



## HAPPY HOUR MENU

MONDAY- FRIDAY 3PM-5.30PM

### OYSTERS

HALF DOZEN 18 | DOZEN 35

### TO SHARE

BAY SHRIMP COCKTAIL 13

DEVILED EGG 4

FRIED CALAMARI 11

BEER BATTERED ROCK COD BITES 12

WARM CHILI BUTTER ROLLS 8

DYNAMITE FRIES 8

### CAVIAR

FOUR CAVIAR BITES 22

### BUBBLES, ROSE & WHITE WINE

Glass 11 | Bottle 45

### LEO'S PUNCH

RUM, SPICED PEAR, PINEAPPLE, ORANGE, AMARETTO

10

### COCKTAILS

APEROL SPRITZ, OLD FASHIONED,  
MARGARITA, MARTINI

12

### BEER

RACER 5 IPA, STELLA ARTOIS 7

## LUNCH MENU



### RAWBAR & CAVIAR

#### CRUDO TRIO

tuna, salmon, hamachi 36  
one selection 14 two selections 26

#### SHRIMP COCKTAIL

"Hot & Boozy" cocktail sauce 26

#### LEO'S PLATEAU

one dozen oysters, shrimp cocktail 85

#### GRAND PLATEAU

one dozen oysters, diamonds & pearls,  
shrimp cocktail, Leo's crudo 165

### OYSTERS

MARIN MIYAGI Tomales Bay 5.5

WILLAPA BAY Washington 5

PICKERING PASSAGE Washington 5

BEAUSOLEIL New Brunswick 5.5

#### DRESSED OYSTERS

DIAMONDS & PEARLS with caviar 12

ELOISE cilantro, melon, celery 7

### TO SHARE

#### WARM ROLLS

chili herb butter (4 rolls) 11

#### FRIED CALAMARI

old bay, paprika aioli 17

#### SHISHITO PEPPERS

anchovy, lemon, parmesan 14

#### FRENCH FRIES

fancy: soft boiled egg & caviar 22  
regular or salt & vinegar 10

### APPETIZERS

#### DEVILED EGGS

salsa verde 4 each  
wing fried oyster 7 each

#### BURRATA TOAST

balsamic strawberries & mint

#### LEO'S CRAB CAKE

dungeness crab, tartare sauce 24

### ENTREES

\*served with french fries

#### \*LOBSTER ROLL

celery, lemon, chives, mayo 39

#### \*FISH & CHIPS

beer battered rock cod, lemon, tartare sauce 24

#### \*STEAK FRITES

wagyu ribeye steak, herb butter 48

### SIDES

#### SAUTEED SPINACH

shallots, lemon, garlic 12

### SALADS

#### GEM LETTUCE SALAD

english peas, radish, feta, green goddess 17

#### AHI TUNA SALAD

arugula, radish, pickled onions 21

#### ASPARAGUS SALAD

sieved egg, parmesan, arugula 18

## DINNER MENU



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