

## Caviar \$125

### 1 oz Golden Osetra

Sieved Egg, Shallots,  
Chives, Crème Fraîche,  
and Truffle Gougères



## Toast THREE per order

|                                                  |    |
|--------------------------------------------------|----|
| Sea Urchin, Ginger, Soy and Scallion .           | 18 |
| Fried Shrimp Toast, Bacon and Fresh Shrimp Salad | 15 |
| Salmon Tartare, Marrow, Capers and Dill .        | 16 |

## Hot Oysters ONE per order

|                                             |   |
|---------------------------------------------|---|
| Leo's Deviled Egg with Wing Fried Oyster .  | 6 |
| Oyster Carbonara with Crispy Pancetta .     | 5 |
| Baked Oyster, Seaweed, Togarashi and Lime . | 5 |

## Crudos

|                                                                  |    |
|------------------------------------------------------------------|----|
| Ahi Tuna Carpaccio, Tea Leaf Salad, Peanuts and Toasted Garlic . | 18 |
| Fluke, Apples, Celery Root, Preserved Lemon and Celery .         | 14 |
| Diver Scallop, Jalapeño, Cucumber, Radish and Lime .             | 16 |

## Gougères & Caviar THREE per order

|                                                |    |
|------------------------------------------------|----|
| Osetra Caviar, Crème Fraîche and Truffle .     | 21 |
| Salmon Roe, Smoked Salmon and Everything Spice | 15 |
| Bottarga and Tuna Conserva Niçoise .           | 18 |

## Soups & Leo's Louies

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Clam Chowder, Manilla Clams, Winter Vegetables, Citrus and Herbs .         | 15 |
| Seafood Bisque with Lobster, Dungeness Crab and Rock Shrimp .              | 19 |
| Leo's Louie with Gem Lettuce, Mâche, Radish, Fennel, Tobiko and Sieved Egg |    |
| Dungeness Crab . . . 26      Rock Shrimp . . . 20      Maine Lobster . . . | 28 |

## Small Plates

|                                             |    |
|---------------------------------------------|----|
| House-Made Tater Tot, Brandade and Tapenade | 12 |
| Classic French Fries with Dynamite Sauce .  | 7  |

## Large Plates

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| New England Lobster Roll, Cultured Uni Butter, Brioche and French Fries | 32 |
| Mussels en Papillote, Tomato, Pancetta, Olive and Chili .               | 19 |
| Pan Seared Salmon, Caramelized Fennel, Radicchio and Piccata Sauce .    | 27 |
| Braised Short Rib, Pomme Purée, Red Wine Jus and Uni Butter .           | 34 |

A 5% surcharge will be added to your check to help cover  
the cost of San Francisco business mandates.

Executive Chef - **JENNIFER PUCCIO**  
Chef de Cuisine - **BAM LIU**

\*The consumption of raw or undercooked meats, eggs,  
seafood or shellfish may increase your risk of foodborne illness.

## Cocktails

|                                                 |    |
|-------------------------------------------------|----|
| BETTY'S MORNING BUZZ bitters, cocchi and soda   | 12 |
| GARDEN PARTY gin, egg white and fresh herbs     | 13 |
| ISLAND GIRL rum, banana and spices              | 14 |
| LEO'S MAI TAI rums, juices and amaretto         | 14 |
| BABARITA tequila, celery and pepper             | 14 |
| MAH JONG bourbon, raspberry and tea             | 13 |
| THE MAD MAN rye, smashed citrus and benedictine | 14 |
| GRASSHOPPER mint, cream and gin                 | 12 |
| OFFICE SUPPLIES scotch, amaro and vermouth      | 14 |

## Beer

|                                          |   |
|------------------------------------------|---|
| ORGANIC I.P.A. Eel River Brewing         | 8 |
| CALIFORNIA LAGER Anchor Brewing          | 7 |
| <b>BOTTLE</b>                            |   |
| WHITE ALE Allagash Brewing Company       | 8 |
| PILSNER "Scrimshaw", North Coast Brewery | 7 |
| I.P.A. "Racer 5" Bear Republic           | 7 |
| CAPPUCINO STOUT Lagunitas Brewery        | 8 |

