red onions, tomatoes, seaweed salad, citrus vinaigrette, cilantro habanero oil, corn tortilla chips 16.

Salmon tartare, cucumber, yuzu tobiko, micro wasabi, fried shallots, yuzu soy broth 16.

“Angels on horseback” smoked bacon wrapped oysters,  
rémoulade 15.

Steamed mussels, spicy red curry, micro cilantro 17.

Crispy calamari, spicy romesco sauce, lime, micro cilantro 16.

## Entrees

Shrimp or crab Louis, iceberg lettuce, avocado, hardboiled egg, rémoulade 29/31.

\*Skuna Bay salmon, asparagus, shimeji mushrooms, spring garlic, preserved lemon, mushroom dashi 30.

\*Petrale sole, quinoa, snap peas, pea tendrils, radish, pearl onions, garlic purée 28.

A&H lobster roll, pain de mie bun, tater tots, Stevie's coleslaw, choice of drawn butter or aioli 31.

Smithwick's beer-battered flounder, tartar sauce, house-cut fries 27.

\*Grilled flat iron steak frites, garlic fries, lobster béarnaise 33.

5% surcharge is added for San Francisco Employee Mandates

SAMPLE MENU  
UPDATED 04/14/2018

\*California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness".