



## Oysters & Mussels

### Oysters w/ Champagne Mignonette

raw oysters on the half shell  
Kumamoto · California 2.50  
Fanny Bay · British Columbia 2.50  
Pt. Reyes · Marin 2.50

### Oysters Rockefeller 16

six oysters baked on the half shell  
w/ spinach, parmesan, béchamel & Ricard

## Starters

split plate charge 1.50

### Carrot Apple Soup

w/ roasted apples & crème fraiche 7

### House Salad 7

mixed greens, pickled red onions, radishes & boiled egg  
add Pt. Reyes blue cheese 2

### Roasted Beet & Plum Salad 10

arugula, shaved fennel, Cyprus Grove chevre & toasted  
pistachios w/ pistachio vinaigrette

### Seafood Louie Salad 14

crab, prawns & smoked trout on butter lettuce  
w/ cucumbers, boiled egg & louie dressing

### Iceberg Lettuce Wedge 10

Pt. Reyes blue cheese dressing, bacon, cucumber,  
cherry tomatoes & chives

### Grilled Peaches & Prosciutto Cotto 10

honey-thyme fromage blanc, watercress, toasted almonds  
& balsamic-cherry vinaigrette

### Chicken Liver Paté 9

w/ fig compote, toasted walnuts & arugula

## Entrées

split plate charge \$3

### Luka's Burger & Fries 11

w/ lettuce, tomato & onion  
add cheese or grilled onions 1.50 each  
Pt. Reyes blue cheese, bacon, mushrooms or avocado 2 each

### Gratinéed "Mac & Cheese" 14

gruyère, parmesan, provolone, aged cheddar & leeks  
w/ green beans add bacon or mushrooms 2

### Black Pepper Pasta Canneloni 17

stuffed w/ cranberry beans, summer greens, zucchini & ricotta  
w/ caramelized fennel & onion purée & arugula salsa verde

### Pan Roasted Sea bass 22

succotash of sweet corn, english peas, fava beans, cherry tomatoes, zucchini & bacon  
w/ lemon-thyme nage

### Grilled Albacore 20

mediterranean couscous, arugula, summer squash, cherry tomatoes, pine nuts & picholine relish

### Grilled Berkshire Pork Loin 20

braised butter beans, apple sauce & sautéed greens w/ apples & smoked ham hock

### Roasted Chicken Breast w/Panzanella 19

Field to Family chicken, panzanella salad of sweet batard croutons, heirloom tomatoes, red onion, arugula,  
basil & red wine vinaigrette

### Grilled Ribeye Steak 24

Creekstone all natural black angus beef, heirloom tomato, watercress & pickled onion salad  
w/ tarragon vinaigrette & semolina fries, tomato jam & shaved parmesan

## Sides

Bloomsdale Spinach, Green Beans, Grilled Yellow & Green Zucchini,  
Semolina Fries w/ tomato jam, Grilled Corn w/ house- seasoned butter 5/each

### West Grand Plateau (served on ice)

1-2 people \$27 · 2-4 people \$38 · 4-6 people \$50  
oysters, mussels, prawns, clams & dungeness crab

### Prince Edward Island Mussels 14

Marinière-white wine, garlic, butter & shallots  
Spicy Thai-serrano chiles, peanuts, basil & lime  
Bouillabaisse-white wine, tomato, anisette & saffron aioli  
Harissa-north african hot sauce, cumin, cilantro & toasted almonds



### Luka's Belgian-Style Fries

w/ chipotle aioli, smoked paprika ketchup  
& herbed aioli small 4/large 6

### Assorted Cheese Plate (choice of 2) 11

w/ seasonal fruit, membrillo & toasted walnuts  
Roaring Forties Blue - Cow milk / Tasmania  
Petit Jurassic - Raw cow milk / France  
Brunet- Goat milk / Italy  
Ossau Iraty - Raw Sheep milk / France

### Mixed Heirloom Tomato Salad 11

fresh ricotta, fava beans, mint, red onion & cucumber purée  
w/ extra virgin olive oil & sea salt

### Burrata 12

fresh figs, red onion, red wine reduction, rosemary honey,  
fleur de sel, cracked black pepper & walnuts

### Spicy Yellowfin Tuna Tartare 10

arbol chile, lime, cucumbers & avocado tempura

### Corn, Shrimp & Jalapeño Fritters 10

w/ lime aioli & baby cilantro

To do our part for the environment, water is available by request only  
18% gratuity will be added to parties of 6 or more

2221 Broadway · Oakland CA (510)451-4677

**LUKA'S**  
TAPROOM & LOUNGE