



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

BUCKLEY BAY *British Columbia* 5.5

BEAUSOLEIL *New Brunswick* 5.5

PEALE PASSAGE *Washington* 5

ROCKPOINT *Washington* 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

bwinter citrus, pistachio, lemon oil, mint 21

ASPARAGUS

arugula, shaved parmesan, lemon vinaigrette 18

HOUSE ROLLS

WARM PARKER HOUSE ROLLS

chili lime lutter (serves four)

LOBSTER ROLL

celery, lemon, chives, mayo 39

SPICY SHRIMP ROLL

chili, lemon, cilantro, mint, mayo 30

CRAB ROLL

lemon, butter, chives, mayo 32

**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