## Wines by the Glass

|                  |                                                                                              |    |
|------------------|----------------------------------------------------------------------------------------------|----|
| <b>SPARKLING</b> | Laurent-Perrier, ULTRA BRUT, Tours-sur-Marne, ChampaGNe NV                                   | 15 |
|                  | Bochet-Lemoine, BRUT Cuvée Sélectionnée, Cormoyeux, Marne Valley, Champagne NV               | 17 |
|                  | Ruinart, BLANC DE BLANCS, à Reims, Champagne NV                                              | 14 |
|                  | Taittinger, BLANC DE BLANCS, Comtes de Champagne, à Reims, Champagne 2006                    | 15 |
|                  | Gerard Bertrand, BRUT ROSÉ, Crémant de Limoux, France 2013                                   | 17 |
|                  | Hébrart, BRUT ROSÉ, Mareuil-sur-Äy, Champagne NV                                             | 17 |
| <b>WHITE</b>     | Pierre Henri, MELON DE BOURGOGNE, Muscadet Sèvre-et-Maine, Loire, France 2013                | 15 |
|                  | Penfolds, RIESLING "Bin 51", Eden Valley, Australia 2014                                     | 17 |
|                  | Aphros, LOUREIRO, Lima, Vinho Verde, Portugal                                                | 14 |
|                  | Bisci, VERDICCHIO di Matelica, Marche, Italy 2014                                            | 15 |
|                  | Famille Brechet, GRENACHE BLANC "Plateau des Chênes" Blanc, Lirac, Rhone Valley, France 2013 | 17 |
|                  | Marcel Couturier, CHARDONNAY, "Les Longues Teres", Mâcon-Loché, Burgundy, France 2013        | 14 |
| <b>ROSÉ</b>      | Antinori Family Estate, CHARDONNAY, "Antica," Napa Valley 2013                               | 15 |
|                  | Casa Ferreirinha, TOURIGA NACIONAL, Vinha Grand Rose, Douro Valley, Portugal 2014            | 15 |
|                  | D'Esclans, GRENACHE/CINSAULT, "Whispering Angel," Côtes de Provence, France 2014             | 17 |
| <b>RED</b>       | Robert Sinskey Vineyards, Vin Gris of PINOT NOIR, Carneros, California 2014                  | 17 |
|                  | D. Ventura, MENCIA, "Viña do Burato," Ribeira Sacra, Spain 2014                              | 14 |
|                  | Quinta do Crasto, DOURO RED, Douro, Portugal 2013                                            | 15 |
|                  | Joseph Phelps, PINOT NOIR, "Freestone Vineyards" Sonoma Coast, California 2013               | 17 |
|                  | Medlock Ames CABERNET SAUVIGNON "Bell Mountain Estate" Alexander Valley, California 2013     | 14 |

## Mr. Nicholas' Liquid Lunch

Your choice of  
Vodka or Gin prepared  
as a classic Martini.  
"Lunch" served on  
the side.

\$16

# Raw Bar

Write the quantity of each item you would like ordered in the space provided.

| OYSTERS                                     | QTY | PRICE |
|---------------------------------------------|-----|-------|
| Blue Pool - WA                              |     | 3.5   |
| Hammersly - WA                              |     | 3.5   |
| Peters Point - MA                           |     | 4.75  |
| St. Simones - NB                            |     | 4.75  |
| Oyster "Elois" celery and melon             |     | 5     |
| Fancy Oyster pickled tomato and horseradish |     | 5     |
|                                             |     |       |
|                                             |     |       |
|                                             |     |       |
| RAW                                         | QTY | PRICE |
| Little Neck Clams                           |     | 2.5   |
| Live Sea Urchin (limited Availability)      |     | MP    |
|                                             |     |       |
|                                             |     |       |
| COOKED & CHILLED                            | QTY | PRICE |
| Shrimp Cocktail (4 pieces)                  |     | 16    |
| King Crab Legs                              |     | 20    |
| Picked Dungeness Crab (3 oz)                |     | 15    |
| Maine Lobster Claws (2 pieces)              |     | 26    |
|                                             |     |       |
|                                             |     |       |
| BAR SNACKS                                  | QTY | PRICE |
| Assorted Pickled Vegetables                 |     | 4     |
| Cinnamon Spiced Pecans                      |     | 4     |
|                                             |     |       |

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