



Oysters & Mussels

Oysters w/ Champagne Mignonette

raw oysters on the half shell

Pacific Rim · British Columbia 2.50

Nootka · British Columbia 2.50

Pebble Cove · Washington 2.50

Baked Oysters 16

(six oysters baked on the half shell)

Rockefeller- spinach, parmesan, béchamel & Ricard

A La Diabla- sweet & spicy red sauce

West Grand Plateau *(served on ice)*

1-2 people \$27 · 2-4 people \$38 · 4-6 people \$50

oysters, mussels, clams, prawns & 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

Starters

split plate charge 1.50

Lentil & Ham Hock Soup

w/ herb pistou 7

Clam Chowder

w/ manila clams, bacon, leeks, potatoes, cream

& grilled baguette 12

House Salad

mixed greens, pickled red onions, radishes & boiled egg 7

add Pt. Reyes blue cheese 2

Roasted Beet & Mandarin Salad

arugula, radicchio, pistachios & chèvre w/ a pistachio-citrus

vinaigrette 10

Seafood Louie Salad

crab, shrimp & smoked trout on butter lettuce

w/ cucumber, boiled egg & louie dressing 14

Iceberg Lettuce Wedge

Pt. Reyes blue cheese dressing, bacon, cucumber,

cherry tomatoes & chives 10

"Mac & Cheese" Fritters

w/ tabasco buttermilk aioli 9



Luka's Belgian-Style Fries

w/ chipotle aioli, smoked paprika ketchup

& herbed aioli small 4/large 6

Assorted Cheese Plate

w/ seasonal fruit, membrillo & toasted walnuts 14

Saint Agur - Cow's milk / France

Bucheron - Goat's milk / France

Ossau-Iraty - Raw sheep's milk / France

Seared Day Boat Scallops

celery root & bacon bisque w/ fried brussels sprout leaves

& shaved meyer lemon 13

Fried Catfish Bites

cornmeal-crusted w/ spicy remoulade 9

Fried Oyster Salad

baby spinach, frisee, green beans, red onion, bacon & shaved parmesan

w/ a pernod-buttermilk dressing 12

Pork Rillettes

cornichons, whole grain mustard, pickled shallots

& arugula w/ grilled crostini 8

Entrées

split plate charge \$3

Luka's Burger & Fries

w/ lettuce, tomato & onion 11.50

add cheese or grilled onions 1.50 each

Pt. Reyes blue cheese, bacon, mushrooms or avocado 2 each

Gratinéed "Mac & Cheese"

gruyère, parmesan, provolone, aged cheddar & leeks 15

w/ green beans add bacon or mushrooms 2

Winter Squash Tagine

a north african stew of roasted delicata, kabocha, pumpkin & butternut squashes w/ dried apricots,

lemon quinoa, harissa & cilantro 17

Cioppino

a traditional fish stew w/ dungeness crab, squid, prawns, clams & mussels w/ garlic bread & basil 21

Chicken Pot Pie

braised Field to Family chicken, carrots, parsnips, rutabagas & green beans

w/ puff pastry crust & sauteed kale 19

Braised Lamb Shank

all-natural braised lamb shank w/ mashed yams, ginger-braised gomen & meyer lemon 23

Grilled Pork Chop

cuban marinated Long & Baily all natural duroc pork, caramelized green beans w/ kumquats & chili flake,

fried yucca & garlic mojo 22

Grilled Ribeye Steak

Creekstone all natural black angus beef, potato gratin, brussels sprouts

w/ caramelized shallots, bacon & red wine sauce 24

Sides

Bloomsdale Spinach, Green Beans, Sauteed Kale, Fried Yucca w/ Garlic Mojo,

Mashed Yams, Brussels Sprouts w/ Carmelized Shallots & Bacon 5/each

To do our part for the environment, water is available by request only

18% gratuity will be added to parties of 6 or more

Unfortunately we are not able to offer separate checks

No more than two forms of payments per table

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