

STARTERS

HAWAIIAN ROLLS 10
fresh baked, toasted
coconut butter

FRIED COCONUT SHRIMP 17
coconut-jalapeño ranch

POACHED OYSTERS* 24
blue points, whiskey
barrel-aged shoyu, caviar

SEA BEAN CAESAR 14
red leaf romaine, sea beans,
parmigiano croutons

BONE MARROW & SHRIMP 29
guajillo honey glaze, house
corn tortillas

FISH STICKS 19
panko, black cod, shrimp &
lobster mousse, house tartar

STRACCIATELLA 16
house-pulled, infused oil
selection, cornmeal flatbread

CRAB LOUIE BOARD 32
lump crab, fresh fixings, island
dressing

TINY TACOS

TWO TACOS PER ORDER, SERVED RAW IN OUR HEIRLOOM MASA SHELLS

YELLOWTAIL* 10
mango, cilantro,
jalapeño, pickled onion

MISO CURED SALMON* 11
avocado mousse, roe,
sea bean, fresno chili

WAGYU RIBEYE* 14
truffle aioli, serrano
onion soubise, chive

FRIED AVOCADO 8
grilled pineapple, hot honey,
avocado mousse, serrano

SURF BAR

SEA BASS CEVICHE* 23
acidified pineapple juice, tomato,
sweet potato, plantain chips

YUZU YELLOWTAIL CRUDO* 16
piquillo pepper, fresh coconut,
coconut milk, citrus, ginger

SHRIMP AGUACHILE* 15
lime, avocado, red onion,
cucumber, house tortilla chips

SEAFOOD TOWER* 185
king crab legs, colossal
shrimp, raw oysters, sea bass
ceviche, miso cured salmon

Panther's Milk Sidecar 10
a shot of leche de tigre & pisco

RAW OYSTERS* MKT
daily varietal, liquid nitrogen
cucumber lime granita

OSETRA CAVIAR*
...coming soon!

SHRIMP COCKTAIL 21
colossal shrimp, house cocktail

Intermezzo Service

**CUCUMBER-LIME-MINT
POPSICLES** 3 EACH

LELUIA HALL

ENTREES

WHOLE FISH MKT
daily presentation

LOBSTER THERMIDOR 76
root vegetables, mushrooms, crab fat
aioli, panko, wilted greens

CHILEAN SEA BASS 56
sweet potato wrapped, avocado
chimichurri, brown butter, fresh lemon

PAN-SEARED BLACK COD 47
trumpet mushrooms, sunchoke purée,
star anise, tamari beurre blanc

JERK DUCK 58
de-boned, black lime dusted sour
cream, pickled relish

SAFFRON HONEY CHICKEN 42
confit, beurre blanc, chili crisp,
charred red onion

STUFFED ROASTED ONIONS 30
rice & cotija filled, tomato, peanuts,
salsa matcha, pea purée

SUGAR STEAKS

house salt & sugar cure

16oz WAGYU RIBEYE* 130

16oz WAGYU PICANHA* 85

10oz PRIME FILET* 79

18oz PRIME RIBEYE* 73

16oz PRIME NY STRIP* 68

Steak Toppers

BLACK GARLIC OSCAR* 23

BONE MARROW & SHRIMP 16

AU POIVRE 8

NDUJA BUTTER 6

HERB BUTTER 6

HORSERADISH CREMA 5

SIDES

MASA & CHEESE 16
masa dumplings, cotija cheese,
roasted corn, popped corn

LEMON RISOTTO 15
arborio, whipped cream,
parmigiano reggiano, basil

CONFIT DOMINO POTATO 13
garlic aioli, pickled relish

POTATO & ROE* 16
potato pancake, salmon roe, crema

CRISPY AGED RICE 14
guajillo pepper paste, crema,
watercress, sesame oil

BRUSSELS ALMONDINE 15
brown butter, toasted almonds,
parmigiano reggiano

VEGETABLE SAUTÉ 16
seasonal, coconut amino
reduction, pickled mushroom

CREAMED ONIONS 14
cippolinis, cream, shaved
parmigiano, espelette, thyme

FRIED MUSHROOMS 13
brown rice tempura,
saffron aioli, mojo verde

DESSERTS

CREAMY CHEESECAKE 11
basque-style, charred top,
leyenda oloroso dry
sherry reduction

FUDGE CAKE 13
chocolate milk crumble,
triple-toasted vanilla
ice cream, fudge

AVOCADO LIME PIE 12
avocado lime mousse, tiger nut
crust, whipped coconut cream,
mango gel, kiwi gelée
Allergen Friendly!

ISLAND CAKE 12
twelve layers of guava cake,
orange mousse, passion fruit
buttercream

HORCHATA COFFEE CAKE 15
cinnamon ribbons, tiger nut crumble

Let us handle breakfast!

1915

...AND MARCHIN' ON

Welcome! It's an honor to have you here with us in this 1915 church building, on a plot of land where a congregation first began meeting in 1896. A lot of groups — *congregations and business owners alike* — have called this place home over the years. We're delighted to be a part of its history, and now we all have the privilege to carry on the story.

Thank you for joining us tonight! We hope you enjoy every morsel of your experience here at Leluia Hall.

- Jeff & Jamie

Your ongoing support helps us employ, and lift up, nearly 300 people in our city. Thank you for your patronage!

Ever Andalo • Growlers Pourhouse • Haberdish
Leluia Hall • Reigning Doughnuts • Supperland

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. These items can be cooked to order.*