

LOKAJ

E A T E R Y & B A R

◆ RAW BAR

OYSTERS served with mignonette & kimchi puree (minimum 6)

BLUE POINT 3.5 | BEAU SOLEIL 4.5 | WELLFLEET 4.5 | KUMAMOTO 5.5

AGUACHILE shrimp | avocado | serrano chili | citrus | cucumber 16

TUNA TARTARE sushi grade tuna | avocado mousse | ponzu | rice crackers 22

◆ BOARDS

VEGGIE TIDBITS cheese butter | lemon | sea salt (V) 14

CHEESE honeycomb | housemade jam | grain mustard | cornichons 21

MEAT & CHEESE grain mustard | cornichons | housemade jam 28

◆ SALADS

(add chicken breast 6 | shrimp 8 | salmon 12)

KALE & ROMAINE CAESAR parmesan croutons | caesar dressing | anchovies 14

ROASTED BABY BEETS tangerine | feta | toasted pistachios | passion fruit vinaigrette (V) 16

MANGO baby kale | pecans | cilantro | honey-yuzu vinaigrette (V|NUTS) 18

◆ FLATBREADS

MARGHERITA blistered cherry tomatoes | burrata | basil (V) 12

ARTICHOKE ricotta | honey | parmesan | arugula (V) 14

PROSCIUTTO arugula | balsamic 14

◆ TAPAS

PAPAS BRAVAS spicy tomato sauce | roasted garlic aioli (V) 10

CRISPY BRUSSEL SPROUTS thai chili glaze | almonds (VV|NUTS) 12

SHISHITO PEPPERS tajin-honey | maldon salt (V) 12

BAO BUNS choice of fried tempeh (V) or pork belly | asian slaw | hoisin sauce 12

DIP DUO roasted garlic hummus | babaganoush | naan bread (V) 12

CRISPY CAULIFLOWER buffalo sauce | ranch aioli (V) 12

CHICKEN YAKITORI ginger-garlic marinated | wasabi aioli 14

GUACAMOLE jalapeno | cilantro | red onions | housemade papadam chips (VV) 16

BURRATA arugula | strawberries | toasted sourdough | balsamic reduction (V) 16

ROCK SHRIMP sweet chili sauce | charred lemon 18

PEI MUSSELS thai chili | young coconut milk | parsley 18

GRILLED OCTOPUS mojo picon | crispy capers | chimichurri | crispy potatoes 22

CRAB CROQUETTE celery remoulade | lemon 22

◆ MAINS

VEGETABLE CURRY thai chili | green curry sauce | saffron rice (VV) 24

PASTA PRIMAVERA tagliatelle | zucchini | cherry tomatoes | artichokes | parmesan (V) 24

HALF GRILLED CHICKEN mexican street corn salad | chili lime vinaigrette 28

PORK CHOP 10 oz berkshire pork chop | snow pea salad | charred lemon 30

FAROE ISLAND SALMON paella cake | lobster bisque 36

CHURRASCO 10oz skirt steak | chimichurri | fries 38

◆ SIDES

HAND CUT FRENCH FRIES 9 (add parmesan & truffle aioli 3)

SAFFRON RICE 9

GRILLED ASPARAGUS parmesan | lemon (V) 10

BOK CHOY sesame oil | sea salt (VV) 10

WILD MUSHROOM garlic | parsley (VV) 12

V - vegetarian | VV - vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs can increase risk of foodborne illness.

18% service charge added to parties of 6 or more.