

On the Half Shell

with our sparkling rosé mignonette

Kumamoto (<i>c. sikamea</i>) Humboldt <i>small, melon, creamy & clean</i>	4.25
Pacific Gold (<i>c. gigas</i>) Morro Bay <i>small, smooth, tide tumbled twice</i>	4.25
Standish Shore (<i>c. virginica</i>) Massachusetts <i>small size, sweet & buttery</i>	4.00
Tomales Bay (<i>c. gigas</i>) Marin <i>small, sweet & briny</i>	3.75
Littleneck Clam (<i>m. mercenaria</i>) New York <i>small, salty, sweet & supple</i>	2.50

Chilled Crustaceans

served with fresh horseradish and cocktail sauce

Tiger Shrimp	29
Picked Dungeness Crab	29
Maine Lobster, ½ or Whole	39/79

Caviar

one ounce each – traditional accoutrements

Queen's Reserve White Sturgeon Sacramento Delta, 8 years - <i>large, obsidian, buttery</i>	160
Golden Imperial Osetra Amur River, 8-16 years - <i>large, golden, nutty</i>	200



Frozen Vodka

Beluga Noble Russian
generous pour 15

Krug for Two

Krug Grande Cuvée 375ml - 160

“Krug and Caviar is my favorite indulgence within a dining experience”
Wine Director Luke Kenning

5% surcharge added for San Francisco Employer Mandates.

The JELLYFISH LOUNGE

◆◆◆ Happy Hour ◆◆◆

Daily 4:30 to 6:00pm



... \$5 each ...

Miller High Life

Sierra Nevada Pale Ale

Trumer Pils ◆ Lagunitas IPA ◆ Anchor Lager

Shot of Fernet (Very San Franciscan)

... \$7 each ...

Six Featured Oysters ◆ Green Salad

Bottarga Fries ◆ Burger ◆ Nightly Soup

Ceviche ◆ One Cheese



Bourbon Manhattan

A Nightmare Before Christmas Zombie

Vodka or Gin Gimlet ◆ Vodka or Gin & Tonic

Hemingway Daiquiri ◆ Classic Margarita



Sparkling Wine, Segura Viudas, Cava NV

Chardonnay, Story Point, California 2015

Merlot, Benziger, Sonoma County, 2014

Bar Snacks

Bottarga Fries	7
Cauliflower Soup sea urchin, black truffle & toasted levain	15
Mixed Greens Salad white cheddar cheese, chestnuts, persimmons & maple8 vinegar	12
Mezcal Lime Ceviche avocado mousse, serrano pepper & cumin scented tostadas	15
Oak Grilled Painted Hills Beef Burger lettuce, fried onion rings & louie dressing <i>add Cheddar</i>	9 3

Artisan Cheese

served with walnut bread

1 for \$7, all for \$25

Ragged Point – Stepladder Creamery, Cambria
cow, soft & buttery, aged 12 days

Capriago – Bohemian Creamery, Sebastopol
goat's milk, sweet, nutty, semi-firm, aged 8-10 weeks

Dry Jack Special Reserve – Vella Cheese Co., Sonoma
cow's milk, hard, sweet, butterscotch, aged 12 to 24 months

Formagella – Nicasio Valley Cheese Company
cow's milk, smooth, bloomy rind & creamy

Caveman Blue – Rogue Creamery, Oregon
cow's milk, fruity, crumbly, aged 6 to 12 months

We support organic farming, responsible animal husbandry, sustainable fishing and organics.

Chef/Owner - Mark Franz
Executive Chef – Jason Ryczek