



## OYSTER BAR

<b>OYSTERS</b> <i>daily selection</i>	M/P
<b>KING CRAB LEGS</b>	22
<b>SHRIMP COCKTAIL</b>	15
<b>JONAH CRAB CLAWS</b>	3.50 <i>ea.</i>
<b>LITTLENECK CLAMS</b>	1.25 <i>ea.</i>
<b>MARINATED MUSSELS</b>	10
<b>WHELKS</b>	10
<b>LOBSTER COCKTAIL</b>	16

## PLATEAUS DE LA MER

*a variety of raw & cooked seafood and garnishes*

<b>LE GRAND</b>	60
<b>LE ROYALE</b>	85
<b>LE JEFFREY</b>	125

## BRUNCH COCKTAILS

<b>BLOODY MARY NO. 20</b> .....13 <i>vodka, tomato, olive, beer chaser</i> <i>... with traditional, dill- or cilantro-infused vodka</i>
<b>BLOODY CAESAR</b> .....16 <i>vodka, clamato, chipotle, cocktail onion,</i> <i>cornichon, oyster, shrimp</i>
<b>CUCUMBERS FOR ALL MY FRIENDS</b> .....13 <i>cucumber rum, lime, rhubarb</i>
<b>DANIEL'S MAMA'S MICHELADA</b> .....12 <i>pilsner, tomato, lime, tabasco, black pepper</i>
<b>FRAMBOISE BELLINI</b> .....14 <i>Marie Framboise and Gruet Brut</i>

## COFFEE & TEA

<b>STUMPTOWN DRIP</b> .....3
<b>STUMPTOWN COLD-BREWED ICED COFFEE</b> .....4
<b>IN PURSUIT OF TEA</b> .....3

*Make it a Jeffrey!*  
*(ask your server)*

## BRUNCH

<b>WHIPPED COTTAGE CHEESE</b> .....10 <i>rosemary roasted figs, preserved lemon, hazelnuts and strecchi</i>
<b>BAGEL AND LOX</b> .....16 <i>house cured gravlox, cream cheese, tomato, onion and caper</i>
<b>HAM BAGUETTE</b> .....17 <i>Edward's Country ham, butter and soft boiled egg</i>
<b>CROISSANT SANDWICH</b> .....16 <i>bacon, sunny side up egg and cheddar</i>
<b>VOLAUVENT</b> .....17 <i>soft scrambled eggs, epoisses fondue, oyster mushrooms</i> <i>and crispy brussels sprouts</i>
<b>EGGS BENEDICT</b> .....15 <i>poached eggs, pork rilette and roasted tomato hollandaise</i>
<b>OMELETTE</b> .....14 <i>spinach, gruyere, crispy potatoes and toast</i>

### THE FRESSER PLATTER FOR TWO ... 40

*smoked salmon, house cured gravlox, whitefish salad, soft scrambled eggs, salmon roe, cream cheese, crème fraîche, latkes, bagels and proper Jewish accompaniments*

## SANDWICHES & SALADS

<b>CAESAR SALAD</b> .....11 <i>smoked herring dressing, croutons and parmesan</i> <i>add chicken \$4</i>
<b>PRESERVED TUNA NIÇOISE</b> .....15 <i>romaine, haricot vert, hard boiled egg, radish and potatoes</i>
<b>CRISPY ROCK SHRIMP ROLL</b> .....22 <i>skate salad and housemade brioche split top roll</i>

## SIDES

<b>BOWL OF LETTUCES</b> <i>dill, lemon and olive oil</i> .....7
<b>FRENCH FRIES</b> <i>green goddess aioli</i> .....8
<b>SOFT &amp; CRISPY BACON</b> .....8
<b>SMOKED SALMON</b> .....6
<b>POTATO LATKE &amp; SOUR CREAM</b> .....6
<b>FRUIT SALAD</b> .....7
<b>AVOCADO TOAST</b> .....6

*Executive Chefs*  
*Michael Toscano & James McDuffee*