

alaMar Dinner Menu

small plates

local oysters cucumber, lemon sambal mignonette, ginger cilantro “caviar”

blue crab poppers piquillo & anchovy aioli

coconut shrimp lollipops champagne gastrique, pistachio, thai basil cocktail sauce

pepper spiced parmesan calamari cara cara orange, fennel, organic pea tendrils

squid ink deviled eggs barbecued squid, habanero pesto, buttered almond, dill sea salt

petite chicken wing confit bacon honey glaze, cumin salt, micro basil

crispy stuffed goat cheese provolone, spiced red beet puree, lemon thyme honey drizzle

Sea – Each dish comes with Organic Brentwood Corn

fresh louisiana crawfish spring garlic, house sausage, meyer lemon pepper, lemon basil

soft shell crab chardonnay, ginger scallion butter, local bottarga, lemon thyme

peel ‘n’ eat gulf shrimp cider, romesco butter, lemongrass, amarosa fingerling potato

penn cove mussels spanish saffron, lamb belly, orange bitters, ancho chili, thai basil

whole dungeness “chili curry” crab serrano pepper, lemon verbena, coconut cream, ginger

land – Each dish comes with Organic Brentwood Corn

braised black angus oxtail cipollini onion, dark soy, agave glazed turnip, cilantro

organic mary’s chicken drumsticks “sake cream”, galangal, sun-dried tomato, fingerling potato

veg – Each dish comes with Organic Brentwood Corn

red quinoa stuffed plantain Dominican braised pinto bean, spring garlic, meyer lemon pepper sauce, green onion

cardoon & tofu beignets hickory smoked cluster tomato, pine nut, lemon-serrano pesto

sides

charred local baby carrots ginger fennel butter, fine herbs

tostones “double smashed plantain” tomato salt, cilantro garlic tzatsiki

beer battered pickled asparagus Tunisian spice mix

parmesan truffle tornado fries black pepper garlic aioli

sweet potato steak fries chickpea flour, rosemary sea salt

steamed jasmine rice sesame nori sprinkle