



## 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*

## COCKTAILS

### \*BUBBLE BATH

*brut rose. gin, lavender, rose bitters*

### \*MAI TAI

*white rum, dark rum, amaretto, orange, pineapple*

### \*BARBARITA

*tequila, strega, celery, jalapeno, citrus*

### MAD MAN

*rye, benedictine, smashed citrus*

### ROYAL PALM

*vodka, absinthe, grapefruit, passion fruit*

## OYSTERS

**PEALE PASSAGE** *Washington 5.5*

**KUSSHI** *British Columbia 5*

**BEAUSOLEIL** *New Brunswick 5.5*

### DRESSED OYSTERS

**DIAMONDS & PEARLS** *with caviar 12*

**ELOISE** *cilantro, melon, celery 7*

## TO SHARE

### DEVEILED EGG

*creme fraiche, smoked salmon, roe 7*

### BURRATA TOAST

*figs, balsamic. mint 21*

### ASPARAGUS

*arugula, shaved parmesan, lemon vinaigrette 18*

## HOUSE ROLLS

### WARM PARKER HOUSE ROLLS

*chili lime butter (serves four)*

### LOBSTER ROLL

*celery, lemon, chives, mayo 39*

### SPICY SHRIMP ROLL

*chili, lemon, cilantro, mint, mayo 30*

### CRAB ROLL

*lemon, butter, chives, mayo*

*\*\*rolls served with old bay potato chips*

## SALADS

### GEM LETTUCE SALAD

*english peas, radish, feta, green goddess dressing 19*

### ICEBERG WEDGE SALAD

*cherry tomatoes, bacon, blue cheese dressing 18*

### AHI TUNA SALAD

*arugula, radish, pickled onions, herb dressing 24*