

GIUSEPPE TENTORI'S

FISH & **GT** OYSTER

COLD

- TUNA POKE** preserved mango, cucumber..... 00
- FOIE GRAS TERRINE** shrimp, apricot chutney, pickled onion salad.....00
- GRILLED CAESAR SALAD** romaine hearts, cherry tomatoes, parmesan, oyster crouton..... 00
- HOUSE SMOKED SALMON** beets, crème fraiche, dill, caper berries, pickled red onions..... 00
- LOBSTER ROLL** lobster salad, toasted roll, fried onions..... 00
- SHRIMP BRUSCHETTA** avocado, toasted pistachio, grapefruit.....00
- NICOISE** tuna, bibb lettuce, roasted red potato, egg, haricot verts.....00
- SHRIMP COCKTAIL** apple cocktail sauce, apple-shiso slaw..... 00
- BBQ EEL** potatoes, octopus, wasabi..... 00
- FISH DIP** smoked haddock, taro root, radish, pine nuts, paprika.....00
- SCALLOP CEVICHE** chimichurri, jicama, black sea salt.....00

OYSTERS

All oysters served with **PONZU** and **GT COCKTAIL SAUCE**

- OYSTER 1**..... 00
- OYSTER 2**..... 00
- OYSTER 3**..... 00
- OYSTER 4**..... 00
- OYSTER 5**..... 00
- OYSTER 6**..... 00

HOT

- BRAISED OCTOPUS** baby octopus, tomato, spicy polenta..... 00
- CLAM CHOWDER** smoked bacon, house-made oyster crackers..... 00
- BRANDADE CROQUETTES** salt cod, potato, fennel orange salad, mustard aioli..... 00
- CRAB AGNOLOTTI** dungeness crab, bok choy, maitake mushrooms, coconut, black tobiko..... 00
- LOBSTER BISQUE EN CROUTE** puff pastry, apple fennel ragout..... 00
- STUFFED SQUID** chorizo, shrimp, saffron rice..... 00
- MUSSELS** roasted PEI mussels, tomatoes, basil, toasted baguette..... 00
- CRAB CAKES** pepper aioli, pickled vegetables..... 00
- FISH AND CHIPS** beer battered cod, steak fries, malt vinegar, dill pickle remolade..... 00
- KING CRAB LEGS** citrus, warm butter..... 00
- BLACK GNOCCHI** squid ink, carrot lobster broth, prawns, haricot verts..... 00
- MISO GLAZED COD** mango, american caviar..... 00
- MONKFISH FAZZOLETTI** cannelloni beans, artichokes..... 00
- HALIBUT** uzu whipped potatoes, Granny Smith apples..... 00
- TASMANIAN OCEAN TROUT** curried lentils, caramelized carrots..... 00
- BIGOLI AND CLAMS** manila clams, uni butter..... 00
- LOBSTER POT PIE** puff pastry, potato, celery, carrots, peas..... 00

Not Fish



PORK x \$14

pasilla braised belly, wide beans, cabbage slaw, fresh cheese



CHICKEN x \$14

morel mushroom ragout, stinging nettle raviolo, ricotta



STEAK x \$14

yukon Gold potato, black garlic, leeks, puffed mustard

Daiquiri

Ron Botron Solera Rum, Cane Syrup, Lime

Clean Break

Hayman's Old Tom, Pimm's No. 1, Cucumber, Grapefruit Oil

The Waitlist

Vodka, St. Germain, Grapefruit, Lime, Peychaud's Bitters

Highland Daisy

Altos Plata Tequila, Blackberry Syrup, Lemon, Mint

Old Money

*Black Maple Hill Bourbon, Aperol, Walnut Liqueur, Angostura Bitters,
Allspice Dram*

Cuba Libre

Eldorado 5 year Rum, Mexican Coca-Cola, Lime