



Bay Bubbles 25

A Bottle of Pol Clement Sparkling Wine

Choice of Fresh Orange, Pineapple or Grapefruit Juice (served on the side)

FROM THE SEA

- Oyster on the Half Shell** 18/36
Mignonette & Lemon
- Jumbo Gulf Shrimp Cocktail** 24
Lemon & Cocktail Sauce
Turtle Friendly Caught in the Gulf of Mexico
- Ceviche** 16
Jalapeño, Toasted Coriander, Red Onion,
Lemon & Orange Juice
Freshly Caught from the Pacific Ocean
- Dungeness Crab Louie** 24
Butter Lettuce, Cucumber, Grapefruit & Egg
Wild Trap Caught off the Washington Coast
- Shellfish Indulgence Platter** A.Q.
Crab, Lobster, Shrimp, Oysters & Ceviche
Sustainably Harvested Shellfish

GREENS & THINGS

- Oyster & Champagne Bisque** 8
Chives & Crème Fraîche
Golden Fog Oysters
- Steak Tartare** 16
Levain Toast, Quail Egg & Parsley
Naturally Raised by Family Owned Schmitz Ranch, CA
- Epic Caesar Salad** 14
Levain Croutons & Parmesan
Levain Bread from Acme Bakery, Berkeley, CA

Add:

- Chicken 9 ● Gulf Shrimp 16 ● Steak 16
- Dungeness Crab 21

Vegetarian & special dietary requests are met with enthusiasm!

A 5.5% surcharge will be added to all food & beverages for San Francisco employer mandates.

California Law advises patrons: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."

BRUNCH

- Bacon-Cheddar Steakhouse Burger** 18
Served with French Fries & Epic Burger Sauce
Specialty House Blend of All-Natural Beef
- The Impossible Burger** 18
Caramelized Onions, Smoked Cheddar & Chipotle Aioli
Earth Friendly & Vegan Burger Patty
- Quiche** 18
Bacon, Mushroom, Swiss Chard & Roasted Squash
Fresh Sustainably Raised Farmed Eggs
- Breakfast Sandwich** 17
Sausage, Eggs, Smoked Cheddar Cheese,
Avocado & Grilled Radicchio Salad
House Made Pretzel Roll
- Steak & Eggs** 27
Baby Roasted Potatoes, Mushrooms & Watercress
Humanely Raised Black Angus Beef from Absarokee, MT
- French Toast** 15
Spiced Apple Compote & Toasted Almond Cream
Organically Grown from Healdsburg, CA

STEAKS

- To Complement (choose one)**
Béarnaise Sauce, Chimichurri, Horseradish, "Epic Steak" Sauce
- Filet Mignon** 6oz 47 ● 9oz 55
Naturally Raised by Family Owned Schmitz Ranch, CA
 - Flatiron Steak** 10oz 27
Genuine Black Angus Beef from Mission Ranch, MT
 - Skirt Steak** 10oz 25
Genuine Black Angus Beef from Mission Ranch, MT
 - Prime Dry Aged Ribeye Steak** 14oz 62
Procured by S.F. Butcher, Bryan Flannery

TO SHARE

- French Fries** *Sauce Béarnaise* 10
- Wilted Spinach** *Garlic* 12
- "Julia Child's" Potatoes** *Gruyère Cheese* 12
- Roasted Potatoes & Mushrooms** 12
- Brussels Sprouts** *Yuzu & Fish Sauce* 10