LELUIA HALL

Bar & Patio MENU

AVAILABLE TUESDAY-SUNDAY DURING DINNER SERVICE

BLUE POINT OYSTERS* 2 each

liquid nitrogen cucumber lime granita

TINY TACO SAMPLER ~~47~~ 40

two of each (no substitutions, please)

Lobster brown butter aioli, chives, lemon zest

*Yellowtail Sashimi** mango, cilantro, jalapeño, pickled onion

*Wagyu Ribeye Tartare** truffle aioli, serrano, onion soubise, chives

Fried Avocado grilled pineapple, hot honey, avocado mousse, serrano

CHEESEBURGER* ~~28~~ 25

houseground wagyu blend, chihuahua cheese, aji amarillo mayo, &

fried onions on a house hawaiian bun with sea bean & onion potato chips

add bacon +6 | add avocado +4

LOBSTER ROLL SLIDERS 34

tarragon mayo, lemon zest, house hawaiian roll with

sea bean & onion potato chips

SEAFOOD PLATTER* ~~79~~ 55

colossal shrimp (4), raw oysters (5), sea bass ceviche,

yellowtail crudo, truffle lump crab salad

**Items are served raw, undercooked, or contain (or may contain) raw or undercooked ingredients.Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*